

# Drink Menu

## GASLAMP FISH HOUSE SAN DIEGO

### SANGRIA

- Endless Summer White Sangria 10**      **Red Sangria 9**  
Rosé - Aloe Vera Liqueur - St Germain Elderflower Liqueur - Lime      Red Wine - Orange Juice - Spices
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### TEQUILA & MEZCAL

- Skinny Margarita 11**      **Gaslamp Fish House Cadillac Margarita 13**  
Herradura Tequila - Fresh Lime Juice - Agave      Cazadores Tequila - Grand Marnier - Cointreau - Fresh Lime Juice - Splash of Orange Juice
- Aloe Vera Margarita 12**  
Califino Reposado Tequila - Chateau Aloe Vera Liqueur - Agave - Lime
- Smoky Paloma 11**      **Santo Ombre Margarita 12**  
Los Javis Espadin Mezcal - Agave - Grapefruit - Salt      Califino Reposado Tequila - St Germain Elderflower Liqueur - Triple Sec - Fresh Citrus - Slice of Jalapeno
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### VODKA & GIN

- Red's Strawberry Sail 12**      **Moonlight Mule 12**  
Seagram Vodka - Muddled Strawberry - Fresh Lime - Simple Syrup      FUGU Vodka - Ginger Beer - Bitters - Mint
- Bomb Anika 12**      **The Aviator 14**  
Bombay Sapphire Gin - St Germain Elderflower Liqueur - Fresh Citrus      Belvedere Vodka - Olive Juice - Blue Cheese Olive
- Gordon's Martini 13**      **French World Champion 2018 12**  
Old Grove Gin - Lime - Agave - Muddled Cucumber      Bombay Sapphire Gin - Lillet - Lemon - Champagne - Lemon Peel
- Vanilla Lavender Lemon Drop 13**  
FUGU Vodka - Lavender Syrup - Lemon
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### RUM

- Spike's Ruby 12**      **Havana Mojito (The Classic) 12**  
Sailor Jerry's - St Germain Elderflower Liqueur - Grapefruit - Bitters      Bacardi Limon - Sugar Cane - Fresh Mint - Fresh Lime - Splash of Soda
- Black Pearl Mojito 13**      **Hemingway Mai Tai 13**  
Bacardi Limon - Sugar Cane - Pineapple - Fresh Lime - Fresh Mint - Blueberry - Splash of Soda      Myer's Dark Rum - Sailor Jerry's Rum - Fresh Orange Juice - Pineapple - Guava Lime - Agave
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### WHISKEY & BOURBON

- Stay Classy San Diego 11**      **Gaslamp Old Fashioned 12**  
Mc Cormick Bourbon - Apricot Brandy - Vanilla Syrup - Fresh Lemon      Templeton Rye - Angostura Bitter - Syrup - Orange Peel
- Vieux Carré 13**  
Rittenhouse Rye Whiskey - Remy Martin Vermouth - Benedictine - Orange Peel

# Liquors & Spirits

## TEQUILA & MEZCAL

CaliFino Reposado	10	Ghost Tequila	10
CaliFino Extra Anejo 7Y	18	Patron Silver	12
Cazadores Blanco	11	Patron Reposado	13
Clase Azul Reposado	16	Patron Anejo	14
Don Juilo Blanco	10	Tres Agaves Reposado	10
Don Juilo Reposado	11	Xicaru Mezcal	9
Don Julio Anejo	12	Los Javis Mezcal	10
Don Julio Anejo 70	14	Illegal Joven Mezcal	11
Hacienda Sotol	9	Illegal Reposado Mezcal	11
Herradura Blanco	11	Casamigo Blanco	12
Hornitos Reposado	10	Casamigo Anejo	14

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## VODKA & GIN

Absolut	9	Tito's	11
Belvedere	12	Beefeater Dry	10
Ciroc	13	Bombay Dry	11
FUGU Vodka	10	Bombay Sapphire	12
Grey Goose	12	Hendrick's	13
Hangar I	11	Old Grove Gin	9
Ketel One	11	Tanqueray	11
Stoli Vanilla	10	Tanqueray 10	12
Stoli Vodka	10	Tru Organic	11

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## RUM

Bacardi	10	Mt Gay Rum	9
Bacardi Limón	11	Myers Dark	12
Bali Hai Gold	11	Sailor Jerry	10
Cachaca Leblon	9	Sugar Island Cocout Rum	10
Malibu Coconut	9	Sugar Island Spiced Rum	11
Malibu Pineapple	9		

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## BOURBON

Amador Whiskey	11	Jack Daniel's	9
Basil Hayden's	13	Jameson Irish	10
Blantons	14	Knob Creek	12
Buffalo Trace	10	Maker's Mark	11
Bulliet Rye	11	Templeton Rye	11
Bulliet Bourbon	11	Tullamore Dew	9
Crown Royal	11	Whistle Pig Rye	16
Crown Apple	11	Woodford Reserve	13
Fireball	8		

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## SCOTCH

Aberlour 12Y	13	Johnnie Walker Blue	21
Chivas Regal	11	Johnnie Walker Red	10
Dewar's Blend	10	Laphroaig 10Y	13
Glenfiddich 12Y	14	Macallan 12Y	14
Glenfiddich 14Y	15	Macallan Fine Oak 15Y	19
Glenlivet 12Y	14	Oban 14Y	16
J & B Blended	10	Glenmorangie 10Y	14
Johnnie Walker Black	12	Highland Park 12Y	14

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## COGNAC

Courvoisier VS	11	Remy VSOP	13
Hennesy VS	10		

# Happy Hour Menu

## GASLAMP FISH HOUSE SAN DIEGO

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**3:30 - 6:30 EVERY DAY**

<b>Kumiai Oyster (*)</b>	<b>1.25 each</b>
On the Half Shell	
<b>Truffle Fries with Parmesan</b>	<b>5</b>
<b>Brussels Sprout &amp; Bacon</b>	<b>7</b>
Citrus Butter Sauce	
<b>Bacon Wrapped Swordfish Bites</b>	<b>7</b>
Served with Arugula - Honey Mustard Vinaigrette	
<b>Specialty Tacos (Choice of Two Tacos)</b>	<b>7</b>
Corn Tortillas - Avocado - Cabbage - Lemon & Salsa Fresca - Chipotle Ranch <i>Pork Carnitas - Blackened Fish - Grilled Shrimp</i>	
<b>Spike Nachos Grande</b>	<b>8</b>
Choice of Fish or Braised Pork - Chips - Guacamole	
<b>Chilled Shrimp</b>	<b>8</b>
Lemon Pepper Home Made Cocktail Sauce	
<b>Fresh Fish Ceviche with Guacamole (*)</b>	<b>9</b>
Pico de Gallo - Spiced Tajin Tortilla Chips	
<b>Macadamia Nuts Crusted Calamari Strips</b>	<b>10</b>
Sweet & Sour Tangy Chili Sauce	
<b>Classic Black Mussels</b>	<b>10</b>
Chardonnay - Shallots - Garlic	
<b>Pear &amp; Brie Flat Bread</b>	<b>10</b>
Pear - Brie - Spring Mix - Balsamic Reduction	
<b>Shrimp Flat Bread</b>	<b>12</b>
Burrata - Caramelized Onion - Tomato - Roasted Garlic Shrimp	
<b>Smoked Fish Hush Puppie's</b>	<b>8</b>
Coleslaw - Tartar Sauce	

*Denotes items (\*) served raw or undercooked or may contain raw or undercooked ingredients.  
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase  
your risk of foodborne illness, especially if you have certain medical conditions.*

# Happy Hour Drinks

## **GASLAMP FISH HOUSE** SAN DIEGO

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**3:30 - 6:30 EVERY DAY**

### **WINE**

<b>La Fruitiere Chardonnay</b>	<b>5</b>
France	
<b>The Seeker Sauvignon Blanc</b>	<b>5</b>
New Zealand	
<b>Round Hill Cabernet</b>	<b>5</b>
California	
<b>Opera Prima Bubbly</b>	<b>5</b>
Spain	

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### **CRAFT COCKTAILS & BEERS**

<b>Craft Beer on Tap</b>	<b>5</b>
<b>Margarita</b>	<b>7</b>
Tequila - Fresh Lime Juice - Agave	
<b>Spike's Ruby</b>	<b>7</b>
Can Run Rum - St Germain Elderflower Liqueur - Grapefruit - Lime - Bitters	
<b>Stay Classy San Diego</b>	<b>7</b>
Bourbon - Apricot Brandy - Vanilla Syrup - Fresh Lemon	
<b>Mc Cormick Bourbon</b>	<b>4</b>
<b>Shot of Fire Ball</b>	<b>4</b>
<b>Shot of Torado Silver Tequila Lime &amp; Salt</b>	<b>4</b>
<b>Vodka Soda</b>	<b>5</b>