

ZERO-PROOF

Amber Bloom	Pear, Passion Fruit, Coconut, Cinnamon	13
Cirrus and Spice	Seedlip 94, Pomegranate, Wildberry, Basil	13
Mexi Coke	with Cane sugar	5
Rose Lemonade	Fentimans, <i>Otto Rose Oil</i> , UK	7
Galvanina Soda	Italian, Organic - choose: <i>Lemon, Clementine, Blood Orange, Pomegranate</i>	6
Whalebird Kombucha	Manguava Mango-Gauva	7
(last chance, all <0.5% alc)	Pineapple - Yerba Mate	7
LXR Kombucha	Lavender - Chamomile	8
(all <0.5% alc)	Raspberry - Ginger - Hibiscus	8
	Lemon - Peppermint - Spirulina - Mugwort	8
	Prickly Pear - Jasmine - Oolong Tea	8
Beer Golden Ale	NA Pilsner, Athletic, San Diego (<0.5% alc)	7
Run Wild IPA	NA IPA, Athletic, San Diego (<0.5% alc)	7

COFFEE & TEA

Manuël Caffè	Espresso / Americano	5 / 6
	Cappuccino / Latte	7
Espresso Tonic	<i>Bartenders favorite all day</i>	7
Tea	Menu upon request - <i>tea pot for two</i>	
	Herbal - Green - Black / Specialty	9 / 11
	Water refill	3

DESSERTS

Tiramisu	Classic Italian favorite <i>authentic!</i>	8
Brownie	Cheesecake Brownie Ice-cream	9
Macarons	French Assortment	9
Cake of the week	Weekly flavors - ask your server	10

BAKERY

Scone	Weekly bake - ask for specials	6
Tarte - Danish	Home-made Sweet & Savory	8

Aperitivo Combo

BAKERY + COFFEE Any Coffee-Tea with Scone-Tarte 11

CHECK OUR WEEKLY SPECIALS

Opening hours: Wed - Thu 5pm - 11pm | Fri 5pm - 12am | Sat 1pm - 12am | Sun 1 - 11pm
1 food or drink minimum per person - Parties of 6 ppl or more, 1 check and 20% auto-gratuity applied
2025, Sound by the Sea, 325 S Coast Hwy, 92054 Oceanside, CA Update 1/23/26

'OFF THE RECORD' WEEKLY NEWSLETTER



Who we are, where we come from

DRINKS & SMALL PLATES

Soju Cocktails

Korean spirit based on barley and polished rice — smooth, versatile, and slightly more moderate in alcohol at 24%. Try our Original, Agave, Smoked, or inhouse-smoked tea 'Mezcal' - and star anise-wormwood 'Absinthe' - infused Soju's.

Amaro

We love *Amaro Sfumato & Montenegro*— smoky, herbal, and timeless.

Wine & Beer

Old World wines meet Belgian and German classics: Bavik, St. Bernardus, Chimay. Plus local pours like *Ketch* and *pFriem* Japanese Lager.

Go Aperitivo

Pair, sip, and unwind—your kind of all-day-all-night Italian happy hour.

Seasonal Small Plates

Fresh, honest dishes made to share.

Empanadas Tucumanas

Grandmother's recipe from Northern Argentina.

Flatbreads by Veroma

Handmade Italian craft from San Diego's Veroma Bakery, never frozen, natural ingredients only.

Merch Corner

Records, merch, and gift cards—right by the register. Ask our staff for info.



MENU

BUBBLES

SAT-SUN 1-4PM
All bubbles \$8

Prosecco	Cantina de Pra / Crizali, Veneto, Italy, '24	8 / 34
Aperol Spritz	Aperol, Prosecco, Orange, Sparkling Water	12
Sweetest Taboo	Lillet Blanc, St Germain, Lemon, Prosecco	15

COCKTAILS

<i>Our No. 1</i> Midnight Driver	Original Soju, Lychee, Lavender, Lemon	17
Bittersweet Symphony	Campari, Cocchi Americano, Zesty Allspice Dram, Prosecco	16
Autumn Leaves	Smoked Soju, Amaro Montenegro, Smoldering Dark Cacao, Orange Bitters	15
<i>Signature</i> Dean Martini	Original Soju, Mr. Black Liqueur, Frangelico, Espresso, Nutmeg	16
Exotica '58 TIKI	Cane Soju, Triple Sec, Coconut, Lemon, Orange (+16 to get in a TIKI cup)	17
Tago Mago	Lapsang Infused Soju, Spiced Pear, Mango, Basil, Lemon. <i>Enigmatic.</i>	17

Aperitivo Combo

COCKTAILS & TREATS One Dessert | Two Cocktails 35

SELTZER & KOMBUCHA

Seltzer by Ashland (5% alc)	Watermelon	7
	Tropical Cherry	7
	Mango-Strawberry	7
	Raspberry Lemonade	7
Whalebird Kombucha	Electric Feel	9.5
	Lavender-Lemon/Rose Hips (6% alc)	
	Guava Punch	9.5
	Mango-Guava-Lime (5% alc)	

SOJU

Shot	Original Agave Smoked	6
Tasting Shot	Home-style infused 'Mezcal' 'Absinthe'	8
Soju Flight	Taste our 5 varieties	25
	Original - Agave - Smoked - 'Mezcal' - 'Absinthe'	

RED

WED - THU All wine \$8

Bordeaux	Jules Lebègue Bordeaux, France '22	14 / 56
Malbec	Bousquet "Gaia", <i>organic</i> , Argentina '21	15 / 60
Montepulciano	G. di Carlo "Terreum 91", <i>biodynamic</i> , Italy '20	14 / 56
Tempranillo	Finca Museum "Museum" Reserva, Spain '20	14 / 56
Vintage Port	Gloria "Late Bottled Vintage", Portugal '18	16 / 64

CHILLED

Rosé - Grenache	Biagio "Rosé All Day" Rousillon, France, '20	14 / 56
Pecorino	Terra d'Aligi "Zite" <i>light sparkling</i> , Italy '22	15 / 60
Vermentino	Cacciata "The Hunted", Chianti, Italy '22	15 / 60
Wanderlust	Kendermann "Adventurous White", Ger. '20	14 / 56
Sauvignon Blanc	Pierre Chainier "1749" Loire, France '20	14 / 56
Gavi	Tenute Carrara, Cortese, Italy '20	15 / 60

Aperitivo Combo

EMPANADA ESCAPE Two Empanadas | Two Wine 30

BEER

All bottles / cans

Belgian Pilsner	Bavik, Beere, Belgium (5.2% alc)	8
Mexican Pilsner	Modelo, Mexico (4.4% alc)	7
German Lager	Paulaner, Munich, Germany (4.8% alc)	9
German Helles	Weihenstephaner, Munich, Germany (4.9% alc)	9
Japanese Lager	Pfriem, Oregon (5.0% alc)	9
West Coast IPA	Ketch "Celestial Navigation.", San Diego (7% alc)	9
Hazy IPA	Ketch "Hazy Conditions", San Diego (6.4% alc)	9
Belgian Triple	St. Bernardus, Beere, Belgium (8% alc)	9
Belgian Strong	Delirium, "Deliria", Belgium (8.5% alc)	10
Belgian Dark	Blue Chimay, "Gran Reserva Dark", Belgium (9% alc)	12

Aperitivo Combo

POPCORN TIME	Truffle Popcorn One Beer	12
FLAT OUT DELICIOUS!	One Flatbread Two Beers	25

SMALL PLATES



BITES

Almonds	Roasted and Salted	5
Olive Mix	with Mediterranean spices	6
Truffle Popcorn	with Truffle Oil Parmesan Dust	8

STARTERS

Hummus	with Beetroot flatbread Season Veggies	12
Chicken Soup	Slightly Spicy White Beans Focaccia	10
Italian Burrata	Apple Pecan Maple Cinnamon	15

EMPANADAS

Pick 2 empanadas	'Veggie' Spinach Ricotta	14
	'Hongos' Mushrooms Caramel. Onion Thyme	
	'Pollo' Chicken Onion Bell Pepper	
	'Sfija' Minced Beef Lemon Mint	
	'Jamon y Queso' Forest Ham Mozza Oregano	

FLATBREADS

Margherita	Classic Red	12
	House style red sauce, fresh mozzarella & basil	
White Mushroom	White Truffle Mushroom	14
	Fresh ricotta, mozzarella, mushrooms, truffle	
Extra topping	Creamy Burrata, thin-sliced Prosciutto	3 / topping
	(both toppings with extra arugula and balsamic glaze)	

SHARE A BOARD

Seasonal Board	Rotating Cheese & Charcuterie board	28
	seasonal jam, mustard, dried and fresh fruits, walnuts and cracker assortment	