

DESIGNED FOR TOGETHERNESS

Rooted in the vibrant spirit of Coastal California and touched by Baja's warmth, Marzul's menu is designed for togetherness. Allow us to bring you on a journey of bold, seasonal flavors meant to be passed, shared, and savored. It's an elevated experience that invites guests to slow down, connect, and enjoy the coast in every bite.

OYSTERS MICHELADA GF half dz 24 full dz 48 michelada mignonette, smoky mezcal, serrano, house-made tajin		COCKTAILS		WHITE WINE		DESSERT	
AHI TUNA GF	24	LADY BEETLE	16	AVELEDA	15	COCONUT v	14
ahi tuna, chicharron, morita chile, black sesame, yuzu		tito's, chambord, lemonade soda water		vino verde alvarinho		NAMELAKA	
CAESAR SALAD GF	22	SALTY DOG	16	AVELEDA	15	coconut namelaka, brown butter coconut crumble, passion fruit granita, lime crispies	
braised chicken, umami crunch, cotija, confit egg yolk		beefeater gin, grapefruit, juice, grapefruit zest, smoked sea salt rim		alvarinho solos de granito			
SMOKED TROUT TOSTADA GF	16	PAINTED LADY	16	ROUND POND	16	HOUSE MADE	10
oaxacan cheese, habanero crema, shaved cabbage		casamigos anejo, agave, honey, lemon		sauvignon blanc		SORBET	
SWEET POTATO v GF	14	FIERY SKIPPER	16	PIGHIN	15	choice of: lemon, raspberry	
whipped ricotta, tamarind, puffed grains, salsa macha		vida mezcal, cointreau, lime, pineapple, spicy bitters		SONOMA CUTRER LES	25		
CRISPY PORK BELLY GF	28	HOVERFLY	16	PIERRES		CHURROS v	14
achiote, grilled pineapple, avocado mousse		casamigos reposado, liquor 43, espresso		chardonnay		freshly fried, tamarind caramel, cinnamon, chili spiced chocolate ice cream	
OCTOPUS SALAD GF	22			RED WINE			
arugula, piquillo vinaigrette, marble potato, manchego cheese, pepitas				KITH & KIN	18	CHURRO	14
SWORDFISH TACO GF	18			cabernet sauvignon		SUNDAE v	
al pastor, avocado, mango salsa				ROUND POUND	18	vanilla gelato, churro, cinnamon crunch, caramel sauce	
TORTA AHOGADA	20	DRAFT BEER		DUCKHORN	28		
carnitas, pickled onions, black beans		STONE BUENAVEZA	10	merlot		FRESCAS CON	14
LAMB SHANK BIRRIA GF	48	salt & lime lager		LUCAS & LEWELLEN	25	CREMA RICE	
tomatillo pico, hand pressed tortilla		GAYLORD PACIFIC	10	pinot noir		PUDDING v GF	
WHOLE FISH GF	38	india pale ale				strawberry rice pudding, fresh strawberries, yogurt ice cream, pomegranate tuile	
shishito pepper, castelvetro olive, chantrelle mushrooms		EPPIG BREWING	10				
RIBEYE GF	58	harbor cruise kolsch					
brown butter demiglace, tallow potato, grilled brassicas		CORONADO BREWING	10				
SQUID INK BUCATINI	38	orange ave. wit					
baja prawn, uni, guanciale bread crumbs, confit tomato							
FIDEUA	88						
pacific lobster tail, baby squid, littleneck clams, spanish chorizo, saffron aioli							

18% staff charge will be added to parties of 6 or more. Please be aware that our food may contain or come into contact with common allergens such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

Customers with food allergies or other nutritional concerns are advised to notify the manager for assistance. V: Vegetarian GF: Gluten Friendly