

MUNCHIES

BIG ASS NACHOS 13

Tortilla chips smothered in homemade black beans, pico de gallo, jack and cheddar cheeses, pickled jalapeños, guacamole and sour cream.
Add grilled skirt steak, brisket or chicken +3

COCONUT CALAMARI 10

Tender calamari steak rolled in coconut and panko and fried. Served with our sambal aioli sauce and habanero-orange marmalade.

BEER CHEESE & SALTY BALLS 10

Stone Smoked Porter beer cheese and salted pretzel balls.

WINGS 12

Housemade Sweet & Spicy Buffalo or Kung Pow!

FRESH SPRING ROLLS 9

Roasted chicken or smoked tofu, lettuce, carrots, cucumbers, cilantro, rice noodles, basil and mint. Served with spicy hoisin and peanut sauces.

BRISKET ROLLED TACOS 10

Slow cooked brisket with peppers and onions, sour cream, corn tortillas, lettuce, cheese, and pico de gallo. Served with our house hot sauce and avocado sauce.

AHI POKE* 12

Ahi tuna, ponzu, scallions, sweet white onions, sesame seeds, seaweed salad and macadamia nuts. Served with fried wonton chips.

LOCAL'S LUMPIA 10

Locally made pork and veggie rolls by Rocky's Lumpia. Served with house pineapple sweet & sour sauce.



LET'S GRUB

Our menu is inspired by local beach lifestyle.

Quality, seasoned meats slow cooked at low temperatures. Done in house and made with love.

LOW & SLOW



SINGLE 12

1 meat, 2 sides

DOUBLE 14

2 meats, 2 sides

TRIPLE 16

3 meats, 2 sides

MEATS

Roasted Kalua Pork
Smoked Huli Huli Chicken
Beef Brisket

SIDES

Mac Salad
Thai Peanut Slaw
Ginger Brown Rice
White Sticky Rice
Chopped Kale Salad

SAUCES

House Teriyaki
Hoisin BBQ Sauce
Kung Pow!

TWO HANDERS *a la carte*

Add Salt & Pepper Fries or Chopped Kale Salad +2

'MERICA BURGER 12

Juicy 1/3 lb patty cooked on the greasy griddle. Tomato, pickle, lettuce, red onion and secret sauce served on a brioche bun.

Add Fried Egg, Avocado, Jalapeños or Cheese +1

Add Bacon, Kalua Pork or Spam +1.5

Extra Patty +4

BBQ BRISKET SANDWICH 12

Slow cooked beef brisket, tangy bbq sauce, fried pickles and slaw stacked on a toasted bun.

AHI TUNA WRAP 14

Fresh pan-seared ahi tuna, miso dressing, sriracha aioli, ginger brown rice, carrots, napa cabbage, cilantro, green onion and crunchy wonton strips wrapped in a spinach tortilla.

FIRE BIRDY 12

Spicy ground chicken patty made with pasilla peppers, seasoning and panko crumbs. Lettuce, tomato, pepper jack cheese, roasted serranos, chipotle mayo, avocado and fried onion strings, on a brioche bun.

BRISKET STEAK NAAN 13

Slow cooked brisket with melted gruyere cheese, arugula and cherry tomatoes lightly tossed with our chimichurri vinaigrette on toasted naan bread with garlic butter.

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GREENS AND SOUPS

BABY KALE & QUINOA SALAD 11

Baby kale, spring mix, red quinoa, cucumber, sweet red peppers, sliced red onion, cilantro and avocado tossed in our lemon dijon vinaigrette.

FIESTA SALAD 13

Chopped romaine, iceberg, fried boneless chicken, roasted corn, black beans, tortilla strips, cheese, avocado, jalapeños, cilantro, homemade cilantro-lime dressing. Substitute Grilled Chicken (no charge).

POZOLE

CUP 6 | BOWL WITH TORTILLAS 8

A traditional and hearty Mexican soup made with hominy. Red Pork or Green Chile Chicken.

TACOS

CAJUN SHRIMP TACO 7

Grilled cajun shrimp, pico de gallo, melted cheese, cabbage and white sauce on a chargrilled flour tortilla.

FRESH FISH TACO 7

Fresh catch lightly seasoned and grilled. Melted cheese, pico de gallo, cabbage and white sauce on a chargrilled flour tortilla.

LOCAL'S FAMOUS LOBSTER TACO 8

Seasoned fried slipper tail, pico de gallo, melted cheese, cabbage and white sauce on a chargrilled flour tortilla.

CARNITAS TACO 6

Our low and slow pork, melted cheese, guacamole, cilantro, chopped onion, cabbage and white sauce on a chargrilled corn tortilla.

BARBACOA BEEF TACO 6

Gruyere cheese, onion, cabbage, cilantro and our house white sauce on a chargrilled flour tortilla.

ASK ABOUT OUR !ANDALE! XXX HOT SALSA

PLATES

BIG WET BURRITO 13

It's big and it's wet. Large flour tortilla stuffed with brisket, grilled skirt steak or chicken, black beans, rice, cheese, sour cream, lettuce, and pico de gallo. Smothered in our red and green enchilada sauces and guacamole on the side.

AHI POKE BOWL 15

California style poke made with fresh ahi tuna, avocado, cucumber, carrots and white rice with spicy togarashi seasoning, sesame seeds, sweet white onions, sea weed salad mix, cabbage and our sambal aioli.

FRESH SALMON WITH GARLIC GINGER PONZU 16

Fresh salmon, pan roasted and topped with a light sauce made with ginger, garlic, soy sauce and citrus. Served with ginger carrot brown rice and your choice of our kale chopped salad or macaroni salad.

HOUSE SAUCES

Pineapple Sweet & Sour

Sambal Aioli

Chipotle BBQ Sauce

Hoisin BBQ Sauce

!Andalé! hot Sauce

Kung Pow!

SIDES

MAC SALAD 4

THAI PEANUT SLAW 3

BLACK BEAN 3

SALT & PEPPER FRIES 5

WHITE STICKY RICE 3

CHOPPED KALE SALAD 3

GINGER BROWN RICE 3

SWEETS

CHURRO WAFFLES 5

Cinnamon and sugar coated Belgian Waffles served with Dulce de Leche for dipping.

ICE CREAM SANDWICH 6

We change them up every week. Ask which one we have today!

KATSU CHICKEN 13

Panko-breaded chicken cutlet, special sauce, sticky rice, mac salad and spicy Asian slaw.

HOUSE SPECIAL LOCAL MOCO 13

Classic islander grub. Hamburger patty, fried spam, house gravy, sticky rice and 2 eggs over easy.

BLACKENED SHRIMP BURRITO 13

Blackened shrimp, cheese, cabbage, rice, pico de gallo and white sauce on a flour tortilla. Served with tortilla chips and a side of black beans.

HOUSE FRIED RICE

SIDE 6 | FULL 10

House made fried rice with egg, scallions, kale, sesame seeds, shoyu and your choice of spam or chicken. Served with pickled ginger.

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