SEA180° Coastal Tavern Unveils New
Cocktails and Dishes for Breakfast, Lunch and Dinner
Inspired by Cool Beach Weather and Seasonal Ingredients

SAN DIEGO – Nov. 10, 2022 – SEA180° Coastal Tavern, located steps away from the beach at 800 Seacoast Dr. inside the Pier South Resort in Imperial Beach, will showcase the flavors of fall with the addition of several flavorful new dishes and cocktails. Crafted by executive chefs, Ken Irvine and Paulo Mendoza, new dishes will be available on the breakfast, lunch and dinner menus, starting Wednesday, Nov. 16.

New starters include smoked tuna stuffed jalapeños served with bonito and roasted garlic cream; yellowtail ahi tataki, served with ginger ponzu, wakame salad and sesame seeds; a butter board, topped with honey, orange zest, salsa macha and Maldon sea salt served with focaccia bread; marinated and cured pork belly with Pipián mole, carrots escabeche and tortillas; and more.

New lunch and dinner entrées include swordfish tacos topped with salsa verde, zucchini slaw, chimichurri and cotija cheese; shrimp and corn tamal, filled with grilled shrimp, creamed corn, cotija cheese, lime and vegetable ash; sous vide pork chop, served with mole negro, butternut squash purée, browned butter, red onions, plantains and roasted hazelnuts; and more. New dinner entrées include uni pappardelle, with pork belly, uni, salmon row, a 62-degree egg, nori and cilantro; and pollo en crema, pan-seared chicken thighs in an herb cream sauce served with forbidden rice, roasted vegetables and guajillo oil.

New cocktails include the SEA180 Breeze, a combination of You and Yours vodka, triple sec, cranberry juice and grapefruit juice served with a salted rim; Pink Dream, made with Hendrick's Neptunia Gin, pomegranate liqueur, simple syrup, lemon juice and sparkling wine; La Manzana, mixed with Cutwater silver tequila, Los Javis mezcal, apple juice, lemon juice and aromatic bitters served with a ginger beer-spiced sugar rim; and more.

New breakfast offerings include a carne asada hash made with marinated New York steak, breakfast potatoes, bell peppers, grilled onions, poached eggs and hollandaise sauce served with toasted bread; a veggie frittata, made with grilled onions, spinach, cherry tomatoes, asparagus, goat cheese, arugula and breakfast potatoes; and an acai bowl topped with bananas, seasonal berries, house-made granola and toasted coconut. An assortment of new brunch cocktails includes the Tropical Screwdriver, made with Absolut vodka, triple sec, orange juice, mango purée and strawberry purée; Mezcal Brew, made with a combination of Los Javis mezcal, cold brew coffee, cinnamon simple syrup and garnished with chocolate syrup; and more.

More information is available on the website at www.cohnrestaurants.com/sea180, and reservations are available by calling 619.631.4949.

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About SEA180° Coastal Tavern
SEA180° Coastal Tavern, named "Best Hotel Restaurant" by the California Restaurant Association, brings contemporary beachfront dining to one of San Diego's most distinctive locales. With sweeping

180-degree views of Coronado Island, South Bay and Mexico, the name SEA180° was coined from the expansive ocean views visible from every corner of the award-winning restaurant. Located on the ground level of the picturesque Pier South Resort on Imperial Beach, SEA180° is one of just a few San Diego restaurants that are situated directly on the beach. Crafted by Executive Chefs Ken Irvine and Paulo Mendoza, winner of the 2022 Chef Flor Franco Awards for Culinary Excellence, SEA180° delivers a diverse menu of innovative cuisine and is open for in-person dining and takeout orders from 11:30 a.m. to 8 p.m. Monday through Thursday and 7 a.m. to 8 p.m. Friday through Sunday. More information is available on the website at www.cohnrestaurants.com/sea180, by calling 619.631.4949, on Facebook at www.facebook.com/SEA180 and Instagram at @SEA180CoastalTavern.

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