
PLAYA
KITCHEN
at Torrey Pines Science Park

Playa Kitchen

Playa Kitchen is a contemporary, approachable restaurant located within Torrey Pines Science Park, a 25-acre coastal lab and office campus perched atop the iconic Torrey Pines Mesa. With expansive Pacific Ocean and canyon views just steps away, Playa Kitchen offers a fresh, elevated dining experience in one of San Diego's most inspiring settings. Led by Executive Chef Ryan Bullock, Playa Kitchen features an organic, farm-fresh menu. Built around seasonality, quality ingredients, and intentional preparation. The menu highlights organic breakfast options, house-made smoothies, açaí bowls, specialty coffee drinks, vibrant salads, grain bowls, and elevated lunch selections that celebrate the freshness of San Diego's coastal bounty.

Hours of operation:

Monday: 9am-2pm
Tuesday: 9am-2pm
Wednesday: 9am-2pm
Thursday: 9am-6pm
Friday: 9am-2pm



Ryan Bullock

Executive Chef | GM

Chef Ryan's love for cooking and apt for creativity in the kitchen were inspired by his parents and grandparents during his upbringing in Midland, Michigan. His knack for cooking began when he started working at his father's restaurant at the age of 13. At age 19, Chef Ryan moved to San Diego to pursue his culinary passion, and over 20 years later, he has honed his skills in the city's top kitchens.

Upon his move to San Diego, Chef Ryan joined Bertrand at Mister A's where he perfected the finer points of French cuisine. In 2009, Chef Ryan joined Whisknladle, where he worked his way up the ranks and eventually opened the beloved PrepKitchen in Del Mar. There, he was named one of 2011's Top Five Rising Chefs in the U.S. by Gayot. Known most notably for his time with Brian Malarkey at Enlightened Hospitality, Matt Gordon's Solace and the Moonlight Lounge, and MIHO Catering Co. Chef Ryan is currently leading Clique Hospitality's life sciences properties in the mission of reinventing the corporate experience with an unprecedented combination of hand crafted cuisine and exceptional service. He naturally embodies a passion for locally sourced ingredients, a foundation of French techniques, and a love of diverse worldly flavors.









FEATURES

Beer and wine Bar

State Of The Art Sound System

Flat Screen TV's Full Service

Onsite Catering Indoor

Outdoor Event Space

Grab & Go Options Available

Indoor Dining: 75

Outdoor Dining: 100



Hours of Operation:
Monday: 8am-3pm
Tuesday: 8am-3pm
Wednesday: 8am-3pm
Thursday: Cafe 8am-3pm
Friday: 8am-3pm

Monday - Wednesday & Friday	Thursdays	Happy Hour
8am-3pm	Cafe: 8am-3pm	3pm-7pm

PLAYA
KITCHEN
at Torrey Pines Science Park

@PLAYAKITCHENSD | PLAYAKITCHENSD.COM | ANNABELLE@CLIQUEHOSPITALITY.COM
TORREY PINES SCIENCE PARK | 11011 NORTH TORREY PINES ROAD | SAN DIEGO

CAFE

FEATURES

Shuffle board

Capacity: 75







PATIO

Spacious patio ideal for performances, corporate activations, and celebrations. Easily transition from an outdoor to an indoor reception.

FEATURES

Bocce ball

Fire pit

Capacity: 100 guests

2 Cabanas - Seat 10





WATERFRONT LAWN

Two lawns overlooking a private pond, perfect for ceremonies, happy hours, and summer weddings.

FEATURES

Beautiful views

Two lawns

Patio

Capacity: 350







CLUB TORREY

SPACES

Green Room: Capacity 64

The Workshop: Capacity 171

The Alcove: Capacity 8

The Lodge: Capacity: 10









BUILD YOUR OWN BREAKFAST

BAGELS & CREAM CHEESE
assorted bagels and whipped cream cheese spread

YOGURT PARFAIT
greek yogurt, mixed berry compote, house made granola

OATMEAL BAR
rolled oats, banana, dried fruit, brown sugar, maple syrup, milk, almond milk, butter

OLD FASHIONED BREAKFAST
cheesy scrambled eggs, red potato hash, sourdough toast, whipped butter

ACAI BOWL
maple almond granola, banana, shredded organic coconut, mixed berries

AVOCADO TOAST
eight grain wheat toast with avocado smash, cherry tomato, alfalfa sprouts, feta, herb vinaigrette

FARMER'S MARKET FRUIT PLATTER
assorted peak season fruits

ASSORTED PASTRY PLATTER
local artisanal pastries

In order to ensure we can accommodate your requests, all catering orders require a 2 week notice for menu count and selection. Exceptions may apply. Food and beverage are subject to prevailing tax, gratuity, large party service fee and labor fees (if applicable).



KICK START

FARMERS MARKET FRUIT PLATTER
assorted peak season fruits

ASSORTED PASTRY PLATTER
local artisanal pastries

RECHARGE

FARMERS MARKET FRUIT PLATTER
assorted peak season fruits

CHOICE OF ONE

BREAKFAST SANDWICH
ham, cheddar, scrambled egg, spicy aioli, English muffin

BREAKFAST BURRITO
red potato hash, bacon, scrambled eggs, cheddar, avocado, wrapped in a flour tortilla with house made salsa



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ENLIGHTEN

FARMERS MARKET FRUIT PLATTER
assorted peak season fruits

ASSORTED PASTRY PLATTER
local artisanal pastries

YOGURT PARFAIT
greek yogurt, mixed berry compote, house made granola

AVOCADO TOAST
eight grain wheat toast with avocado smash, cherry tomato, alfalfa sprouts, feta, herb vinaigrette

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ENERGIZE

FARMERS MARKET FRUIT PLATTER
assorted peak season fruits

ASSORTED PASTRY PLATTER
local artisanal pastries

BREAKFAST SANDWICH
ham, cheddar, scrambled egg, spicy aioli, English muffin

OPEN FACED LOX & BAGEL
whipped cream cheese, cured salmon, cucumber, tomato, sprouts, capers, everything bagel



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SANDWICHES

ACCOMPANIED WITH GREENS SALAD

TUNA MELT
house made tuna salad, cornichon, whole grain mustard, aged cheddar, toasted sourdough

CLASSIC CLUB
sliced turkey & ham, bacon, cheddar, swiss, lettuce, tomato, red onion, garlic aioli, multigrain bread

AVOCADO SPROUT SANDWICH
avocado, arugula, tomato, cucumber, beet, veganaise, multigrain

WRAPS

ACCOMPANIED WITH GREENS SALAD

AVOCADO SPROUT WRAP
avocado, arugula, tomato, cucumber, beet, veganaise, whole wheat tortilla

ROAST BEEF WRAP
all natural roast beef, spinach, tomato, herb aioli, whole grain mustard, cheddar, whole wheat tortilla

CURRY CHICKEN WRAP
curry chicken salad, cabbage mix, sliced tomato, cucumber, red onion, whole wheat tortilla



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BOWLS

CHOOSE 2 PROTEINS

HARRISA MARINATED CHICKEN
HERBED FALAFEL
ROASTED SALMON
CITRUS MARINATED SHRIMP

SERVED WITH

white rice, roasted seasonal vegetables, romesco, and green goddess dressing

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SALADS

CHOOSE 2 PROTEINS

HERB MARINATED CHICKEN
ROASTED SALMON
CITRUS MARINATED SHRIMP

CAESAR SALAD

romaine, grana padano, garlic bread crumb, caesar's dressing

PLAYA SALAD

spring mix, radish, cherry tomatoes, cucumber, toasted pistachio, champagne vinaigrette



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SEATED PLATED MENU

SALADS - SELECT ONE

PLAYA SALAD
spring mix, shaved fennel & radish, cherry tomatoes, cucumber, toasted pistachio, champagne vinaigrette

CAESAR SALAD
romaine, grana padano, garlic bread crumb, caesar's dressing

CHOICE OF MAIN - SELECT TWO
Guest list and main entree selection due 14 days in advance

BRAISED SHORT RIB
red wine braise, herb salad

SPICY FALAFEL
tzatziki sauce

MARINATED CHICKEN BREAST
green goddess

PAN SEARED SALMON
red pepper romesco

SIDES - SELECT TWO

SAFFRON RICE

CHARRED BROCCOLINI
lemon, grana padano, pistachio

ROASTED CARROTS
garbanzo, sautéed spinach, herb vin

YUKON MASHED POTATOES
parmesan, garlic confit, chives

MARKET VEGETABLES
chef's choice seasonal vegetables, shallot, garlic, herbs



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SWEETS

A LA CARTE

CHOCOLATE CHIP COOKIE

VEGAN BROWNIE

GF SNICKERDOODLE

VEGAN PEANUT BUTTER COOKIE

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SNACKS

SWEET & SALTY

CHOOSE 3

KIND BARS
BROWNIES
GRANOLA BARS
CARAMEL CORN
CHEDDAR POPCORN

SAVORY SNACKS

CHOOSE 3

CRUDITES CUPS W/HUMMUS
ASSORTED KETTLE CHIPS
GRANOLA BARS
ASSORTED TRAIL MIX
POPCORN

FEEL GOOD FUEL

SELECT 3

ASSORTED WHOLE FRUIT
POP CHIPS
RICE CAKES
CLIF BARS
KIND BARS

SPOONFUL OF SUGAR

SELECT 3

BROWNIES
BLONDIES
SOUR PATCH KIDS
M&M'S
SNICKERS



BEVERAGES A LA CARTE

MEXICAN COKE

COKE

DIET COKE

SPARKLING WATER

COFFEE & HOT TEA

BEVERAGE PACKAGE

2 HOURS

HALF DAY (2-4 HOURS)

FULL DAY (4-8 HOURS)

ICED TEA & LEMONADE

BEVERAGE PACKAGE

2 HOURS

HALF DAY (2-4 HOURS)

FULL DAY (4-8 HOURS)

BEVERAGE PACKAGE

BASIC

Mexican Coke, Coke, Diet Coke, Sparkling Water, Evian, Sprite

PREMIUM

Mexican Coke, Coke, Diet Coke, Sparkling Water, Evian, Sprite, Ollipop, Kombucha, Iced Tea, Coconut water

(Sodas basic or premium) 2 Hours



RECEPTION MENU

APPS

OR - 3 OPTIONS FOR 1 HOUR | FOUR OPTIONS FOR 1 HOUR | 5 OPTIONS FOR 1 HOUR

DISPLAYS

MARKET VEGETABLE CRUDITE (VEGETARIAN)
seasonal vegetables, fresh fruit, dips & spreads, crackers & pita

GRAZE
assorted meats, cheeses, olives, pickles, breads & spreads

COLD APPS

CAULIFLOWER CEVICHE (GF/VEGAN)
marinated tri color cauliflower, shallots, chiles, pepitas, tostadita

TUNA CRUDO
koji lime chimichurri, local citrus, shaved serrano, crispy wonton

SALMON POKE
atlantic salmon, confit garlic ponzu, seaweed salad, togarashi wonton

HOT APPS

CLASSIC SLIDER
herb aioli, caramelized onion, aged cheddar, seeded bun

PORTOBELLO SLIDER (VEGETARIAN)
provolone, romaine, caramelized onion, herb aioli, seeded bun

ASIAGO ARANCINI (VEGETARIAN)
creamy fried risotto, spicy aioli, grana padano

BLACK BEAN & CHILE FLAUTA (VEGETARIAN)
chamoy, cilantro crema

LAMB SKEWER (GF, CONTAINS NUTS)
citrus marinade, tahini soy sauce, hazelnut dukkah, chives

HOT APPS

SHORT RIB FLATBREAD (CONTAINS NUTS)
romesco, roasted peppers, roasted mushroom, mozzarella, basil

CHICKEN GYOZA
yellow curry, green onion

COCONUT SHRIMP SKEWER
soy chile glaze, green onion

HERBED FALAFEL (GF/VEGAN)
roasted garlic hummus, chile oil

BACON WRAPPED DATES
blue cheese stuffed, balsamic reduction

CRISPY BRIE (VEGETARIAN)
sweet & spicy jalapeño jam, chives

LOBSTER RANGOON
sweet chile glaze, sesame seeds

MINI BEEF WELLINGTON
red wine reduction, herb salad

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TEMAKI BAR
HANDROLL • SUSHI • SAKE

SUSHI DISPLAY PACKAGES

SILVER

CUCUMBER SALAD
sesame, scallion, crunchy garlic, white ponzu

EDAMAME

ROLLS

MOONLIGHT
spicy tuna, shiso, bubu arare

CRUNCHY ROLL
shrimp tempura, avocado, krab
topped with eel sauce and tempura crunchies

THE KOOK... AKA CALI
krab, avocado, cucumber

THE LILITH (VEGAN)
avocado, cucumber, sweet soy sauce

GOLD

CUCUMBER SALAD
sesame, scallion, crunchy garlic, white ponzu

SEAWEED SALAD

EDAMAME (GF)
smoked salt edamame with lemon and ponzu

ROLLS

MOONLIGHT
spicy tuna, shiso, bubu arare

CRUNCHY ROLL
shrimp tempura, avocado, krab
topped with eel sauce and tempura crunchies

THE KOOK... AKA CALI
krab, avocado, cucumber

THE LILITH (VEGAN)
avocado, cucumber, sweet soy sauce

RAINBOW ROLL
krab, cucumber
topped with salmon, yellowtail, tuna, ebi, goma, avocado

PLATINUM

CUCUMBER SALAD
sesame, scallion, crunchy garlic, white ponzu

SEAWEED SALAD

EDAMAME (GF)
smoked salt edamame with lemon and ponzu

ROLLS

CRUNCHY ROLL
shrimp tempura, avocado, krab
topped with eel sauce, tempura crunchies

MOONLIGHT
spicy tuna, shiso, bubu arare

MAMA'S ROLL (SOY PAPER)
shrimp tempura, blue crab, shiso, cucumber
topped with seared salmon, brown butter aioli,
sweet soy, goma, negi, lemon tobikko, ponzu

SOUTHTOWN
avocado, shrimp tempura, gobo
topped with spicy tuna, jalapeno, sweet soy,
ponzu, cilantro

THE LILITH (VEGAN)
avocado, cucumber, sweet soy sauce

RAINBOW ROLL
krab, cucumber, topped with salmon, yellowtail,
tuna, ebi, goma, avocado

ADD ONS

CRISPY TUNA RICE
fried sushi rice, chili garlic, citrus ponzu

CRISPY BANG BANG SHRIMP
gochujang mayo, scallion

SASHIMI / NIGIRI

SALMON 20 PIECES

YELLOWTAIL 20 PIECES

SHRIMP 20 PIECES

SCALLOPS 20 PIECES

HAND ROLL STATION (LIVE)

SALMON 10 PIECES

SCALLOPS 10 PIECES

SHRIMP 10 PIECES

SPICY TUNA 10 PIECES

YELLOWTAIL 10 PIECES

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BUFFET STATIONS

SOUTH OF THE BORDER

SALAD

CAESAR SALAD
romaine, grana padano, garlic bread crumb, caesar's dressing

3 PROTEINS

Comes with 4" tortillas, salsa, crema, onion, cilantro

BEEF BARBACOA
POLLO ASADA
AL PASTOR PORK
VERDURAS

CHOOSE 2 SIDES

RED RICE
CHIPOTLE BLACK BEANS
CHIPS & GUAC
JICAMA & ELOTE SALAD

DESSERT

CHEF'S CHOICE

MEDITERRANEAN AFFAIR

SALAD

GREEK SALAD
romaine, cherry tomato, red onion, cucumber, olive mix, feta, balsamic vinaigrette

CHOOSE 2 PROTEINS

HARISSA CHICKEN THIGH
with romesco sauce

BRAISED BEEF RAGU
with penne, parmesan, chili flake

FALAFEL & LABNEH
with roasted mushrooms and olive oil

CHOOSE 2 SIDES

SAFFRON RICE
MARKET VEGETABLES
TABBOULEH SALAD

BREAD

GARLIC BREAD

DESSERT

PICK ONE

WINED & DINED

SALAD

CHEF'S CHOICE SEASONAL SALAD

CHOOSE 2 PROTEINS

ROASTED SALMON
with romesco sauce

BRAISED SHORT RIB
with red wine demi and fine herbs

GRILLED CHICKEN BREAST
with green goddess

FALAFEL & LABNEH
with roasted mushrooms and olive oil

CHOOSE 2 SIDES

YUKON MASHED POTATOES
MARKET VEGETABLES
SAFFRON RICE
ROASTED CARROTS

BREAD

$3 PER PERSON

PARKER HOUSE ROLLS AND WHIPPED BUTTER

DESSERT

PICK TWO

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SWEETS

A LA CARTE

FOUR BERRY CRUMBLE BAR (GF)
gluten free shortbread, almond cream, berry compote

S'MORES BAR
graham crumb, chocolate cream, toasted marshmallow

DULCE DE LECHE (GF)
gluten free brownie cake, dulce de leche chocolate mousse

VEGAN GLUTEN FREE CHOCOLATE CAKE (GF/VEGAN)
vegan gluten free cocoa cake, vegan chocolate mousse, dairy free

CHOCOLATE CHOCOLATE CAKE (GF)
gluten free flourless chocolate cake, chocolate mousse

SALTED CARAMEL BROWNIE
chocolate shortbread cookie, walnut fudge brownie, salted caramel

CHOCONUT
chocolate shortbread, dark chocolate mousse, hazelnut praline

MINI CHOCOLATE TART
chocolate tart shell, dark chocolate ganache, milk chocolate cream

STRAWBERRY DREAM (GF)
strawberry basil compote, strawberry mousse

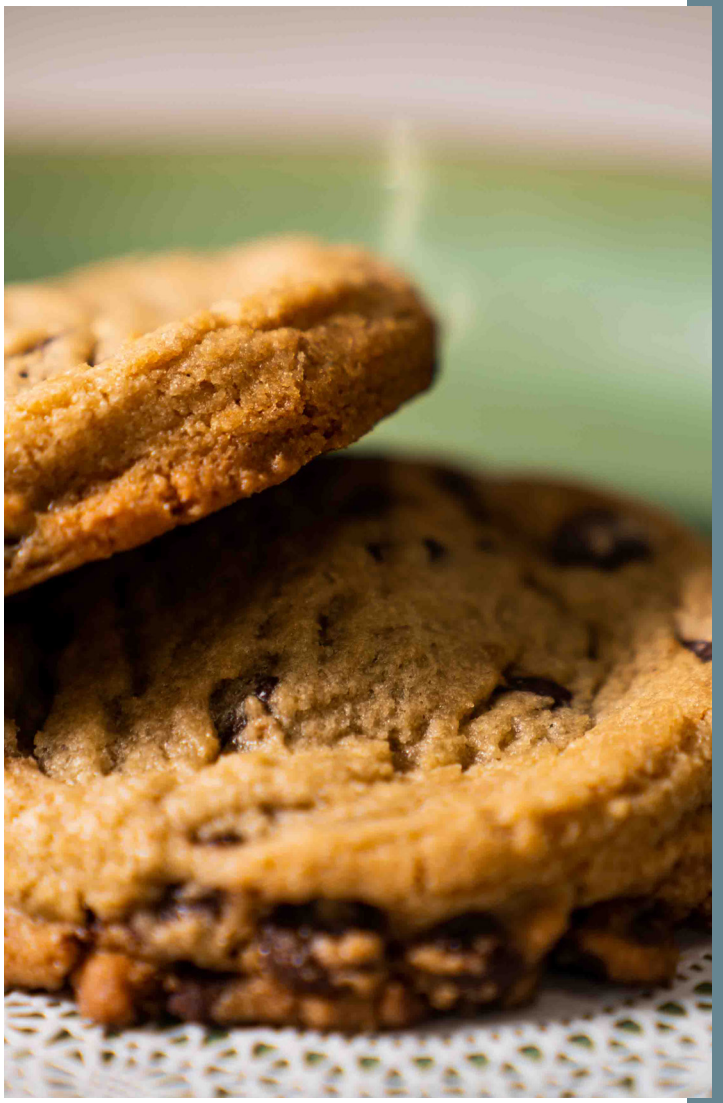
BLUEBERRY BASH (GF)
vanilla whipped ganache, blueberry compote

LITTLE LEMON (GF)
yuzu compte, lemon mousse

MINI MANGO (GF)
cheesecake mousse, mango compote

THE COFFEE BEAN (GF)
mascarpone mousse, coffee cremeux

PISTACHIO PARTY (GF)
pistachio whipped ganache, pistachio praline



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BEVERAGE PACKAGES

CONSUMPTION BAR

All beverages are based on consumption and added to the final bill.
Restrictions can be applied to limit what your guests can order.

GOLD *Beer/Wine*

House Red, White, & Sparkling Wine, Draft & Domestic Bottled Beer, & Soft Drinks

PLATINUM *Beer/Wine*

House Red, White, Rose, & Sparkling Wine, Draft & Craft Bottled Beer, & Soft Drinks

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BEER & WINE PACKAGE • 2 HOURS

House Red, White, Rose, & Sparkling Wine, Draft & Craft Bottled Beer, & Soft Drinks



Non-Alcoholic Beverage is Included in all Bar Packages
Bar Packages do not include Shots, Martini's, Bottled Water or Redbull
Each Bar Package is based on up to 2 hours of service.
Bar Packages are Applicable to the Entire Group Guarantee
All groups are subject to prevailing tax, gratuity and large party service fee

MEETINGS & EVENTS POLICIES AND PROCEDURES & FEES

These Policies and Procedures are provided to ensure we are delivering the highest quality of service to assist in planning your event. Please review them carefully.

FINAL GUARANTEES

Final guarantees for all events must be given to your sales manager fourteen (14) business days prior to your event date. If notice is given on a holiday, then guarantees must be received by the first working day prior to the holiday. If your guarantee is not received, you will be charged a guarantee equal to the expected number set forth on the Banquet Event Order.

PARKING / VALET SERVICES

Playa has free parking available for up to 70 guests. Events with guest counts larger than 70 are required to have valet services during business hours.

AUDIOVISUAL

Playa Kitchen offers in-house audiovisual (wireless projector, podium, lapel microphone).
For additional AV needs, pricing is below:

- Speakers + Microphone (4): $350
- Zoom Set Up: $2,020 starting
- Video Recording: $650
- Customizable packages are available through your Sales Manager upon request.

No outside AV vendors are permitted at Playa.

FURNITURE REMOVAL / SETUP CHANGES

Changes to the floor plan can result in up to $900 in moving fees. *Groups with minors will be required to move or cover the pool table, which can result in additional charges.

LABOR

Chefs and Attendants – A labor charge of $175.00 per Chef or Attendant will be added to the Banquet Event Order, totaling over 10K in food and beverage.

MEETINGS & EVENTS POLICIES AND PROCEDURES & FEES

These Policies and Procedures are provided to ensure we are delivering the highest quality of service to assist in planning your event. Please review them carefully.

SECURITY

Security is required for all events. Please note that Playa Kitchen is the sole provider of security for meetings and events and does not permit the use of outside security companies. Events with over 70+ guests or 30+ minor attendees require additional security. Security $150- $300/ Hour – Minimum of three hours.

SMOKING POLICY

Playa Kitchen at Science Center is committed to a smoke-free environment. Smoking is prohibited in all indoor and outdoor locations.

TAX & SERVICE CHARGE

Catered food & beverage prices are subject to prevailing gratuity, service charge and tax. Current rates – Tax 7.75% | Gratuity 16% | Large Party Fee 9%

SETUP / TAKEDOWN

The space may be reserved by the hour for whatever time you need. When reserving your time slot, please take into consideration the time needed for vendors set up (caterers, dj's and bartender), arranging the tables in the way you wish & any decorating. Most events need 1 hr set up PRIOR to event. If our calendar allows, you can set up time the day before or morning of an evening event. This can be arranged the week of your event. If during the event you choose to extend the time & the manager gives permission, the additional hourly rate will be collected during event. You will have 30 minutes from the end time of the event to clean up and gather belongings FREE of charge.

WIFI

Internet is available at no charge. Wireless internet and password will be provided by your Sales Manager prior to event or on event date.