

Joya Organic Kitchen

A contemporary, approachable restaurant serving organic farm-fresh menu items. With over 36,000 square feet, the restaurant features a variety of versatile and functional indoor and outdoor spaces, presenting itself as the ideal location for private and corporate events—from weddings and birthdays to meetings, reunions, and more.

Beyond the restaurant, The Boardwalk offers over 10,000 square feet of additional conference and private dining space, ideal for meetings & events of all sizes.

The menu, prepared in collaboration with Chef / Partner Jojo Ruiz and Executive Chef Ryan Bullock, features Organic breakfast options, smoothies, açaí bowls and specialty coffee drinks while lunch and happy hour will include dishes that speak to the seasonality and freeness of what San Diego has to offer.





Ryan Bullock
Executive Chef

JoJo Ruiz

Chef | Partner

Jojo Ruiz serves as Clique Hospitality's Chef Partner overseeing menu development, execution and culinary experience. Chef Jojo also oversees the same components of Clique Hospitality venues Lionfish Modern Coastal Cuisine located at The Pendry San Diego and Delray Beach, FL & Serea Coastal Cuisine at Coronados iconic Hotel Del.

The San Diego native completed his education at the San Diego Culinary Institute and began his culinary career as a sushi chef at Yokozuna's which later led him to JRDN Hotel's Tower 23, Oceanaire Seafood Room and Searsucker before moving into his first executive chef role at Herringbone in La Jolla, San Diego. This move further solidified his passion and experience with coastal cuisine.

Ruiz, a longtime supporter of sustainable sourcing and ocean friendly practices, was most recently recognized as a 2019 James Beard Foundation "Smart Catch Leader" and was also a semifinalist in the Eater Young Guns awards.









FEATURES

13,800 Sq/ft Interior

23,000 Sq/ft Outdoor

Full Service Bar

State Of The Art Sound System

Cutting Edge AV Capabilities

Flat Screen TV's

Full Service Onsite Catering

Indoor / Outdoor Event Space

Open Air Café & Lounge

Grab & Go Options Available

Indoor Dining: 147

Outdoor Dining: 134

Meeting Space: 200-250



Monday - Friday

Breakfast: 8am-11am

Lunch: 11am-2pm

Happy Hour

3pm-6pm

Thursday & Friday



@JOYAKITCHENSD | JOYAKITCHENSD.COM | 858-247-5376 THE BOARDWALK | 10275 SCIENCE CENTER DRIVE | SAN DIEGO

COURTYARD

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

FEATURES

Ping Pong Tables, Foosball, Lounge Seating, Cabanas

CABANAS FEATURES

Cabana 1, 2:

Seats 8

43" TV

Cabana 3:

Seats 10

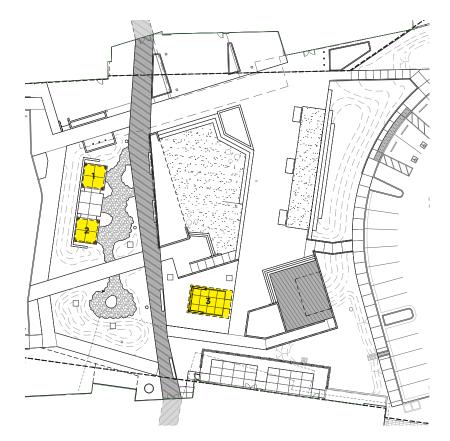
75" TV

Video conferencing Streaming capabilities

STAGE

30 Seated

Available to all reservable spaces: complimentary WiFi, podiums, tables, chairs and common area restrooms





MAIN DINING ROOM

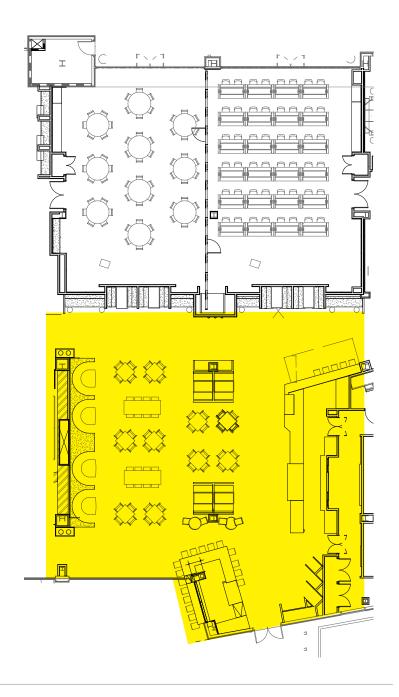
FEATURES

Open Air Café 118 Seated

Our main dining room can be closed off for private events.

Available to all reservable spaces: complimentary WiFi, podiums, tables, chairs and common area restrooms





BALLROOM 1 & 2

FEATURES

Private Patio

Pre-function Space

Airwall

Projector

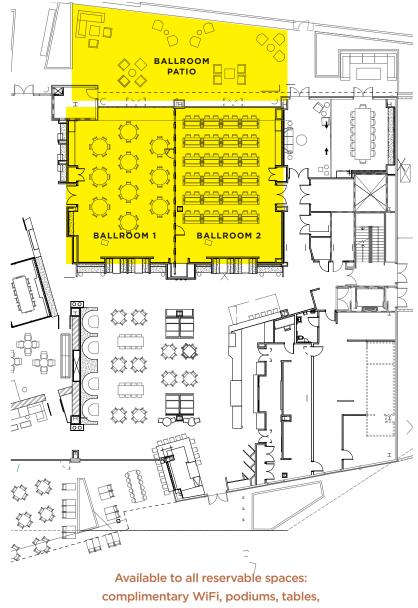
(2) 140" Screen

Video Conferencing

SPACE CAPACITY

Banquet 200 | Reception 250 Theatre 120 | Classrom 112





chairs and common area restrooms

BOARD ROOM

FEATURES

15-16 Seats

Private Patio

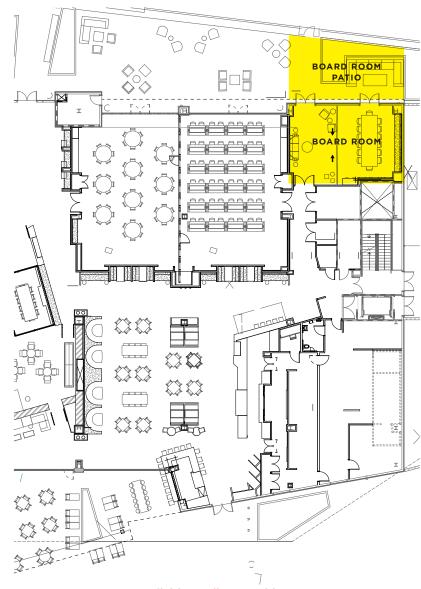
Pre-function space

80" TV

Video Conferencing







Available to all reservable spaces: complimentary WiFi, podiums, tables, chairs and common area restrooms

LOUNGE/CONFERENCE ROOM —

FEATURES

Lounge Conference Room

12 Seats | 60" TV

Lounge

29 Seats | Pool Table | Shuffle Boards | Foosball

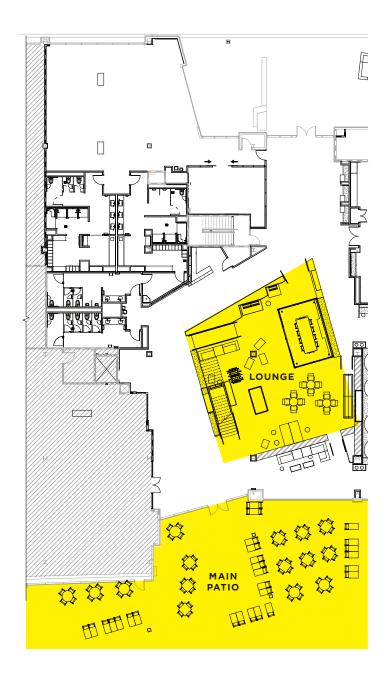
MAIN PATIO

FEATURES

Seated 134









BREAKFAST

MINIMUM OF 8 GUESTS

DINE IN - TAKEOUT - CATER

KICK START

\$10 PER PERSON

FARMERS MARKET FRUIT PLATTER assorted peak season fruits

ASSORTED PASTRY PLATTER local artisanal pastries

RECHARGE

\$16 PER PERSON

FARMERS MARKET FRUIT PLATTER assorted peak season fruits

CHOICE OF ONE

BREAKFAST SANDWICH

bacon, cheddar, scrambled egg, romaine lettuce, spicy aioli, local english muffin

BREAKFAST BURRITO

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



ENLIGHTEN

\$18 PER PERSON

FARMERS MARKET FRUIT PLATTER

assorted peak season fruits

ASSORTED PASTRY PLATTER

local artisanal pastries

GREEK YOGURT

granola, mixed berries

AVOCADO TOAST

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

ENERGIZE

\$24 PER PERSON

FARMERS MARKET FRUIT PLATTER

assorted peak season fruits

ASSORTED PASTRY PLATTER

local artisanal pastries

BREAKFAST SANDWICH

bacon, cheddar, scrambled egg, romaine lettuce, spicy aioli, local english muffin

OPEN FACED LOX & BAGEL

cured salmon, cherry tomato, caper, sprouts, shallot, tzaziki cream cheese spread, everything bagel

In order to ensure we can accommodate your request, all catering orders require a 48 hour notice.

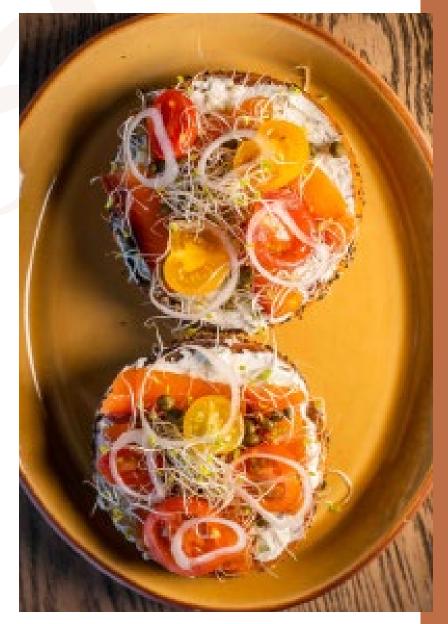
Served on large platters. Plates, serving utensils, cutlery and napkins provided upon request.

Food and beverage are subject to prevailing tax, gratuity, large party service fee and Labor fees (if applicable).

BREAKFAST

MINIMUM OF 8 GUESTS

DINE IN - TAKEOUT - CATER



BREAKFAST

MINIMUM OF 8 GUESTS

DINE IN - TAKEOUT - CATER

BREAKFAST ENHANCEMENTS

PRICED PER PERSON

ACAI BOWL 7

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

AVOCADO TOAST 7

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

FARMER'S MARKET FRUIT PLATTER 6
assorted peak season fruits

ASSORTED PASTRY PLATTER 6 local artisanal pastries



SALADS

\$13 PER PERSON

CAESAR SALAD

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

JOYA SALAD

spring mix, shaved fennel & radish, cherry tomatoes, cucumber, toasted pistachio, red wine tarragon dressing

ADD A PROTEIN

CHICKEN +8 • BAVETTE STEAK +10 • SALMON +12 • SHRIMP +8

WRAPS

\$15 PER PERSON ACCOMPANIED WITH GREENS SALAD

CHOICE OF TWO

SMOKED TURKEY "BLT"

avocado, romaine lettuce, bacon, provolone, herb aioli, wheat tortilla

HUMMUS WRAP

confit garlic hummus, spinach, shredded beets, red onion, avocado, crispy sweet potato, cilantro

HERB GRILLED CHICKEN

bacon, romaine lettuce, sliced beefsteak tomato, avocado, pepper jack, herb aioli

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LUNCH MINIMUM OF 8 GUESTS

DINE IN - TAKEOUT - CATER



SANDWICHES

\$17 PER PERSON • CHOOSE TWO
ACCOMPANIED WITH GREENS SALAD

TUNA CONSERVA SANDWHICH

romaine lettuce, alfafa sprouts, beefsteak tomato, crispy shallot, roasted garlic aioli, sourdough bread

HERB GRILLED CHICKEN SANDWHICH

bacon, romaine lettuce, sliced beefsteak tomato, avocado, pepper jack, herb aioli, ciabatta

GRILLED PORTOBELLO "BURGER"

soy balsamic marinade, vegan cheese, sliced beef steak tomatoes, romaine lettuce, chipotle veganaise, sourdough bun

BOWLS

\$18 PER PERSON • CHOOSE TWO

MEDITERRANEAN GRILLED CHICKEN BOWL

harissa marinated chicken thighs, cucumber, feta, cherry tomatoes, garbanzo beans, brown rice, pepper romesco

TUNA POKE BOWL

brown rice, spring mix, cucumbers, avocado, seaweed salad, confit garlic ponzu, spicy aïoli

"GREEN GODDESS" MARKET VEGGIE BOWL

brown rice & quinoa, grilled asparagus, seasonal vegetables, sesame crusted avocado, cherry tomatoes, green goddess

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LUNCH

MINIMUM OF 8 GUESTS

DINE IN - TAKEOUT - CATER



LUNCH

MINIMUM OF 8 GUESTS

DINE IN - TAKEOUT - CATER

BOXED LUNCH

\$18 PER PERSON SERVED WITH FRUIT & COOKIE

CHOOSE ONE

SMOKED TURKEY "BLT"

avocado, romaine lettuce, bacon, provolone, herb aioli, wheat tortilla

HUMMUS WRAP

confit garlic hummus, spinach, shredded beets, red onion, avocado, crispy sweet potato, cilantro

HERB GRILLED CHICKEN

bacon, romaine lettuce, sliced beefsteak tomato, avocado, pepper jack, herb aioli, ciabatta



LUNCH

MINIMUM OF 8 GUESTS

DINE IN - TAKEOUT - CATER

LUNCH ENHANCEMENTS

PRICED PER PERSON

STARTERS

JOYA SALAD 4

spring mix, shaved fennel & radish, cherry tomatoes, cucumber, toasted pistachio, red wine tarragon dressing

CAESAR SALAD 5

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

AVOCADO TOAST 7

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

SIDES

ANCIENT GRAINS 6

ROASTED HERB POTATOES 6

ROASTED SEASONAL VEGETABLES 6

BROWN RICE 6



LUNCH MINIMUM OF 50 GUESTS

SEATED PLATED MENU

\$50 PER PERSON

SALADS - SELECT ONE

JOYA SALAD

spring mix, shaved fennel & radish, cherry tomatoes, cucumber, toasted pistachio, red wine tarragon dressing

CAESAR SALAD

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

CHOICE OF MAIN - SELECT TWO

MARINATED BAVETTE STEAK

koji lime chimichurri

GRILLED PORTOBELLO

soy balsamic marinade

MARINATED CHICKEN

green goddess

PAN SEARED SALMON

red pepper romesco

FAMILY STYLE SIDES - SELECT TWO

BROWN RICE & QUINOA

CHARRED BROCCOLINI

lemon, grana padano, pistachio

ROASTED CARROTS

garbanzo, sautéed spinach, herh vin CAULIFLOWER AGRO DULCE

capers, citrus, currants, parsley

PEEWEE POTATOES

garlic confit, shallots, fine herbs



Meal counts are due (2) weeks in advance and require a place card per each guest indicating their meal selection. Vegetarian/vegan/gluten-free options available and are independent of entrée selections. Food and beverage are subject to prevailing tax, gratuity, large party service fee and Labor fees (if applicable)

LUNCH MINIMUM OF 8 GUESTS

SWEETS

A LA CARTE

CHOCOLATE CHIP COOKIE 5

DARK CHOCOLATE BROWNIE 5



RECEPTION MENU

MINIMUM OF 50 GUESTS

PASSED APPS

PRICED PER PIECE

COLD APPS

CAULIFLOWER CEVICHE 5

marinated tri color cauliflower, shallots, chiles, pepitas, tostadita

CEVICHE VERDE 5

local halibut, yuzu, limon, cucumber, cherry tomato, grilled corn, cucumber, serrano, mini tostada

TUNA CRUDO 5

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

SALMON POKE 5

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

HOT APPS

TOMATO SOUP 4

basil pesto, mini grilled cheese

IMPOSSIBLE SLIDER 5

provolone, romaine, caramelized onion, herb aioli, seeded bun

ASIAGO ARANCINI 5

creamy fried risotto, spicy aioli, grana padano

BLACK BEAN & CHILE FLAUTA 5

habanero chamoy, cilantro crema

CHICKEN CURRY SAMOSA 6

braised chicken filled pastry, house made yellow curry, green onion

MOROCCAN LAMB MEATBALL 6

spiced tomato sauce, feta, cilantro

HOT APPS

LAMB SKEWER 6

citrus marinade, tahini soy sauce, hazelnut dukkah, chives

KALBI BEEF WRAPS 5

lettuce wrapped, marinated prime beef, shredded cucumber, carrot, and radish

JOYA SLIDER 5

aged cheddar, herb aioli, romaine lettuce, caramelized onion, seeded bun

SHORT RIB FLATBREAD 5

romesco, caramelized onions, roasted mushroom, mozzarella, basil

SHRIMP ROLL 6

aji amarillo, pickled onion, lime aioli

CHORIZO & POTATO EMPANADA 5

salsa verde, cotija, guajillo powder

HERBED FALAFEL 4

roasted garlic hummus, chile oil

DEVIL'S ON HORSEBACK 5

blue cheese dates, bacon wrapped, balsamic reduction

CHICKEN GOYZA 5

soy chile glaze, green onion

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RECEPTION MENU

MINIMUM OF 50 GUESTS

BUFFET STATIONS

PRICED PER PERSON

DISPLAYS —

MARKET VEGETABLE CRUDITE 14 ancient grain salad, seasonal veggies and dips

GRAZE 20

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

SALADS ---

JOYA SALAD 5

spring mix, shaved fennel & radish, cherry tomatoes, cucumber, toasted pistachio, red wine tarragon dressing

CAESAR SALAD 6

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

MAIN -

MARINATED BAVETTE STEAK 16 koji lime chimichurri

GRILLED PORTOBELLO 10 soy balsamic marinade

MARINATED
CHICKEN BREAST 12
green goddess

PAN SEARED SALMON 14 red pepper romesco

SIDES —

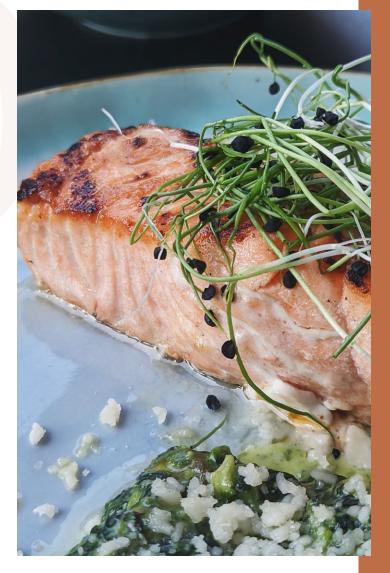
BROWN RICE & QUINOA 6

CHARRED BROCCOLINI 6 lemon, grana padano, pistachio

ROASTED CARROTS 6 garbanzo, sautéed spinach, herb vin

CAULIFLOWER
AGRO DULCE 6
capers, citrus, currants, parsley

PEEWEE POTATOES 6 garlic confit, shallots, fine herbs



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RECEPTION MENU

MINIMUM OF 50 GUESTS

SWEETS

A LA CARTE

LEMON BAR 4 blackberry, powder sugar

BUTTERSCOTCH BUDINO 4 chocolate ganache, whipped cream, cocoa nibs

DARK CHOCOLATE BROWNIE 4 milk chocolate mousse, powder sugar

COCONUT PAVLOVA 4 lime curd, preserved blueberry, mint

BERRY COBBLER BAR 4
mixed berries, brown sugar & thyme crumble, whipped cream

ORANGE PANNA COTTA 4 raspberry chutney, candied pistachio

PASSION FRUIT MERENGUE TART 4 passion fruit cream, toasted merengue ribbons



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HYDRATE A LA CARTE

COFFEE & ESPRESSO

SINGLE ESPRESSO 4 | DOUBLE 6
SPARKLING ICED ESPRESSO 7
LATTE 6 | CAPPUCCINO 6
ICED TEA OR COFFEE 4
COLD BREW 5
NITRO COLD BREW 6
add any flavor for 50¢ | vanilla, hazelnut, mocha

HOT TEAS 6

EARL GREY, BREAKFAST BLACK TEA, GREEN TEA, CHAMOMILE

SMOOTHIES

BLUE GREEN OCEAN 9

blueberries, pineapple, banana, coconut, agave, spirulina, kale

BERRY BLAST 9

strawberries, blackberries, blueberries, banana, orange juice, apple juice

CHUNKY MONKEY 9

peanut butter, almond milk, banana, cinnamon, honey • add espresso shot +\$2

MINT MANGO 9

mint, spinach, mango, apple

TURMERIC & CHAI 9

chai, turmeric, cinnamon, ginger, almond milk, blueberries, acai

CACAO & COFFEE 8

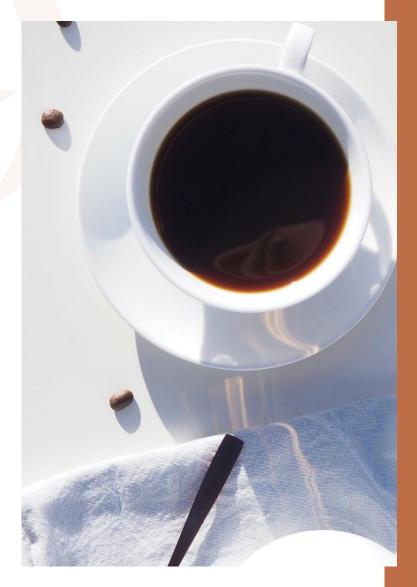
espresso, dark chocolate cocoa powder, cocoa nibs, dry cherries, chia seeds, banana, almond milk

BEVERAGE REFRESHMENT PACKAGE

\$15 PER PERSON

1 per person

TOPO CHICO SPARKLING WATER
ASSORTED NITRO DROP-KICK COLD BREW
CANNED COFFEES
EVIAN BOTTLED SPRING WATER



BEVERAGES A LA CARTE

MEXICAN COKE 3.50

COKE 2.50

DIET COKE 2.50

PELLEGRINO 3.75

LA CROIX PEACH 2.50

HONEST TEA: GREEN 4.50

OLIPOP CINNAMON COLA 4

OLIPOP GINGER LEMON 4

OLIPOP STRAWBERRY VANILLA 4

OLIPOP CHERRY VANILLA 4

OLIPOP ORANGE SQUEEZE 4

OLIPOP CLASSIC GRAPE 4

OLIPOP ROOT BEER 4

MELA WATERMELON WATER 4

HEALTH ADE GINGER LEMON 5

HEALTH ADE CAYENNE 5

HEALTH ADE PINK LADY APPLE 5

HEALTH ADE POMEGRANATE 5

HEALTH ADE PASSION FRUIT 5

AMY & BRIAN COCONUT WATER 4

SOLAR RAIN ALKALINE WATER 3

VIVE SHOT ELDERBERRY 5

VIVE SHOT IMMUNITY BOST 5

VIVE SHOT WELLNESS RESCUE 5

VIVE CAYENNE 5

VIVE ENERGY AND FOCUS 5

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.

BEER & WINE PACKAGE

30 Per Guest +15 Per Additional Hour

Two Hour Package
Draft Beer, House Red and White Wine, Soft Drinks & Juices

ESSENTIALS BAR PACKAGE

40 Per Guest +15 Per Additional Hour

Two Hour Package

House Brand Cocktails, Draft Beers, House Red

& White Wine, Soft Drinks & Juices

PREMIUM BAR PACKAGE

55 Per Guest +15 Per Additional Hour

Two Hour Package Premium Brand Cocktails, Wines by the Glass, Draft and Bottled Beer, Soft Drinks, Juices





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