

STARTERS

- SPINACH ARTICHOKE DIP** | artichoke hearts, spinach, cream cheese, onions, pita bread | 16
- CHOWDER TOTS** | New England style clam chowder, bacon bits, tater tots, cheddar cheese | 14
- CRISPY BRUSSEL SPROUTS** | pancetta, apple maple vinaigrette, panko parm, balsamic glaze | 13
- AHI POKE “NACHOS”** | marinated fresh ahi poke, house-made crispy wontons, wasabi aioli, spicy mayo sauce | 17
- MEXICAN SHRIMP COCKTAIL** | red onion, tomato, cucumber, celery, southern Mexico cocktail sauce, avocado, tahin | 19
- GUAVA GRANOLA** | guava yogurt, baked granola, mixed berries, mint, chia seeds, sliced almonds | 14

OYSTERS | 3 for 10 | half dozen 18 | full dozen 34 | chef’s seasonal selections

COCKTAIL PRAWNS | half dozen 15 | full dozen 28 | black tiger prawns, cocktail sauce

SCRAMBLES

veggie patty available, served with smashed creamer potatoes | sub fruit 3 | as burrito 2 |

CALI | bacon, avocado, tomato, cheddar | 16

VEGGIE | farmers market mixed veggies, cheddar | 16

BEEF MACHACA | short rib, tomato, cilantro, chopped jalapenos, pickled onion, Oaxacan cheese | 18

SOUTH OF THE BORDER | chorizo, tomatoes, onions, Oaxacan cheese, green chili sauce, sour cream | 17

CRACKED

served with smashed creamer potaatoes | sub fruit +3 | as burrito +2 |

***COWBOY BREAKFAST** | arrachera steak, red onion, peppers, ranchero sauce, two eggs your way | 19

***CALI BENEDICT** | shrimp, bacon, avocado, poached eggs, hollandaise | 18

***SHORT RIB BENEDICT** | braised short rib, poached eggs, chimichurri hollandaise | 18

***THE STANDARD** | two eggs any style, bacon or apple cinnamon sausage, sourdough toast | 15 | add cheese + 1

***BREAKFAST BURRITO** | choice of bacon, sausage, or chorizo, scrambled eggs, pinto beans, mixed cheese, potato tots, rustic chipotle sauce | 17 | add avocado 3

FRIED CHICKEN & WAFFLES | free range chicken breast, belgian waffle, house-made gravy | 18

COMBO PLATE | two pancakes, two eggs any style, choice of applewood smoked bacon or maple sausage | 16

CHORIZO CHILAQUILES | chorizo, roasted green sauce, tortillas, Oaxacan cheese, pico de gallo, sour cream | 16

AVOCADO TOAST | avocado slices, squaw bread, cherry tomatoes, pickled red onions, pepita seeds, alfalfa sprouts, mixed greens | 14 | add eggs your way 2

STACKS

BANANA PANCAKES | stack of pancakes, flambe banana, carribean rum caramel | 15

VERY BERRY FRENCH TOAST | stuffed with berry ricotta, blueberry syrup, whipped cream | 16

NUTELLA WAFFLES | stuffed with nutella, bananas, strawberries, whipped cream, chocolate drizzle | 17

GREENS

add chicken 7 | salmon 10 | tiger prawns 11 | available blackened or grilled

CAESAR | romaine, tomatoes, fennel, parmesan cheese, herb butter croutons, caesar dressing | 15

BEET SALAD | red & golden beets, spring mix, crumbled goat cheese, candied walnuts, lemon thyme vinaigrette | 15

BUNS

served with crispy fries | sweet potato fries 3 | side salad 3 | veggie patty available

***BREAKFAST SANDWICH** | facaccia, ham, scrambled egg, cheddar, house aioli, fixings | 15

***PIERSIDE BURGER** | grilled half pound burger patty, house aioli, tomato, onion, lettuce | 17

***CALI SANDWICH** | grilled chicken breast, bacon, cheddar, avocado, tomato, jalapeno, house aioli, butter lettuce | 16

FOCACIA GRILLED CHEESE + TOMATO BISQUE | focaccia bread, mozzarella, confit tomatoes, basil, tomato bisque | 16

Add Avocado | 3 Add Bacon | 3

DRINK SPECIALS

BOTTOMLESS MIMOSAS | Limited to 2 hours with the purchase of a brunch item, Pours end at 2:30pm | 24

WHITE SANGRIA | Pinot Grigio, Lemon, Orgeat, Raspberry, Orange, House Rum Blend | 14

RED SANGRIA | Chianti, Lemon, Pineapple, Honey, Brandy | 14

CHARTOUSE SWIZZLE | Green Chartreuse, Lime, Pineapple, Falernum, Mint, Nutmeg | 14

MILK PUNCH #2 | Brandy, Cream, Cinnamon, Dark Rum, Allspice, Nutmeg | 14

APEROL SPRITZ | Aperol, Lemon, Prosecco, Seltzer | 14

RAMOSE GIN FIZZ | Gin, Egg White, Cream, Lemon, Sugar, Seltzer, Orange Blossom | 16