

DRINK SPECIALS

- BOTTOMLESS MIMOSA** | limited to 2 hours with the purchase of a brunch item. Pours end at 2:30pm | 24
GARIBALDI | fluffy fresh squeezed orange juice, campari | 14
WHITE SANGRIA | pinot grigio, lemon, orgeat, house rum blend | 14
RED SANGRIA | chianti, lemon, pineapple, honey, brandy | 14
CHARTREUSE SWIZZLE | green chartreuse, falernum, lime, pineapple, mint, nutmeg | 14
MILK PUNCH No. 2 | brandy, dark rum, cream, sugar, nutmeg | 14
APEROL SPRITZ | aperol, lemon, prosecco, seltzer | 14
RAMOS GIN FIZZ | orange blossom, lemon, lime, gin, cream, egg white, soda | 14

BRUNCH SPECIALS

- FRIED CHICKEN & WAFFLES** | free range chicken breast, belgian waffle, house made gravy | 19
CHILAQUILES | salsa verde, tortillas, black beans, queso fresco, pico de gallo, sour cream, fried egg | 19
AVOCADO TOAST | avocado mash, rustic brown bread, bacon bits, spicy cherry tomatoes | 15 | add eggs your way +3
BANANA PANCAKES | stack of pancakes, flambéed bananas, caribbean rum caramel | 17
BERRY FRENCH TOAST | house made jam, fresh berries, whipped cream, powder sugar | 17

RAW & CHILLED



- OYSTERS** | three for 11 | half dozen 19 | full dozen 35
chef's seasonal selection
- COCKTAIL TIGER PRAWNS** | half dozen 15 | full dozen 29
black tiger prawns, house cocktail sauce
- CHILLED SEAFOOD PLATTER** | half dozen oysters, half dozen prawns, ahi poke,
nacho chips, house cocktail sauce | 47
- AHI POKE NACHOS** | house made crispy wontons, wasabi aioli, spicy mayo sauce | 19
- TROPICAL CEVICHE** | shrimp, coconut mango sauce, cilantro, red onion, cucumber, tahin, jicama | 21

CRACKED

served with smashed creamer potatoes | sub fruit +3

- THE STANDARD** | two eggs any style, bacon or apple cinnamon sausage, sourdough toast | 17 | add cheese +1
VEGGIE SCRAMBLE | farmers market mixed vegetables, cheddar cheese | 17
COWBOY BREAKFAST | arrachera steak, red onion, peppers, ranchero sauce, two eggs your way | 21
AL PASTOR BENEDICT | al pastor shredded pork, poached eggs, roasted garlic hollandaise, english muffin | 19
SOUTH OF THE BORDER SCRAMBLE | chorizo, tomatoes, onions, house blend cheese, green chili sauce,
sour cream | 19

GREENS

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

- CAESAR** | romaine tomatoes, fennel, parmesan cheese, herb butter croutons | 15
BEET SALAD | red & golden beets, spring mix, crumbled goat cheese, candied walnuts, lemon thyme vinaigrette | 17

BUNS

served with crispy fries | old bay fries 3 | sweet potato fries 3 | side salad 3 | veggie patty & turkey patty available

- BREAKFAST SANDWICH** | ham, scrambled egg, cheddar cheese, house aioli, fixings, sourdough toast | 17
PIERSIDE BURGER | grilled half pound beef patty, white cheddar, house aioli, tomato, onion, lettuce | 19
LOBSTER FILLED CHEESE | maine lobster, brioche toast, gouda, cheddar, garlic butter, old bay fries | 35