

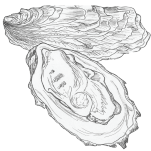
STARTERS

- TRUFFLE FRIES | truffle oil, parmesan cheese | 13
- CLAM CHOWDER | new england style seafood chowder, garlic toast | 10
- FRIED ARTICHOKEs | herb-panko crust, parmesan | 16
- CRISPY BRUSSEL SPROUTS | garlic confit, citrus gastrique, crispy pancetta, parmesan, balsamic reduction | 17
- AHI POKE “NACHOS” | marinated fresh ahi, house-made crispy wontons, wasabi aioli, spicy mayo sauce | 20

BOTTOMLESS MIMOSA | 25
Limited to 1.5 hours, must be purchased
w/ entree, pour ends at 2:30pm

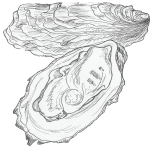
BRUNCH COCKTAILS

- GARIBALDI.....14
- CHARTREUSE SWIZZLE14
- MILK PUNCH No. 2.....14
- APEROL SPRITZ.....14
- RAMOS GIN FIZZ.....14
- WHITE SANGRIA.....14
- RED SANGRIA.....14



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 | 47
6 tiger prawns, 6 oysters, ahi poke, house made crispy wontons,
house cocktail sauce, red wine mignonette, horseradish



BRUNCH SPECIALS

- FRIED CHICKEN AND WAFFLES | free range chicken breast, belgian waffle, house made gravy,
cajun honey butter | 20
- CHILAQUILES | salsa verde, queso fresco, pico de gallo, sour cream, fried egg, black beans,
tortilla chips | 19
- GOOSEBERRY & GRANOLA PARFAIT | served w/ vegan multi grain bagel, house berry compote | 16
- BERRY FRENCH TOAST | house made jam, braided brioche, fresh berries and whipped cream,
powdered sugar | 18
- BREAKFAST BURRITO | choice of carne asada, al pastor, or grilled farmers vegetables, tater tots, black beans,
2 eggs scrambled, verde salsa, queso fresco, crema, pico de gallo | 20
- AVOCADO TOAST | avocado mash, marbled rye bread, bacon bits, blistered tomato & garlic confit,
balsamic glaze | 16 | add eggs your way +3

CRACKED

- served with garlic rosemary smash potato | sub fruit +3
- THE STANDARD | two eggs any style, bacon or broiled italian sausage, sourdough toast | 17 | add cheese +1
- VEGGIE SCRAMBLE | farmers market mixed vegetables, cheddar cheese, avocado | 18
- AL PASTOR BENEDICT | shredded pork, poached eggs, roasted garlic hollandaise, english muffin | 22
- LOBSTER BENEDICT | fresh lobster, garlic confit hollandaise, poached eggs, english muffin | 32
- OG BENNY | grilled ham, hollandaise, poached eggs, english muffin | 20
- SOUTH OF THE BORDER SCRAMBLE | chorizo, tomatoes, onions, aged cheddar,
salsa verde, sour cream | 20
- CALI SCRAMBLE | applewood bacon, heirloom tomatoes, swiss cheese, garlic confit, avocado | 21

BUNS

- served with choice of crispy fries | old bay fries +2 | sweet potato fries +2 | truffle fries +4 | side salad +3
veggie patty +4 | gluten free bun +3 | add avocado +3 | add bacon +3
- *ITEM IS AVAILABLE AFTER 12PM**

- BREAKFAST SANDWICH | grilled ham, scrambled egg, cheddar cheese, house aioli, sourdough toast | 18
- *PIERSIDE BURGER | grilled half pound beef patty, white cheddar, house aioli, heirloom tomato, onion, lettuce | 19
- LOBSTER GILLED CHEESE | maine lobster, brioche toast, gouda, cheddar, garlic butter | 35
- EL CAMINO CRISTO | braided brioche, swiss cheese, honey ham, house jam, fried w/ powdered sugar | 25
- *CUBANO | grilled ham, pulled pork, dill pickle, aged cheddar cheese, stone ground IPA aioli, garlic rosemary foccoccia | 25

GREENS

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

- CAESAR | artisan romaine hearts, blistered tomatoes, garlic confit, parmesan cheese, herb butter croutons | 15
- BEEF SALAD | red & golden beets, spring mix, crumbled goat cheese, candied walnuts, lemon thyme vinaigrette | 17
- HOUSE SALAD | mixed greens, mesclun greens, blistered tomatoes, pickled red onions, croutons, blue cheese crumbles,
julienne onions, cherry wine vinagrette | 14

MODIFICATIONS AND SUBSTITUTIONS MAY BE POLITELY DECLINED

GUEST CHECKS WILL BE SPLIT A MAXIMUM OF 3 TIMES

20% GRATUITY WILL BE ADDED TO TABLES OF SIX OR MORE