



STARTERS

Truffle Fries | 14

Truffle oil, parmesan cheese

Chowder Tots | 15

New England style seafood chowder, crispy bacon, scallions

Curry Mussels | 18

Black mussels in green curry sauce, topped with Fresno chiles, Thai basil, served with a side of sourdough toast

Clam Chowder | 11

New England style seafood chowder, garlic toast

Crispy Brussel Sprouts | 16

Honey-balsamic glaze, panko crust

Coconut Shrimp | 18

5 large shrimp, shaved coconut, honey-Sriracha dipping sauce, chives

Ahi Poke "Nachos" | 20

Marinated fresh ahi, house made crispy wontons, wasabi aioli, spicy mayo

Tempura Green Beans | 15

Tempura battered green beans, spicy ranch dressing

RAW & CHILLED

Oysters | Market Price

Chef's seasonal selection

Cocktail Tiger Prawns | half dozen 21 | full dozen 40

Black tiger prawns, house cocktail sauce

Sunrise Shrimp Ceviche | 21

Pico de gallo, avocado, shrimp, lime juice, salt, corn tortilla chips

Chilled Seafood Platter | 55

6 tiger prawns, 6 oysters, shrimp ceviche, house made crispy wontons, house cocktail sauce, red wine mignonette, horseradish

BUNS

served with choice of fries or side salad, *lettuce wrap available*
sub | tater tots +2 | brussel sprouts +4 | truffle fries +6
add | avocado +5 | fried egg +3

Breakfast Sandwich | 16 | add bacon +3

House sausage patty, scrambled eggs, cheddar cheese, house aioli, english muffin

Double Smash Breakfast Burger | 19 | *fixings* available upon request

Fried egg, 2 smashed beef patties, bacon, american cheese, house aioli

BRUNCH COCKTAILS | 15

Giribaldi | Campari, Freshly-Squeezed Fluffy Orange Juice

John Daly | Citrus Infused Vodka, Fresh Lemonade, Iced Tea

Aperol Swizzle | Aperol, Fresh Lemon, Fresh Orange, Pineapple

Milk Punch No.2 | Brandy, Rum, Cream, Allspice, Cinnamon, Nutmeg

White Sangria | Superior Light Rum, Wine, Lemon, Orange, Raspberry, Peach

SPECIALTY COCKTAILS - 16

Papagayo | Lime, Pineapple, Jalapeno Tequila, Pamplemousse, Select

Power Play | Aperol, Domingo Oaxaca Mezcal, Lime, Pineapple Shrub, Falernum, Seltzer, Nutmeg

Jack Torrance | Apricot, Lime, Pineapple, Monkey Shoulder Scotch, Bushmill's Irish Whiskey, Orgeat, Cinnamon, Nutmeg

Pusherman | Coconut Washed Ford's Gin, Lime, Banana, Peach, Pineapple, Orgeat, Nutmeg

Dolly Daydream | Amaro Montenegro, Citrus Infused Vodka, Lemon, Cinnamon

Pierside | Jalapeno Infused Tequila, Fresh Lime, Mint

Pendulum | Old Forester Bourbon, Amaro Di Angostura, Lemon, Pineapple, Orgeat, Cinnamon, Pale Ale

Cast Away | Superior Light Rum, Cacao, Falernum, Lime, Dons Mix, Bitters, Mint

Pier Pressure | Blend of Rums, Lemon, Grapefruit, Falernum, Passion Fruit

Wedding Crasher | Vodka, Cacao, Lemon, Coconut, Passion Fruit

Perfect Stranger | Pisco, Cachaca, Lime, Fennel, Falernum, Egg White, Tiki Bitters

GREENS

Beet Salad | 18

Red & golden beets, spring mix, crumbled goat cheese, candied walnuts, lemon-thyme vinaigrette

Caesar Salad | 16

Artisan romaine hearts, caesar dressing, parmesan cheese, herb butter croutons

Strawberry Feta Salad | 17

Spring mix, sliced strawberries, green onions, cherry tomatoes, cucumbers, candied walnuts, feta, balsamic dressing

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

Cali Sandwich | 19

Chicken breast, bacon, avocado, tomato, iceberg lettuce, jalapeno, gouda cheese, house aioli

Salmon BLT | 21

Grilled salmon, applewood smoked bacon, tomato, pickles, mixed greens, house aioli, sourdough

Spicy Chicken Sandwich | 19

Jidori fried chicken, spicy slaw, pickles, tomatoes, buffalo sauce

BOTTOMLESS MIMOSAS

26

Limited to 1 hour and 30 minutes. Must be purchased with an entree.
Pours end at 2:00pm

CRACKED

served with garlic rosemary smashed potatoes | sub fruit +3
Make any Scramble a Burrito +2 | Make it "wet" +2

The Standard | 17 | add cheese +1

Two eggs any style, bacon or house made sausage patty, sourdough

Veggie Scramble | 18

Farmers market mixed vegetables, cheddar cheese, avocado

Cali Scramble | 21

Applewood bacon, heirloom tomatoes, swiss cheese, avocado

OG Benedict | 20

Grilled ham, hollandaise, poached eggs, english muffin

Lobster Benedict | 30

Fresh lobster, hollandaise, poached eggs, english muffin

Cali Benedict | 21

Shrimp, bacon, avocado, hollandaise, poached eggs, english muffin

SPECIALTIES

Fried Chicken and Waffles | 21

Jidori fried chicken breast, belgian waffle, honey-butter, honey-Sriracha

Chilaquiles | 19 | add chorizo +3

Salsa verde, queso fresco, sour cream, fried eggs, tortilla chips

Berry Waffles | 16 *plain waffle available

Berry compote, salted caramel, whipped cream, maple syrup

Berry French Toast | 18

House made jam, braided brioche, fresh berries, powdered sugar

Breakfast Burrito | 20

Scrambled eggs, chorizo, bacon, fries, cheddar cheese, cheese sauce, green onions, house-made salsa verde, served with smashed potatoes

Avocado Toast | 15 | add smashed potatoes +3 | add shrimp +4

Sourdough bread, sliced avocado, pickled red onions, feta, poached egg

Steak & Eggs | 28

picanha steak, ciabatta bread, roasted pico de gallo, fried eggs, fried spinach

Beer Battered Fish & Chips | 23 | *King Size* - one extra cod +6

Wild black Alaskan cod, house tartar sauce, crispy fries



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SPIRIT FORWARD - 15

Old Fashioned | Elijah Craig Bourbon, Bitters, Cane Syrup
Vesper | Ford's Gin, Vodka, Blanc Vermouth, Lemon Twist
Classic Martini | Ford's Gin, Dry Vermouth, Orange Bitters
Manhattan | Rittenhouse Rye, Sweet Vermouth, Bitters, Cherry
Sazerac | Rittenhouse Rye, Cognac VSOP, Cane Syrup, Absinthe

TART - 15

Army Navy | Ford's Gin, Fresh Citrus, Orgeat, Bitters, Nutmeg
Caipirinha | Cachaça, Fresh Lime, Cane Sugar
Penicillin | Monkey Shoulder Scotch, Fresh Lemon, Ginger, Honey
Daiquiri | Superior Light Rum, Fresh Lime, Cane Syrup
Pisco Sour | Capurro Pisco Acholado, Fresh Citrus, Cane Syrup, Bitters

EFFERVESCENT - 15

French 75 | Ford's Gin, Cognac VSOP, Lemon, Cane Syrup, Champagne
Dark & Stormy | Dark Rum, Fresh Lime, House Ginger Beer
Aperol Spritz | Aperol, Fresh Lemon, Seltzer, Prosecco
Paloma | Dobel Blanco Tequila, Grapefruit, Pineapple Shrub, Citrus, Seltzer
Pimm's Cup | Pimm's No.1, Grand Marnier, Lemon, House Ginger Beer

LUSH - 15

Clover Club | Ford's Gin, Dry Vermouth, Lemon, Raspberry, Egg White
Baybreeze | Vodka, Pineapple, Cranberry, Fresh Citrus
Pina Colada | Superior Light Rum, Coconut, Pineapple, Fresh Citrus
Chief Lapu Lapu | Superior Light Rum, Orange, Lemon, Passion Fruit, Dark Rum
Tequila Sunrise | Maestro Dobel Blanco Tequila, Fresh Orange Juice, Lime, Grenadine

CHAMPAGNE & ROSE

Canella Prosecco, Veneto, IT | Split 14
Pol Clement Brut, France | Split 15
Une Femme Extra Brut Rose, CA | Split 15
Telmont Reserve Brut, Champagne, FR | 85

WHITE WINE

DeLoach Chardonnay, Russian River Valley, CA | 15/55
Te Pa Sauvignon Blanc, Marlborough, NZ | 15/55
Lagaria Pinot Grigio, Venezia, Italy | 13/45
Chateau de Campuget Rose, Rhone Valley, France | 14/50
Lagar da Condessa Albarino, Rias Baixas, Spain | 14/50
Far Niente Chardonnay, Napa Valley, CA | 120

RED WINE

Raeburn Pinot Noir, Russian River Valley, CA | 17/65
Viticcio Chianti Classic, Florence, Italy | 14/40
Cune "Organic" Tempranillo, Rioja, Spain | 14/50
Eberle "select" Cabernet Sauvignon, Santa Barbara, CA | 16/55
Girard Cabernet Sauvignon, Napa Valley, CA | 19/70
Scarpetta Cabernet Franc, Friuli Venezia Giulia, Italy | 14/50
Inkarri Estate Malbec, Mendoza, AR | 45
Roberto Voerzio Nebbiolo, Langhe, Piedmont, Italy | 85

WEEKLY HAPPENINGS

Daily Brunch
 Bottomless Mimosas
 Taco Tuesday
 Whiskey Wednesday
 Thursday | Tiki Thursday All day
 Friday & Saturday | Live Music

DESSERT COCKTAILS - 14

Pink Squirrel | Creme De Noyaux, Creme De Cacao, Cream, Nutmeg
Grasshopper | Creme De Menthe, Creme De Cacao, Cream, Nutmeg
Brandy Alexander | Brandy, Creme De Cacao, Cream, Nutmeg
Espresso Martini | Coffee Liqueur, Demerara, Vodka, Cold Brew Concentrate

BEER

ASK ABOUT OUR ROTATING TAP SELECTION

BOTTLES & CANS

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|---|---|
| Chimay Premiere Red Ale 10 Bieres de Chimay, Belgium, EU 7.0% | Hofbrau's Hefenweizen 10 Hofbaruhaus, Munich, DE 5.5% |
| White Rascal Belgian Ale 8 Avery Brewing Co, Boulder, CO 5.6% | Red Trolley 7 Karl Strauss, San Diego, CA 5.5% |
| Bikini Blonde Ale 7 Maui Brewing Co, Maui, HI 4.8% | Avery Ellie's Brown 7 Avery Brewing Co, Boulder, CO 5.5% |
| Prangster Golden Ale 7 North Coast Brew Co, Fort Bragg, CA 7.6% | Huckleberry PHin Sour 10 Lost Winds, San Clemente, CA 5.9% |
| El Segundo Citra Pale Ale 9 El Segundo Brewing, El Segundo, CA 5.5% | Juneshine Kombucha 9 Grapefruit Paloma, CA 7.0% |
| Blood Orange IPA 7 Latitude 33, Vista, CA 7.3% | Bitburger Drive N/A Pilsner 6 Bitburg, Germany 0.0% |
| Spectrum Hazy 7 Topa Topa, Ventura, CA 5.8% | Stone Bueneveza Salt Lime Lager 7 Stone Brewing, Escondido, CA 4.7% |
| Kooks Slam IPA 8 *gluten free Duckfoot Brewing Co, San Diego, CA 7.5% | |

HOT COCKTAILS | 14

Irish Coffee | Bushmill's Irish Whiskey, Demerara, Coffee, Whipped Cream, Nutmeg
Irish Cream and Coffee | Irish Cream, Coffee, Whipped Cream
Hot Toddy | Old Forester Bourbon, Allspice, Lemon, Honey, Hot Water, Cinnamon
Keoke Coffee | Coffee Liqueur, Cognac VSOP, Creme De Cacao, Coffee, Cream