

## 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 | 13

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 | 14

**VEGGIE** | farmers market mixed veggies, cheddar | 14

**BEEF MACHACA** | short rib, tomato, cilantro, chopped jalapenos, pickled onion, Oaxacan cheese | 16

**SOUTH OF THE BORDER** | chorizo, tomatoes, onions, Oaxacan cheese, green chili sauce, sour cream | 15

## CRACKED

served with smashed creamer potaotoes | 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 | 17

**\*SHORT RIB BENEDICT** | braised short rib, poached eggs, chimichurri hollandaise | 17

**\*THE STANDARD** | two eggs any style, bacon or apple cinnamon sausage, sourdough toast | 14 | add cheese + 1

**\*BREAKFAST BURRITO** | choice of bacon, sausage, or chorizo, scrambled eggs, pinto beans, mixed cheese, potato tots, rustic chipotle sauce | 16 | add avocado 3

**FRIED CHICKEN & WAFFLES** | free range chicken breast, belgian waffle, house-made gravy | 17

**COMBO PLATE** | two pancakes, two eggs any style, choice of applewood smoked bacon or maple sausage | 15

**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 | 14

**VERY BERRY FRENCH TOAST** | stuffed with berry ricotta, blueberry syrup, whipped cream | 15

**NUTELLA WAFFLES** | stuffed with nutella, bananas, strawberries, whipped cream, chocolate drizzle | 15

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

**BLOODY MARY** | Tomato Juice, Vodka, Lemon Juice, House Bloody Mix | 11

**BLOODY CAESAR** | Clamato, Vodka, Lemon Juice, House Bloody Mary Mix | 12

**WHITE SANGRIA** | Pinot Grigio, Lemon, Orgeat, Raspberry, Orange, House Rum Blend | 12

**RED SANGRIA** | Chianti, Lemon, Pineapple, Honey, Brandy | 12

**CHAMPAGNE COCKTAIL** | Champagne, Aromatic Bitters, Sugar Cube, Citrus Oils | 12

**APEROL SPRITZ** | Aperol, Lemon, Prosecco, Seltzer | 12