

Pierside Kitchen & Bar

SAN CLEMENTE, CA

BRUNCH | 9–2:30 pm



MENUS

STARTERS

Truffle Fries | 14

Truffle oil, parmesan cheese

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

Chowder Tots | 15

New England style seafood chowder, crispy bacon, scallions

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

GREENS

Caesar Salad | 16

Artisan romaine hearts, caesar dressing, parmesan cheese,

herb butter croutons

Beet Salad | 18

Red & golden beets, spring mix, crumbled goat cheese, candied walnuts,

lemon-thyme vinaigrette

Strawberry Feta Salad | 17

Spring mix, sliced strawberries, green onions, fennel, cherry tomatoes,

cucumbers, candied walnuts, feta, balsamic dressing

add | chicken 7 | salmon 10 | tiger prawns 11 |

available blackened or grilled

BOTTOMLESS MIMOSAS

25

Limited to 1.5 hours.

Must be purchased
with an entree. Pours end
at 2:00pm

BRUNCH COCKTAILS | 14

Giribaldi | Campari, Freshly-Squeezed Fluffy Orange Juice

John Daly | Citrus 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 | Light Rum, Wine, Lemon, Orange, Raspberry, Peach

PIERSIDE COCKTAILS - 16

Pierside | Jalapeno Infused Tequila, Fresh Lime, Mint

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

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

Pusherman | Coconut Washed Gin, Lime, Peach, Pineapple, Orgeat

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

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

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

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

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

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

Jack Torrance | Apricot, Lime, Pineapple, Blended Scotch, Irish Whiskey, Orgeat, Cinnamon, Nutmeg

RAW & CHILLED

Oysters | three for 11 | half dozen 21 | full dozen 40

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, ahi poke, house made crispy wontons, house
cocktail sauce, red wine mignonette, horseradish

TACOS

Carne Asada Tacos | 18

Fried Fish Tacos | 19

Crispy Shrimp Tacos | 19

*2 tacos per order – served with
choice of fries, tots, or side salad*
"King Size" – one extra taco +6

CRACKED

served with garlic rosemary smashed potatoes | sub fruit +3

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, heriloom 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, house made gravy, cajun
honey-butter

Chilaquiles | 19 | add chorizo +

Salsa verde, queso fresco, pico de gallo, sour cream, fried eggs, black
beans, 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, whipped cream,
powdered sugar

Breakfast Burrito | 20

Scrambled eggs, chorizo, bacon, fries, cheddar cheese, cheese sauce,
green onions, served with smashed potatoes

Avocado Toast | 16 | add smashed potatoes +3 | add shrimp +4

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

Steak & Eggs | 27

New York strip 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

BUNS

served with choice of fries or side salad, *lettuce wrap available*

sub | tater tots +2 | brussel sprouts +4 | truffle fries +6

add | bacon +3 | avocado +5 | fried egg +3

Breakfast Sandwich | 18

House sausage patty, scrambled eggs, cheddar cheese, house aioli, sourdough

Double Smash Breakfast Burger | 19

Fried egg, 2 smashed beef patties, american cheese, house aioli, *fixings* upon request

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, buffalo sauce

Consuming raw or undercooked meat, poultry, seafood,
shellfish, or eggs may increase risk of foodborne illness.

follow us @PiersideSC

610 Avenida Victoria, San Clemente, CA 92672 | 949.218.0980

Modifications and Substituions may be politely declined

Guest checks will be split a maximum of 3 times

20% gratuity will be added to tables of 6 or more



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SPIRIT FORWARD - 14

Old Fashioned | Bourbon, Bitters, Cane Syrup
Vesper | Gin, Vodka, Blanc Vermouth, Lemon Twist
Classic Martini | Gin, Dry Vermouth, Orange Bitters
Manhattan | Rye, Sweet Vermouth, Bitters, Cherry
Sazerac | Rye, Cognac, Cane Syrup, Absinthie

TART - 14

Pisco Sour | Pisco, Fresh Citrus, Cane Syrup, Bitters
Army Navy | Gin, Fresh Citrus, Orgeat, Bitters, Nutmeg
Caipirinha | Cachaça, Fresh Lime, Cane Sugar
Penicillin | Scotch, Fresh Lemon, Ginger, Honey
Daiquiri | Light Rum, Fresh Lime, Cane Syrup

EFFERVESCENT - 14

French 75 | Gin, Cognac, Lemon, Cane Syrup, Champagne
Aperol Spritz | Aperol, Fresh Lemon, Seltzer, Prosecco
Mojito | Light Rum, Fresh Lime, Cane Sugar, Mint, Seltzer
Moscow Mule | Vodka, House Ginger Beer, Lime
Paloma | Tequila, Grapefruit, Pineapple Shrub, Citrus, Seltzer

LUSH - 14

Clover Club | Gin, Dry Vermouth, Lemon, Raspberry, Egg White
Seabreeze | Vodka, Fresh Grapefruit, Cranberry, Fresh Citrus
Tequila Sunrise | Tequila, Fresh Orange Juice, Lime, Grenadine
Pina Colada | Light Rum, Coconut, Pineapple, Fresh Citrus
Scorpion | Gin, Cognac, Light Rum, Lemon, Pineapple, Orange, Orgeat

SPARKLING

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 | 18/70
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

Wednesday | Whiskey Wednesday All Day
Thursday | Tiki Thursday All day
Friday & Saturday | Live Music

Please Enjoy Responsibly. We Have The Right To Refuse Service To Anyone.
Modifications And Substitutions May Be Politely Declined

HOT COCKTAILS | 13

Irish Coffee | Irish Whiskey, Demerara, Coffee, Whipped Cream, Nutmeg
Keoke Coffee | Coffee Liquer, Cognac, Creme De Cacao, Coffee, Cream
Irish Cream and Coffee | Irish Cream, Coffee, Whipped Cream
Hot Toddy | Bourbon, Allspice, Lemon, Honey, Hot Water, Cinnamon

BEER BOTTLES AND CANS

Chimay Premiere Red Ale | 10

Bieres de Chimay, Belgium, EU 7.0%

White Rascal Belgian Ale | 8

Avery Brewing Co, Boulder, CO 5.6%

Bikini Blonde Ale | 7

Maui Brewing Co, Maui, HI 4.8%

Prangster Golden Ale | 7

North Coast Brew Co, Fort Bragg, CA 7.6%

El Segundo Citra Pale Ale | 9

El Segundo Brewing, El Segundo, CA 5.5%

Blood Orange IPA | 7

Latitude 33, Vista, CA 7.3%

Spectrum Hazy | 7

Topa Topa, Ventura, CA 5.8%

Kooks Slam IPA | 8 *gluten free

Duckfoot Brewing Co, San Diego, CA 7.5%

Hofbrau's Hefenweizen | 10

Hofbaruhaus, Munich, DE 5.5%

Red Trolley | 7

Karl Strauss, San Diego, CA 5.5%

Avery Ellie's Brown | 7

Avery Brewing Co, Boulder, CO 5.5%

Huckleberry PHin Sour | 10

Lost Winds, San Clemente, CA 5.9%

Juneshine Kombucha | 9

Grapefruit Paloma, CA 7.0%

Maui Hard Seltzer-Lemonade & POG | 7

Maui Brewing, Lahaina, HI 5.0%

Stone Bueneveza Salt Lime Lager | 7

Stone Brewing, Escondido, CA 4.7%

Bitburger Drive N/A Pilsner | 6

Bitburg, Germany 0.0%

Ask About Our Rotating Tap Selection

DESSERT COCKTAILS - 14

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