

### STARTERS

**CALAMARI** | fried calamari, citrus chili sauce, cilantro aioli | 16

**SHISHITO PEPPERS** | yuzu-black garlic vinaigrette lime, cilantro, smoked salmon, ricotta salata | 17

**AHI TARTARE** | fresh soy ginger ahi poke, charred avocado, sliced cucumber, black rice chip | 19

**WHITE BEAN HUMMUS** | garlic naan, baby carrots, radish, cucumber, roasted garlic, tahini | 15

**CRISPY BRUSSEL SPROUTS** | sweet chili vinaigrette, roasted pepper aioli, roasted pepper | 13 | add bacon + 1

**SAMBAZON BOWL** | granola, mango, strawberries, blueberries, pineapple, banana, kiwi, coconut, honey | 16

**OYSTERS** | 3 for \$10 | half dozen \$18 | full dozen \$32 | chef's seasonal selections

**SEAFOOD PLATTER** | 6 oysters | 6 jumbo prawns | Alaskan king crab legs | 48



**BOTTOMLESS MIMOSA** | 24

Limited to 2 hours with the purchase of a brunch entree

**PIERSIDE BLOODY MARY** | 14

Jalapeno infused vodka, house bloody mix, tajin rim

### BRUNCH SPECIALS

**SCRAMBLES** served with smashed Creamer potatoes | sub fruit + 3 | make as burrito + 2

**CALI** | bacon, avocado, tomato, cheddar | 14

**VEGGIE** | bell peppers, corn, mushrooms, spinach, onions, cheddar | 14

**BEEF MACHACA** | short rib, tomato, cilantro, jalapenos, pickled onion, queso fresco, tortillas | 15

**SOUTH OF THE BORDER** | chorizo, potatoes, tomatoes, onions, queso fresco, green chili sauce, sour cream, side tortilla chips | 14

**CRACKED** served with smashed Creamer potatoes | sub fruit + 3

**THE STANDARD** | two eggs any style, bacon or apple cinnamon sausage, toast | 12 | add cheese + 1

**COMBO PLATE** | two pancakes, two eggs any style, choice of applewood smoked bacon or cinnamon apple sausage (\*no potatoes) | 14

**AVOCADO TOAST** | fresh avocado, artisan bread, cherry tomatoes, pickled onions, arugula, pepita seeds, poached egg | 15

**STEAK & EGGS** | skirt steak, two eggs any style, chimichurri sauce | 18

**CALI BENEDICT** | shrimp, bacon, avocado, poached eggs, hollandaise | 16

**CHILAQUILES** | chorizo, green sauce, crispy tortillas, fried egg, onion, cilantro, queso fresco, cream | 15

**FRIED CHICKEN & WAFFLES** | free range chicken breast, belgian waffle, house-made gravy (\*no potatoes) | 16

**WET BREAKFAST BURRITO** | choice of bacon, sausage, or chorizo, scrambled eggs, fried beans, mixed cheese, potato tots, avocado, green chili sauce | 17

### STACKS

**BANANA PANCAKES** | fresh bananas, whipped cream | 14

**VERY BERRY STUFFED FRENCH TOAST** | cream cheese, fresh berries, wild berry sauce, whipped cream | 15

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

### GREENS

add chicken 7 | steak 10 | swordfish 10 | Atlantic salmon 10 | tiger prawns 10 | available grilled or blackened

**ELOTE SALAD** | grilled kale, grilled corn, black beans, Anaheim pepper dressing, queso fresco, lime cheek | 16

**COBB** | romaine, chicken, bacon, egg, avocado, tomato, red onion, blue cheese, ranch | 17

**BLOOD ORANGE AND ROASTED PEAR SALAD** | endive and frisee, orange butter vinaigrette, chopped hazelnuts | 16

### BUNS

served with crispy fries or upgrade to sweet potato fries + 2, garlic truffle fries + 3, side salad + 3

**SWORDFISH SANDWICH** | blackened swordfish, grilled ciabatta, tomato relish, chipotle aioli, spinach, red onion fennel | 18

**CRISPY CHICKEN SANDWICH** | fried chicken, brioche lemon garlic aioli, melted jack cheese, pickle, tomato | 17

**PIERSIDE BURGER** | 8oz prime U.S.D.A beef, butter lettuce, tomato, onion jam, smoked gouda, kimchi aioli | 16

Add Avocado | 2 Add Bacon | 2