

## STARTERS

- THAI STYLE CALAMARI** | lightly fried calamari, honey sriracha dressing | 15  
**CRISPY BRUSSEL SPROUTS** | honey balsamic glaze, balsamic dressing, panko parmesan crust | 13  
**AHI POKE "NACHOS"** | sashimi style ahi, cucumber, red onion, scallions, wontons, wasabi aioli, spicy mayo sauce | 16  
**CRAB CAKE BITES** | fried lump crab cake, panko parm crust, roasted pepper aioli, succotash | 18  
**TRUFFLE FRIES** | truffle oil, parmesan cheese, french fries | 9



## RAW & CHILLED

- OYSTERS** | 3 for 9 | half dozen 16 | full dozen 30  
chef's seasonal selection
- COCKTAIL TIGER PRAWNS** | half dozen 15 | full dozen 28  
black tiger prawns, horseradish cocktail sauce
- SUNRISE CEVICHE** | 19  
shrimp, mango, avocado, tangerine, red onion, lime, tahin
- CHILLED SEAFOOD PLATTER** | 39  
6 tiger prawns, 6 oysters and sunrise ceviche  
cocktail sauce, red wine mignonette, horseradish

## BRUNCH SPECIALS

- \*BREAKFAST TACOS** | fried egg, bacon, pico de gallo, feta cheese | 15
- EGGS YOUR WAY** | two eggs, bacon/chorizo/house made sausage, sourdough toast, breakfast potatoes | 12  
add pancakes | 2
- STEAK AND EGGS** | New York Steak, sourdough bread, roasted pico de gallo, fried egg, crispy arugula | 18
- \*CLASSIC BREAKFAST SANDWICH** | fried egg, cheddar cheese, sausage patty or bacon, tomato, lettuce, smashed tots,  
house aioli, brioche bun | 13
- \*CALI BENEDICT** | shrimp, bacon, avocado, poached egg, hollandaise, english muffin | 16

## SCRAMBLES

- \*CALI** | bacon, avocado, tomatoes, cheddar cheese | 14
- \*VEGGIE** | bell peppers, corn, mushrooms, spinach, onions, cheddar cheese | 13
- \*SOUTH OF THE BORDER** | Oaxacan cheese, chorizo, tomato, potatoes, onions, salsa negra | 14

## STACKED

- BERRY WAFFLES** | crisp waffles, berry compote, bourbon caramel sauce | 12
- OG PANCAKES** | fluffy pancakes served with butter and pure maple syrup | 10
- CHICKEN & WAFFLES** | crisp savory herb waffle, jidori fried chicken, pure maple syrup, honey sriracha | 17

\* - Served with your choice of tater tots, fries, side salad, or breakfast potatoes

## BUNS

\*lettuce wrap available\*

- ADD** | bacon 2 | thick cut smoked bacon 4 | avocado 3 | brussel sprouts 4 (on side)
- \*BREAKFAST BURGER** | grass-fed beef patty, fried egg, American cheese, tomato, lettuce, house aioli, brioche bun | 16
- \*SEARED AHI SANDWICH** | crusted sashimi ahi, asian slaw, crispy wontons, daikon, wasabi aioli, miso glaze | 18
- \*SALMON BLT** | grilled Atlantic salmon, bacon, tomato, pickles, mixed greens, house aioli, sourdough bread | 17
- \*FRIED CHICKEN SANDWICH** | jidori fried chicken, slaw, tomato, pickle, brioche bun (spicy or regular) | 16

## GREENS

**ADD** | chicken 6 | salmon 9 | shrimp 9 | ahi 9 | available grilled or blackened

- CAESAR SALAD** | romaine, tomatoes, fennel, parmesan cheese, croutons, caesar dressing | 13
- HEIRLOOM BURRATA SALAD** | mixed greens, heirloom tomatoes, burrata, olive tapenade, crostini, balsamic reduction | 19
- COBB SALAD** | romaine + iceberg lettuce, chicken, bacon, blue cheese crumbles, egg, avocado,  
tomato, red onion, blue cheese dressing | 18

## DESSERT

- GINGER LEMONGRASS PANNA COTTA** | 10      **CHEF'S GELATO OR SORBET** | 7      **SEASONAL BREAD PUDDING** | 11

\*Modifications and Substitutions may be politely declined\*  
\*Guest checks will be split a maximum of 3 times\*

### BRUNCH SPECIALS - \$12

**BLOODY MARY** | Vodka, House-Made Bloody Mary Mix  
**BRUNCH BOX** | Grapefruit, Amaro, Pilsner  
**BAMBOO** | Fino Sherry, Vermouth, Lemon Oil  
**IRISH COFFEE** | Irish Whiskey, Coffee, Whipped Cream, Nutmeg  
**MILK PUNCH No.2** | Brandy, Dark Rum, Cream, Sugar, Nutmeg  
**RAMOS GIN FIZZ** | Orange Blossom, Lemon, Lime, Gin, Cream, Egg White, Soda  
**CHARTREUSE SWIZZLE** | Green Chartreuse, Falernum, Lime, Pineapple, Mint, Nutmeg

**BOTTOMLESS MIMOSA** | 19

\*1.5hr Limit, with purchase of Entree\*

\*Pours end at 3:00pm\*

### R-HOUSE COCKTAILS - 15

**PAPAGAYO** | Lime, Pineapple, Jalapeno Tequila, Pamplemousse, Select  
**KILLJOY** | Blended Rum, Averna, Cacao, Cynar, Allspice  
**DANGER ZONE** | Lime, Pineapple Shrub, Mezcal, Allspice Dram  
**JACK TORRANCE** | Apricot, Lime, Pineapple Juice, Blended Scotch, Irish Whiskey, Orgeat, Cinnamon, Nutmeg  
**SCARLET LETTER** | Spiced Pear, Lemon, Lime, Aquavit, Italicus, Creme De Noyeaux, Orgeat  
**PENDULUM** | Bourbon, Amaro di Angostura, Lemon, Pineapple, Orgeat, Cinnamon, Pale Ale  
**CRUISE CONTROL** | Lemon, Mint, Gin, Grenadine, Soda  
**PISTOL PETE** | Blended Scotch, Lemon, Lime, Mace, Fennel, Strega, Cinnamon, Coffee Bitters  
**PIERSIDE** | Jalapeno Tequila, Lime, Mint  
**BUCK MASTERS** | Citrus Vodka, Green Chartreuse, Saline, Lemon, Grapefruit, Fennel, Ginger Beer  
**WEDDING CRASHER** | Vodka, Cacao, Lemon, Coconut, Passion Fruit  
**KING OF KINGS** | Irish Whiskey, Grenadine, Peach Bitters, Mace, Px Sherry  
**PERFECT STRANGER** | Lime, Cucumber, Fennel, Pisco, Cachaca, Falernum, Egg White, Tiki Bitters  
**WHITE ROSE** | Shochu, Blanc Vermouth, Elderflower, Manzanilla

### DRAUGHT BEER

**ICE GERMAN PILSNER** | 7

Modern Times, San Diego, CA 4.8%

**MAGICAL AND DELICIOUS PALE ALE** | 7

Falls Brewing Co, San Diego, CA 5.5%

**BELGIAN TRIPEL** | 8

Allagash Brewing Co, Portland, ME 9.0%

**MAYBERRY IPA** | 8

El Segundo Brewing Co., El Segundo, CA 7.2%

**PORT MONGO AMERICAN IMPERIAL IPA** | 8

Port Brewing, San Marcos, CA 8.5%

**GROUNDWORK COFFEE PORTER** | 8

Smog City Brewing, Torrance, CA 6.0%

**PACIFIC PINEAPPLE CIDER** | 7

Two Towns Cider, San Diego, CA 5.0%

**\*ASK ABOUT ROTATING TAP\***

### BOTTLED BEER

**SIERRA NEVADA PALE ALE** | 7

Sierra Nevada Brewing Co., Chico, CA 5.6%

**TRAPPISTE BELGIAN QUADRUPEL** | 12

Brasserie Rochefort 10, Belgium 11.3%

**BUENAVEZA MEXICAN LAGER** | 6

Stone Brewing, San Diego, CA 4.7%

**RACER 5 IPA** | 7

Bear Republic Brewing, Rohnert Park, CA 7.5%

**ABITA LIGHT** | 7

Abida Brewing, Covington, LA 4.1%

**YETI IMPERIAL STOUT** | 7

Great Divide Brewing, Denver, CO 9.5%

**PURPLE HAZE HARD KOMBUCHA** | 7

Local Roots Brewing, Vista, CA 6.0%

**BITBURGER DRIVE NA** | 7

Bitburg Brewing, Germany 0.0%

### BUBBLES & ROSE

**FORNARINO PROSECCO**, Veneto, IT | 10/45

**POL CLEMENT BRUT**, France | split 9

**RONDA ROSE**, Sonoma, CA | 12/44

**LE GRAND ROSE**, France | split 11

**LGH MUMM GRAND CORDON**, Champagne, FR | 90

### WHITE WINE

**TOHU SAUVIGNON BLANC**, Marlborough, NZ | 11/40

**LAGARIA PINOT GRIGIO**, Venezia, IT | 10/36

**RAEBURN CHARDONNAY**, Russian River, CA | 12/44

**NIELSON CHARDONNAY**, Santa Barbara, CA | 11/40

**EPIPHANY GRENACHE**, Santa Barbara, CA | 15/56

**FAR NIENTE CHARDONNAY**, Napa Valley, CA | 120

### RED WINE

**CARMEL ROAD PINOT NOIR**, Monterrey, CA | 12/44

**C.WOODSON "INTERCEPT" PINOT NOIR**, Paso Robles, CA | 15/56

**ROBERT HALL CABERNET SAUVIGNON**, Paso Robles, CA | 13/48

**EBERLE "SELECT" CABERNET SAUV.**, Santa Barbara, CA | 15/56

**WHITE HALL TRELIONE CAB BLEND**, Napa Valley, CA | 15/60

**TINTO DE TERMES TEMPRANILLO**, Tinto, SP | 13/48

**POGGIO BOSSO CHIANTI**, Chianti, IT | 10/36

### BOTTLES

**GIUSEPPE LONARDI VALPOLICELLA RIPASSO CLASSICO 2016**, IT | 80

**ORIN SWIFT BORDEAUX BLEND**, Napa Valley, CA | 120

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