

STARTERS

- THAI STYLE CALAMARI** | lightly fried calamari, citrus chili sauce, curry aioli | 14
OCTOPUS AL FUEGO | char-grilled octopus & onion skewer, red sweet chipotle sauce, crostini | 15
CRAB CAKE BITES | crab cake, cream cheese, panko crust, roasted pepper creamy aioli, tartar sauce | 16
CRISPY BRUSSEL SPROUTS | house-made honey balsamic glaze, panko parm crust | 11
AHI POKE "NACHOS" | marinated fresh ahi, house-made crispy wontons, wasabi aioli, spicy mayo sauce | 14
CITRUS CRUDO | octopus, ahi tuna, watermelon radish, cherry tomatoes, cucumber, daikon radish, avocado, citrus vinaigrette | 16

RAW & CHILLED

OYSTERS | 3 for 9 | half dozen 16 | full dozen 30
chef's seasonal selection

COCKTAIL TIGER PRAWNS | half dozen 13 | full dozen 24
black tiger prawns, house cocktail sauce

CHILLED SEAFOOD PLATTER | 39
6 tiger prawns, 6 oysters and citrus crudo
house cocktail sauce, red wine mignonette, horseradish

BRUNCH SPECIALS

- EGGS YOUR WAY** | two eggs, your choice of bacon/chorizo/house made sausage, sourdough toast | 12
add pancakes | 2
GRAVLAX AND "EVERYTHING" WAFFLE | house-made Gravlax, savory cream cheese waffle, pickled red onion, cherry tomatoes, capers, poppyseeds | 18
CHORIZO CHILIQUILES | chorizo, salsa verde, tortilla chips, sour cream, red onion, queso fresco, cilantro | 15
STEAK AND EGGS | New York Steak, sourdough bread, roasted pico de gallo, fried egg, crispy arugula | 18
CLASSIC BREAKFAST SANDWICH | fried egg, cheddar cheese, house-made sausage patty, tomato, lettuce, smashed tots, house aioli, brioche bun | 13

BENEDICTS

- CALI BENEDICT** | shrimp, bacon, avocado, sous vide poached egg, hollandaise, english muffin | 16
SALMON BENEDICT | cured gravlax salmon, arugula, dill, sous vide poached egg, hollandaise, english muffin | 17
BISCUITS AND GRAVY "BENEDICT" | two classic biscuits, sous vide poached egg, house-made sausage patty, country gravy | 15
SPINACH & MUSHROOM BENEDICT | sauteed spinach & mushrooms, sous vide poached egg, hollandaise, english muffin | 14

SCRAMBLES

- CALI SCRAMBLE** | bacon, avocado, tomatoes, cheddar cheese | 14
VEGGIE | bell peppers, corn, mushrooms, spinach, onions, cheddar cheese | 13
SOUTH OF THE BORDER | chorizo, potatoes, tomatoes, onions, queso fresco, green chili salsa, sour cream | 14

STACKED

- BERRY WAFFLES** | crisp waffles served with berry compote and bourbon caramel syrup | 12
BOURBON PANCAKES | whipped bacon butter, walnuts, bourbon soaked grapes and bourbon caramel syrup | 15
OG PANCAKES | fluffy pancakes served with butter and syrup | 10

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
COBB SALAD | romaine & butter lettuce, chicken, bacon, blue cheese crumbles, egg, avocado, tomato, red onion, blue cheese dressing | 17
AHI NOODLE SALAD | ahi tuna, ponzu soba noodles, iceberg lettuce, red onion, red bell pepper, water chestnuts, cashews, grilled shishito peppers, fresh orange, ginger-lime dressing | 19

BUNS

served with crispy fries, tots, side salad or fruit +3

- CALI SANDWICH** | chicken breast, bacon, avocado, tomato, butter lettuce, jalapeno, gouda, aioli | 16
SEARED AHI SANDWICH | crusted ahi, asian slaw, crispy wontons, daikon, wasabi aioli, miso glaze | 18
LOBSTER ROLL | tender lobster meat, toasted sweet bun, dill, mayo, celery spread | 20

DESSERT

PASSION FRUIT PANNA COTTA | 9 GELATO | 6 FRUIT PARFAIT | 8 SEASONAL BREAD PUDDING | 9

Modifications and Substitutions are limited

Guest checks will be split a maximum of 3 times

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

DRINKS

BRUNCH SPECIALS - \$12

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



BOTTOMLESS MIMOSA | 18

Limited to 1.5 hours with the purchase of a brunch item. Pours end at 3:00pm

R-HOUSE COCKTAILS - \$14

- DANGER ZONE** | Lime, Pineapple Juice, Mezcal, Allspice Dram
PIERSIDE MARG | Jalapeno Tequila, Lime Cordial, Lime, Mint
BUEN VIAJE | Green Chartreuse, Jalapeno Tequila, Simple Syrup, Lime, Cucumber, Mint
KING OF KINGS | Irish Whiskey, Grenadine, Peach Bitters
JACK TORRANCE | Apricot, Lime, Pineapple Juice, Blended Scotch, Irish Whiskey, Orgeat, Cinnamon, Nutmeg
CRUISE CONTROL | Lemon, Mint, Gin, Grenadine, Soda
LILIANA | Vodka, Aquavit, Lillet, Blanc, Benedictine, Noyaux
WEDDING CRASHER | Vodka, Cacao, Lemon, Coconut, Passion Fruit
DUST DEVIL | Cognac, Jamician Rum, Banana, Amaro, Nutmeg
PERFECT STRANGER | Lime, Cucumber, Fennel, Pisco, Cachaca, Felernum, Egg White, Tiki Bitters

DRAUGHT BEER

- ICE GERMAN PILSNER** | 7
Modern Times, San Diego, CA 4.8%
BEACHHOUSE AMBER | 7
Strand Brewing Co., El Segundo, CA 5.1%
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%
BELGIAN TRIPEL ALE | 8
Allagash Brewing Company, ME 6.0%
FARMHOUSE CIDER | 7
Honest Abe Cidery, Carson, CA 6.9%
***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%
PACIFICO MEXICAN LAGER | 6
Grupo Modelo, Mexico 4.5%
ABITA LIGHT | 7
Abida Brewing, Covington, LA 4.1%
YETI IMPERIAL STOUT | 9
Great Divide Brewing, Denver, CO 9.5%
LIFES A PEACH CIDER | 9
SoCal Cider & Beer, Gardena, CA 5.0%

BUBBLES & ROSE

- GANCIA PROSECCO**, Veneto, IT | 10/45
POL CLEMENT BRUT, France | split 9
FLEURS DE PRAIRIE ROSE, France | 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 Valley, CA | 12/44
NIELSON CHARDONNAY, Santa Barbara, CA | 11/40
EPIPHANY GRENACHE BLANC, Santa Barbara, CA | 15/56
LA PERLINA SEMI SPARKLING MOSCATO, Puglio, IT | 10/36
FAR NIENTE CHARDONNAY, Napa Valley, CA | 120

RED WINE

- CARMEL ROAD PINOT NOIR**, Monterrey, CA | 12/44
KENWOOD SIX RIDGES PINOT NOIR, Russian River, CA | 16/60
ROBERT HALL CABERNET SAUVIGNON, Paso Robles, CA | 13/48
THREE FINGER JACK CABERNET SAUVIGNON, Lodi, CA | 12/44
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
BAROLO RENATO RATTI MARCENESCO 2015, Piemonte, IT | 110
GUISEPPE LONARDI VALPOLICELLA RIPASSO CLASSICO 2016, IT | 80
ORIN SWIFT BORDEAUX BLEND, Napa Valley, CA | 120