

### STARTERS

- THAI STYLE CALAMARI** | lightly fried calamari, honey sriracha dressing | 14  
**CRISPY BRUSSEL SPROUTS** | honey balsamic glaze, panko parmesan crust | 12  
**OCTOPUS AL FUEGO** | char-grilled octopus & onion skewer, red sweet chipotle sauce, crostini | 18  
**AHI POKE "NACHOS"** | marinated fresh ahi, house made crispy wontons, wasabi aioli, spicy mayo sauce | 14  
**CRAB CAKE BITES** | seared crab cake, panko crust, roasted pepper aioli, succotash | 16



### RAW & CHILLED

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

**COCKTAIL TIGER PRAWNS** | half dozen 15 | full dozen 27  
black tiger prawns, horseradish cocktail sauce

**SUNRISE CEVICHE** | 17  
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

- PERSIAN EGGS** | eggs in a rich tomato sauce, feta cheese, served with grilled pita bread | 14  
**\*BREAKFAST TACOS** | fried egg, bacon, pico de gallo, Oaxacan cheese | 15  
**EGGS YOUR WAY** | two eggs, bacon/chorizo/house made sausage, sourdough toast | 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, tomato, lettuce, smashed tots, house aioli, brioche bun | 13  
**\*CALI BENEDICT** | shrimp, bacon, avocado, poached egg, hollandaise, english muffin | 16  
**\*SPINACH & MUSHROOM BENEDICT** | sauteed spinach & mushrooms, 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

### STACKED

- BERRY WAFFLES** | crisp waffles served with berry compote and bourbon caramel syrup | 12  
**OG PANCAKES** | fluffy pancakes served with butter and pure maple syrup | 10

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

### BUNS

\*lettuce wrap available\*

ADD | bacon 2 | avocado 3 | brussel sprouts 4 (on side)

- \*DOUBLE SMASH CHEESEBURGER** | two smashed beef patties, grilled onions, American cheese, house aioli, w/fixings | 15  
**\*SEARED AHI SANDWICH** | crusted 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

### 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** | 9      **CHEF'S GELATO OR SORBET** | 6      **SEASONAL BREAD PUDDING** | 9

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

# DRINKS

## BRUNCH SPECIALS - \$12

- BLOODY MARY** | Vodka, House-Made Bloody Mary Mix  
**IRISH COFFEE** | Irish Whiskey, 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 Shrub, Mezcal, Allspice Dram  
**PIERSIDE MARGARITA** | Jalapeno Tequila, Lime, Mint  
**BUEN VIAJE** | Green Chartreuse, Jalapeno Tequila, Pineapple Shrub, Lime, Cucumber, Mint  
**KING OF KINGS** | Irish Whiskey, Grenadine, Peach Bitters, Mace, Px Sherry  
**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, Mace  
**WEDDING CRASHER** | Vodka, Cacao, Lemon, Coconut, Passion Fruit  
**DUST DEVIL** | Cognac, Jamician Rum, Banana, Amaro, Allspice, 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%  
**BELLS OBERON ALE** | 7  
Bells Brewing, Kalamazoo, MI 5.8%  
**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%  
**BUENAWEZA MEXICAN LAGER** | 6  
Stone Brewing, San Diego, CA 4.7%  
**ABITA LIGHT** | 7  
Abida Brewing, Covington, LA 4.1%  
**YETI IMPERIAL STOUT** | 7  
Great Divide Brewing, Denver, CO 9.5%

## BUBBLES & ROSE

- FORNARINO 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**, 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