

MARTHA'S

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MARTHA'S SPECIALTY

BREAKFAST BURRITO eggs, bacon, sausage, white cheddar, havarti, crispy potatoes, pico de gallo & guacamole, side salsa roja, salsa verde & sour cream

HUEVOS PLAYA poached eggs, hash browns, cheddar, ranchero sauce, sour cream & guac

CHORIZO SWEET POTATO HASH poached eggs, red onions, bell peppers, SPICY! Spanish chorizo, salsa verde

CHIPOTLE CORN QUESADILLA fresh corn, onions, mushrooms, chipotle chiles, cheddar, side sour cream, pico de gallo & guac (add grilled chicken +\$8 / add shrimp +\$10)

AVOCADO TOAST sliced avocado, watercress, pickled onion, radish, cherry tomato, olive oil, rustic wheat toast (add bacon strips +\$6 / add tuna salad +\$7)

** GIVE BACK! \$1 WILL BE DONATED TO THE HERMOSA BEACH EDUCATION FOUNDATION! **

EGGS BENEDICT 2 poached eggs*, toasted english muffin, hollandaise sauce, & hash browns

*poached eggs do not achieve 145° Fahrenheit

EGGS BENEDICT canadian bacon

EGGS CALIFORNIA avocado, garlic tomato

EGGS FLORENTINE smoked salmon, spinach

EGGS MANHATTAN spinach, mushrooms, garlic tomato

EGGS HERMOSA canadian bacon, garlic tomato, spinach

OMELETS

served with toast & hash browns

(sub hash browns with fresh fruit or cottage cheese +\$4)

A.B.C. avocado, diced applewood bacon, white cheddar cheese

HAM & CHEDDAR smoked ham, cheddar cheese

SPINACH & HAVARTI fresh spinach, havarti cheese

SAUSAGE, MUSHROOM, WHITE CHEDDAR

BACON, MUSHROOM, ONION, TOMATO

BOURSIN HERB & ASPARAGUS VEG fresh herbs & asparagus

SMOKED SALMON cream cheese & scallions

SPANISH white cheddar, ranchero sauce, green peppers, tomatoes, onions, chiles, side pico

VEGETABLE HAVARTI VEG broccoli, carrots, onions, mushrooms, green peppers, asparagus

FROM THE GRIDDLE

(add strawberries or mixed fruit +\$4)

Buttermilk or Cornmeal PANCAKES or FRENCH TOAST

Oreo or Blueberry or Chocolate Chip PANCAKES

STUFFED FRENCH TOAST stuffed with sweet cream cheese filling and topped with fresh strawberries & blueberries

CINNAMON BUN PANCAKE served with sweet vanilla glaze icing

CAKES & EGGS TWO buttermilk or cornmeal cakes or french toast and TWO eggs (any style), served with sausage links or turkey sausage patty

(sub applewood bacon +\$2 / blueberry cakes +1 ea cake / stuffed french toast +\$2)

EGGS & SCRAMBLES

*egg dishes prepared yolkless upon request

(sub egg whites +\$2 / FGO VEGAN: sub tofu for eggs +\$2)

WHITE CORN SCRAMBLE VEG "our Martha's specialty Top Dish" eggs scrambled with fresh white corn, fresh herbs & havarti served with hashbrowns & toast

POTATO FRITTATA SKILLET open-faced omelet, bacon, cheddar cheese, hash browns, scallions, sour cream (no toast)

THAI SCRAMBLE VEG red peppers, hummus, broccoli, red slaw, thai peanut sauce, 7-grain rice (no toast)

SCRAMBLED CHORIZO "a classic!" scrambled eggs & spicy chorizo, served with pico de gallo, hashbrowns & toast

CHEESY EGG TOAST fluffy scrambled eggs, white cheddar, havarti, chives, sourdough toast (add bacon strips +\$6 / add smoked salmon lox +\$10)

TWO EGGS, ANY STYLE

served with hash browns & toast

toast choice: rustic wheat, artisan sourdough, dark squaw, country white, marble rye, cinnamon raisin, english muffin, corn tortillas, flour tortillas (sub gluten free +\$1) (no sub for toast)

side subs: sub hashbrowns with fresh fruit or cottage cheese or strawberries & bananas +\$4

add Sausage Links, Canadian Bacon, or Turkey Sausage Patty add Smoked Thick Applewood Bacon add Impossible™ Vegan Sausage

BOWLS

KETO turkey sausage, applewood bacon, chicken breast, avocado, baby greens, havarti, cherry tomatoes, cilantro parmesan vinaigrette & fried egg

CHIA YOGURT occonut vanilla yogurt (non-dairy), chia seeds, almonds, protein powder, strawberries & blueberries, fresh mint, shaved coconut

STEAK & EGGS BOWL two eggs (any style), flat iron steak, cheesy hash brown potatoes (smoked gouda, asparagus, portobello mushrooms, peppers & onions)

GRAINS VEG red quinoa, bulgar wheat, cucumber, avocado, cherry tomatoes, watercress, organic greens, crunchy chickpeas, pickled onion, basil vinaigrette drizzle, diced sweet potato & fried egg (go vegan! sub tofu +\$2)

SALADS

(add grilled chicken +\$8, salmon +\$10, shrimp +\$10)

KALE ROMAINE CAESAR tuscan black kale, romaine, croutons, parmesan & our house caesar dressing

GRILLED SHRIMP & ARUGULA avocado, ruby red grapefruit segments, pomegranate seeds, olive oil & lemon juice

CHINESE CHICKEN SALAD romaine, toasted almonds, crispy wontons, our special Chinese dressing

TEX MEX romaine, diced tomato, corn, cheddar, garbanzos, black beans, kidney beans, avocado, cilantro, onion fritter, chipotle ranch dressing

SALMON ROMAINE WEDGE fresh atlantic salmon, radishes, fried capers, bulgar wheat, red quinoa & our fresh housemade green goddess dressing (sub grilled chicken \$18.95)

STEAKHOUSE flat iron steak, organic greens, candied walnuts, boursin herb cheese, cherry tomatoes, crispy shallots & pickled onion, tossed with cilantro parmesan vinaigrette (sub grilled chicken \$18.95)

SANDWICHES served with curly fries

(sub fresh fruit, small garden or kale caesar salad +\$4)

(add turkey breast +\$5, tuna salad +\$7, chicken breast +\$8, avocado +\$4)

THE CALIFORNIAN white cheddar, tomato, avocado, sprouts, romaine, mayo on dark squaw

ROAST TURKEY CROISSANT white cheddar, greens, tomato, mayo & fresh baked croissant

CHICKEN CAESAR WRAP romaine, tomato, parmesan cheese, caesar dressing

TUNA SALAD white albacore tuna salad, lettuce, tomato & mayo on rustic wheat toast

THE CLUB roast turkey breast, bacon, cheddar, lettuce, tomato & mayo on rustic wheat toast

B.L.T. crispy applewood bacon strips, organic greens, tomato & mayo on toasted rustic wheat

TUNA MELT melted cheddar, tomato & served open faced on grilled marble rye

THE MONTECRISTO The OG! sliced turkey, ham, swiss, havarti on grilled egg-dipped thick sourdough

GRILLED CHICKEN rosemary or teriyaki, avocado, lettuce, swiss, tomato, mayo on a sesame bun

FRIED CHICKEN seasoned with buttermilk, red slaw, homemade pickles, herb aioli on a brioche bun

GRILLED CHEESE white cheddar, sourdough (add tomato, onion, avocado +\$4.50 / add bacon +\$6)

BURGERS served with curly fries

(sub fresh fruit, small garden or kale caesar salad +\$4)

SUB:

Veggie Patty • Turkey Burger •

Impossible™ Patty •

Portobello Mushroom

CHEESEBURGER GUAC BURGER

BACON BURGER
MUSHROOM BURGER

hand-pattied ground beef (by Manhattan Meats), with lettuce, tomato, red onion, Martha's sauce, on a sesame bun & your choice of cheese: swiss, yellow cheddar, havarti, provolone, white cheddar GF sub lettuce wrap or gluten free bread (\$1)

MARTHA'S Burger avocado, sauteed spicy onions, Martha's sauce, & choice of cheese

BREAKFAST Burger bacon strips, havarti, bacon aioli, arugula, fried egg

IMPOSSIBLE™ Burger VEG vegan meatless soy patty, arugula, havarti, pickled onion, herb aioli

LIGHTER FARE

STEEL CUT OATMEAL fresh daily! raisins, brown sugar, half & half

GRANOLA & YOGURT

lowfat or greek yogurt coconut vanilla yogurt

MARTHA'S MUFFINS

FRESH BAKED CROISSANT

FRESH FRUIT

Fresh Fruit Salad (sm) / (lg)
Sliced Strawberries (sm) / (lg)
Sliced Bananas (sm) / (lg)
~ with Strawberries (sm) / (lg)

Half Grapefruit

(add side cottage cheese or lowfat yogurt +\$3.50)

ODDS & ENDS

MEATS sausage links or canadian bacon or turkey sausage patty applewood smoked bacon or chicken jalapeno sausage

BAGEL & CREAM CHEESE plain, blueberry, everything, jalapeño (add tomato & red onion / add smoked salmon, tomato, red onion & capers +\$14.95)

CHICKEN CILANTRO SOUP chicken, veggies, rice, cilantro, avocado, lemon (cup) / (bowl) Make it a BOWL SOUP COMBO! (add garden salad or kale caesar / add a half turkey or tuna sandwich

MENU FEATURES

IRISH BENEDICT corned beef, poached eggs, spinach & tangy hollandaise with breakfast potatoes

THE REUBEN corned beef, swiss cheese, sauerkraut, dijon, 1000 island on marble rye with garlic fries

FISH & CHIPS alaskan cod with crispy tempura batter, served with slaw & garlic fries

LENTIL SOUP celery, carrots, onions, diced tomato, oregano & cumin

SPECIALTY DRINKS

Try our seasonal drinks, here for a limited time!

SPANISH LATTE espresso, steamed milk, cinnamon & condensed milk \$8 HORCHATA LATTE espresso, steamed milk, horchata & cinnamon \$8 **IRISH CREAM LATTE** espresso, irish cream & lucky charm marshmallows \$8 RASPBERRY WHITE MOCHA espresso, white chocolate & whip \$8 LAVENDER HONEY LATTE espresso, steamed milk \$8



COFFEE & ESPRESSO	served hot or iced	
MARTHA'S HOUSE BLEND (regular/decaf)		\$4.50
COLD BREW housemade cold brew		\$6.50
add brown sugar cinnamon foam +\$1	single	double
ESPRESSO JC espresso beans by Jone's Coffee	\$5.00	\$6.00
AMERICANO espresso & hot water	\$5.00	\$6.00
CAPPUCCINO espresso & foamed milk	\$5.50	\$6.50
CAFE LATTE espresso & steamed milk	\$5.50	\$6.50
CAFE MOCHA espresso, dark chocolate sauce	\$6.50	\$7.50

\$6.50

\$7.50

WHITE MOCHA espresso, white chocolate sauce

TEA • CHAI • MATCHA	served hot or iced
ICED TEA black tea	\$4.50
LONDON FOG VANILLA TEA LATTE steamed milk, earl grey black tea concentrate, vanilla syrup	\$8
CHAI TEA LATTE organic masala chai & steamed milk	\$7
MATCHA LATTE green tea latte & steamed milk	\$7
STRAWBERRY MATCHA LATTE jade organic m	atcha \$8
ROSE MATCHA LATTE jade organic matcha	\$8
HOT TEA (ASSORTED) english breakfast, earl grey, jasmine green, peppermint ginger lemon, chamomile, mint melange, decaf	\$4.50

BEVERAGES & JUICES	
HOT COCOA dark chocolate sauce & whipped cream	\$6.50
MILK nonfat, lowfat, whole milk	\$3 (sm) / \$4 (lrg)
FOUNTAIN SODAS coke, diet coke, sprite, pink lemonade, ginger ale, rootbeer, dr. pepper, fanta orange	\$4.50
JUICE apple, cranberry, tomato, grapefruit	\$4 (sm) / \$5 (lrg)
OJ fresh squeezed	\$6 (sm) / \$8 (Irg)

BLENDED DRINKS

ICE CREAM SHAKES \$9.50

VANILLA CHOCOLATE **STRAWBERRY OREO COOKIE DOUGH ESPRESSO MOCHA ESPRESSO STRAWBERRY & BANANA** HORCHATA **PUMPKIN PIE**

FRUIT SMOOTHIES \$9.50 fruit juice, honey, yogurt

BOYSENBERRY & STRAWBERRY PEACH & BANANA BLUEBERRY & BANANA (no yogurt)

ADD-INS

SYRUPS +\$1 vanilla	MILK OPTIONS +\$1
hazelnut lavender sugar free vanilla sugar free hazelnut cinnamon	soy almond oat coconut
gingerbread peppermint	ADD AN ESPRESSO
SAUCES +\$1 chocolate caramel white chocolate pumpkin pie	SHOT +\$1 ADD COLD FOAM +\$1

KIDS MENU ages 11 and under

BREAKFAST

CHEERIOS with milk \$5

MICKEY PANCAKE \$9 **KIDS FRENCH TOAST**

one piece \$7

KIDS SCRAMBLED EGG

includes one slice of toast \$8.50

KIDS PANCAKE **& EGG** \$10

add bacon or sausage (1) +\$1

HOT CHOCOLATE \$6.50

LUNCH

served with curly fries

KIDS HOT DOG (kosher beef) \$10

HALF GRILLED CHEESE \$8

CHICKEN FINGERS \$12

CORN TORTILLA MELT with salsa, no fries \$8

ONE HALF SANDWICH

tuna or turkey \$12

WINE & MIMOSAS

MIMOSAS house champagne & fresh squeezed OJ gl \$10.95 **CHAMPAGNE & BUBBLES**

HOUSE brut gl \$10 gl / btl \$40 **CHANDON** sparkling 'rose' (CA) split \$16 MOET & CHANDON 'brut imperial; btl \$100 **HOUSE WINE** gl \$10 gl / btl \$40

PINOT GRIGIO Carletto (Italy)

SAUVIGNON BLANC The Hidden Sea (Aus)

ROSÉ Bieler Pere Et Fils (Provence)

CHARDONNAY Rodney Strong (Sonoma County)

PINOT NOIR 'Seven Ranchlands' (Sonoma)

HERMOSA BREWING CO. pilsner

SPECIALTY DRINKS

APERO SPRITZ Arione Anna Spritz (Italy)	\$10
ROSEADE Rosé Wine + Lemonade Spritz (can)	\$7.50
ORGANIC SELTZER Michelob Ultra (can)	\$7.50
HOUSE BLOODY MARY premium soju	\$10
MICHELADA ouse tomato mix	\$10
SKINNY MARGARITA soju, agave, fresh OJ	\$10

BEER	
BUD LIGHT	\$6.50
CORONA	\$7.50
MODELO	\$7.50
KONA BIG WAVE	\$7.50
STELLA ARTOIS	\$7.50
LOCAL BREWS	
PROJECT BARLEY seasonal IPA	\$9
BLACKBALL BREWING CO. blonde ale	\$9

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\$9







18% gratuity will be added to 7+ 💿 we reserve the right to refuse service to anyone 💿 no personal checks, please 💿 all credit cards accepted 💿 shirts & shoes required for indoor dining 💿 table time limit 1.5 hour vegan VEG vegetarian Ask us Go Vegan! We are happy to VEGANIZE our menu items *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness