



# MARTHA'S

 @marthahermosabeach

#meetatmarthas marthahermosabeach.com

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 /  GO 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**

 coconut 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**

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
- GUAC BURGER**

GF sub lettuce wrap or gluten free bread (\$1)
- BACON BURGER**
- MUSHROOM BURGER**
- 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

- SUMMER BBQ CHICKEN WRAP**

grilled chicken, BBQ, avocado, corn, tomato, cilantro, red onion, white cheddar cheese, bbq ranch, finished on the grill and served with curly fries & bbq ranch for dipping \$18.95
- TIRAMISU FRENCH TOAST**

dusted with cocoa powder and topped with mascarpone cream, fresh berries & powdered sugar \$17.95
- SUNDRIED TOMATO SCRAMBLE**

eggs scrambled with sundried tomato marinated in herbed olive oil with chopped bacon and parmesan cheese. served with hashbrowns and toast. \$18.95

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		
ESPRESSO	JC espresso beans by Jone's Coffee	single double
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
WHITE MOCHA	espresso, white chocolate sauce	\$6.50 \$7.50

TEA • CHAI • MATCHA

served hot or iced

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

BEVERAGES & JUICES

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

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)
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ADD-INS

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

KIDS MENU

ages 11 and under

BREAKFAST	LUNCH
CHEERIOS with milk \$5	served with curly fries
MICKEY PANCAKE \$9	KIDS HOT DOG (kosher beef) \$10
KIDS FRENCH TOAST one piece \$7	HALF GRILLED CHEESE \$8
KIDS SCRAMBLED EGG includes one slice of toast \$8.50	CHICKEN FINGERS \$12
KIDS PANCAKE & EGG \$10	CORN TORTILLA MELT with salsa, no fries \$8
add bacon or sausage (1) +\$1	ONE HALF SANDWICH tuna or turkey \$12
HOT CHOCOLATE \$6.50	

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)		

SPECIALTY DRINKS

APERIO 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
HERMOSA BREWING CO.	pilsner \$9

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MARTHA'S CORNER

APPAREL, HATS, GIFTS & MORE



MARTHA'S x SUSHI BAR

A SUMMER POP-UP EXPERIENCE

Enjoy a reimagining of the traditional sushi counter, with unexpected flavor pairings featuring the top fish from around the world. Scan the QR code for more info!



Reservations

Enjoy more delicious food, fabulous service, and overall amazing dining experiences at the beach at our sister restaurants:



26 22nd St.  
bottleinn.com  
A little corner of Italy in your neighborhood!



2620 Hermosa Ave.  
slayhermosa.com  
From our family farm to your beachside table!

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