

STARTERS

SMALL PLATES

TORTILLA SOUP
POBLANO CREMA 10.50 **GF** **VE**

CRISPY AHI TACOS*
TOGARASHI, LEMON CREMA, WASABI, RADISH 13

SALT + PEPPER CALAMARI
PINK PEPPERCORN, TAMARIND LIME SAUCE 15

HUMMUS
MOROCCAN CHERMOULA, CUCUMBER, TOMATO, FETA, GRILLED NAAN BREAD 14.50 **VE**

SHRIMP TOSTADA*
AVOCADO CREMA, CUCUMBER, PICKLED ONION, CORN TORTILLA, CITRUS VINAIGRETTE 15

ENTRÉE SALADS

LIGHT, BUT FILLING

CHICKEN AVOCADO CAESAR
ROMAINE LETTUCE, PARMESAN, CROUTONS, WHITE ANCHOVY DRESSING 17.75

THE KITCHEN SINK
PEAS, CORN, CHICKPEAS, TOMATO, RADISH, FETA, PORK BELLY CROUTONS, BASIL RANCH 18.50 **GF**

CHOPPED CHICKEN OR STEAK SALAD
CORN, TOMATO, BACON, PEPPERS, AVOCADO, BLUE CHEESE, DIJON VINAIGRETTE, ONION CURLS 19.95

BRUNCH

BREAKFAST + LUNCH SELECTIONS

CHICKEN + WAFFLES
CITRUS MARMALADE GLAZE, JALAPENO PISTOU 18

MEDITERRANEAN TOAST*
FRIED EGG, SPICED TOMATO, RED PEPPER SAUCE, FETA 15.25 **VE**

LOBSTER OMELET
SHAVED ASPARAGUS, POTATO APPLE HASH, MORNAY SAUCE 21

SOUTHWEST OMELET
CHORIZO, BLACK BEANS, CARAMELIZED ONIONS, POBLANO PEPPERS, COTIJA CHEESE, AVOCADO CREMA, POTATO APPLE HASH 15.75 **GF**

THE BENEDICT
POACHED EGG, NUESKE'S CANADIAN BACON, WOLFERMAN'S ENGLISH MUFFIN, CITRUS HOLLANDAISE, POTATO APPLE HASH 18.50

CHILAQUILES*
FRIED EGG, CHICKEN, TORTILLA CHIPS, SALSA, CHORIZO, BLACK BEANS, GUACAMOLE 17.75 **GF**

BRIOCHE FRENCH TOAST
VANILLA CUSTARD, CINNAMON CRUNCH 16 **VE**

STEAK FRITES*
FLAT IRON, TRUFFLE FRIES, PEPPERCORN SAUCE 25

STRAWBERRY PANCAKES
CARLSBAD LOCAL STRAWBERRIES, WHIPPED CREAM 15 **VE**

HANDHELD

SANDWICHES + TACOS
YOUR CHOICE OF FRIES
OR HOUSE SALAD

CLASSIC BURGER*
AMERICAN CHEESE, CARAMELIZED ONIONS, LETTUCE, TOMATO, 1000 ISLAND DRESSING 18.50

SOCAL BURGER
VEGAN PATTY, GUACAMOLE, PEPPERJACK CHEESE, PICKLED FRESNO, GARLIC MAYO 18.50 **VE**

LOBSTER ROLL
CHERRY TOMATOES, LEMON OIL, HONEY DIJON, BRIOCHE 21

CUBANO
MOJO PORK, HAM, SWISS, PICKLE, DIJON 18

THE GRINDER
SALAMI, PROSCIUTTO, BACON, WHITE CHEDDAR, BASIL PESTO, LETTUCE, TOMATO, ITALIAN DRESSING 17.50

CROQUE MADAME*
HAM, SWISS, MORNAY, FRIED EGG 15

FISH TACOS*
AVOCADO, LIME, SALSA, CILANTRO, CORN TORTILLAS 17.95 **GF**

**GOING,
GOING, GONE!**
THESE SPECIALTIES GO FAST

AVOCADO TOAST*
POACHED EGG, SUNFLOWER SEEDS, CURED TOMATOES, QUESO FRESCO 14.25 **VE**

HOT CINNAMON BUN
VERACRUZ VANILLA BEAN GLAZE 8.95 **VE**

*THE STATE OF CALIFORNIA WOULD LIKE YOU TO KNOW THAT CONSUMING RAW, OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY US OF ANY FOOD ALLERGIES.

GF
Gluten-Free

VE
Vegetarian

REFRESHMENTS

NON-ALCOHOLIC

JUICE

+ SMOOTHIES

CHILLED JUICE

ORANGE, GRAPEFRUIT, CRANBERRY, APPLE, V8, TOMATO 5

POWER SMOOTHIE

WHEY PROTEIN, RASPBERRY, STRAWBERRY, BANANA, FRESH ORANGE JUICE 10

BLUE LIVE WELL SMOOTHIE

POMEGRANATE, BLUEBERRY, BLACKBERRY, FLAXSEED, BANANA, CINNAMON 10

KEFIR SODA

PROBIOTIC + COLD PRESSED 6

BEANS

SPECIALTY COFFEE

AMERICANO 4.25

LATTE 4.75

ESPRESSO 4

DOUBLE ESPRESSO 5

CAPPUCCINO 4.75

SALTED CARAMEL LATTE 5.50

MEXICAN MOCHA 5.50

NITRO COLD BREW ON TAP 6

HOT CHOCOLATE 6

BREWS ON DRAFT 16oz | 22oz

CULVER TIGER RIDE BELGIAN BLONDE 8.50 | 10.50

NEW BELGIUM VODOO RANGER AMERICAN HAZE 8.50 | 10.50

BALLAST POINT GRAPEFRUIT SCULPIN IPA 8.50 | 10.50

KONA BREWING LONGBOARD ISLAND LAGER 8.25 | 10.25

ARTIFEX SHOW ME YOUR ROOTS, BLONDE ALE 8.25 | 10.25

MODERN TIMES HAZY IPA 8.50 | 10.50

SAINT ARCHER PALE ALE 8.25 | 10.25

STONE IPA 8.25 | 10.25

NEW BELGIUM ROTATOR 8.50 | 10.50

TRENDING BREW FEATURED BEER 8.50 | 10.50

MIMOSAS BY THE BOTTLE

BOTTLES INCLUDE ORANGE JUICE, STRAWBERRY PURÉE + WHITE PEACH NECTAR

CAMPO VIEJO

BRUT CAVA, SPARKLING 56 or TWO for 84

PERRIER-JOUËT

BRUT, CHAMPAGNE 92 or TWO for 138

NEVER TOO EARLY

RESORT COCKTAILS

GET STARTED

SIGNATURE FAVORITES

PEAR COUPE

GREY GOOSE LA POIRE VODKA, CUCUMBERS, LIME JUICE

PURE CANE SYRUP 13.50

PINEAPPLE NIRVANA

HANGAR ONE VODKA, THAI BASIL, PINEAPPLE JUICE, LEMON JUICE

PURE CANE SYRUP 15.75

FUEGO

PATRON SILVER TEQUILA, FRESH JALAPENO, AGAVE NECTAR, FRESH LIME JUICE,

LEMON SOUR 13.75

PEACH PISCO SOUR

PISCO, LEMON SOUR, WHITE PEACH PURÉE 13

IRISH COFFEE

JAMESON IRISH WHISKEY, SPECIALTY HOUSE BREW

HOUSE MADE WHIPPED CREAM 13

BLOOD ORANGE DRIVER

SVEDKA VODKA, APEROL, FRESH BLOOD ORANGE JUICE, CLUB SODA 14.25

BLOODY TWISTED

OUR TWIST ON BLOODY MARYS

DIRTY MARY

TITO'S HANDMADE VODKA, HOUSE MADE BLOODY MARY MIX, OLIVE JUICE 14.25

BLOODY MARGARITA

SAUZA SILVER TEQUILA, HOUSE MADE BLOODY MARY MIX,

FRESH LEMON JUICE, JALAPENO 13

THE CAESAR

SVEDKA VODKA, V8 JUICE, BACON 13.75

CLASSIC

SVEDKA VODKA, HOUSE MADE BLOODY MARY MIX 10

MIMOSAS

SPARKLING + JUICE

SPARKLING STRAWBERRY

LUNETTA PROSECCO, KETEL ONE VODKA, STRAWBERRY PURÉE, LEMON JUICE 14.50

CLICQUOT

VEUVE CLICQUOT CHAMPAGNE, BLOOD ORANGE 21.75

BELLINI

LUNETTA PROSECCO, FRESH WHITE PEACH NECTAR 11.50

CLASSIC

ORANGE, PINEAPPLE OR MANGO 12

MOËT & CHANDON ICE

BRUT, CHAMPAGNE 100 or TWO for 160

VEUVE CLICQUOT YELLOW

BRUT, CHAMPAGNE 140 or TWO for 199