

BRUNCH
MENU

Carbon Beach Club

MALIBU BEACH INN

PASTRIES

Pastry Basket 16 (CHOICE OF 4)

- Bagel 4
- Blueberry Muffin 4
- Bran Muffin 4
- Plain Croissant 4
- Almond Croissant 4
- Pain au Chocolat 4
- Cheese Danish 4

GRAINS + GRIDDLE

Pumpkin Spice Granola 12
nuts, dried fruits, coconut flake, vanilla yogurt,
seasonal berries

Steel Cut Irish Oats 12
dried fruits, blueberries, trail mix seeds, nuts

Cinnamon Swirl Brioche French Toast 14
banana, toasted pecans, maple syrup

Pancakes 14
chef's seasonal selection or traditional buttermilk;
warm butter, maple syrup

Belgian Waffle 14
seasonal berries, warm butter, maple syrup

EGGS N'SUCH

Deviled Eggs 12
organic egg, piquillo pepper, pickled mustard,
celery hearts

Organic Eggs 15
two eggs any style, choice of breakfast protein,
country potatoes, toast

Truffle Omelette 22
black truffle, forest mushroom, Boursin cheese, chives

Steak + Eggs 29
8 oz. NY steak, 2 eggs any style, charred broccolini

Fried Egg Sandwich 14
organic eggs, Niman bacon, avocado, gem lettuce,
roasted tomato, Tillamook cheddar, country potatoes

Neuskies Smoked Canadian Bacon Benedict 19
country potatoes, organic eggs, hollandaise, English muffin

Crab Cake Benedict 28
Maryland Crab Cake, country potatoes, organic eggs,
hollandaise, English muffin

Freshly Blended Smoothies of the Day 8

SHELLFISH

- Mexican Shrimp Cocktail 18
- ½ lb. King Crab Legs 35
- 9 oz. Lobster Tail 35
- Oysters on the Half Shell 4 each / ½ dozen 24
- Iced Seafood Platter 135

BRUNCH

Simple Salad Of Little Gem Lettuce 12
buttermilk ranch, sundried tomato, blue cheese, pickled onion

Niçoise Salad 25
ahi tuna conserva, niçoise olives, Weiser farm potato,
organic egg, blue lake beans, cherry tomato,
market greens, champagne vinaigrette

Linguine Vongole 24
littleneck clams, oregano, white wine, San Marzano tomato

Bucatini Pomodoro 20
San Marzano tomato, Italian basil, burrata

Brunch Pizza 18
mozzarella, parmesan, chive, Niman bacon, organic egg, kale

Mary's Fried Chicken 'n Waffle 22
½ chicken, buttermilk waffle, zesty slaw, maple syrup

Po' Boy 16
cornmeal crusted cod, B&B pickles, cabbage slaw,
roasted tomato, tartare sauce, brioche

Meyer Ranch Flatiron Steak 28
charred broccolini, Weiser farm potato, salsa verde

Wild King Salmon 29
gigande beans, basil pesto, tomato chutney

Grass-Fed Beef Burger 19
lettuce, tomato, sliced red onion, white cheddar or
swiss cheese, herb aioli, brioche

Avocado Toast 16
Hass avocado, two eggs sunny side up, fennel spice,
honey oat wheat bread

- ADD:
- Niman Bacon 6
 - Smoked Salmon 8
 - King Crab 8
 - Lobster 15

 | JUICE | SERVED HERE

PLEASE ASK YOUR SERVER FOR COLD-PRESSED SELECTIONS

- By the glass (9 oz.) 12
- By the bottle (15 oz.) 15
- Wellness shot (1.5 oz.) 6