

BREAKFAST

Served from 6:00 a.m. until 10:30 a.m.

FRUITS & YOGURTS		
Low-Fat Yogurt		9
Berries +8		
Yogurt Parfait	Greek Yogurt Hemp Granola Berries	16
Market Fruit Plate	(GF)	19
Ruby Grapefruit	Mint Syrup	9
Half Hawaiian Papaya		9
Chia Seed Parfait	(GF) Almond Peanut Butter Mango Compote Strawberries	19

GRAINS & BREADS		
Oatmeal	Nuts and Dried Fruit	16
Selection of Cereals		8
Banana +8	Berries +12	
Smoked Salmon and Bagel		29
Cream Cheese	Red Onions Tomatoes Capers	
Bagel with Cream Cheese		16
Muffin	Choice of Blueberry or Bran English Muffin	7
Croissant	Choice of Butter or Chocolate	7
Bread	(2 slices per order) Sourdough Wheat Whole Grain Gluten Free Toast	7

GRIDDLE PLATES, EGGS & OMELETTES		
Lemon Ricotta Pancakes	Berry Compote	26
Buttermilk Pancakes	Nutella Fluff Cream Bananas	26
Brioche French Toast	Blueberries Caramel Sea Salt Mascarpone	26
Belgian Waffle	Mango Strawberry Coconut Cheesecake Cream	26
Egg White Omelette	Tuscan Kale Mushrooms Roasted Tomatoes	27
Virginia Ham & Aged Swiss Cheese Omelette	Baked Breakfast Potato	28
Steak & Eggs	Two Eggs Your Way NY Steak Potatoes Salsa Verde	42
Eggs Benedict	Two Poached Eggs English Muffin Hollandaise Sauce	
Canadian Bacon	29	Smoked Salmon 33
Crab	35	
Two Eggs Any Style	Breakfast Potatoes Choice of Bacon Sausage Ham	28
Continental Breakfast		34
Choice of One Bakery Bread	Yogurt Parfait Choice of Juice Coffee or Tea	
Surf Breakfast	Two Eggs Your Way Breakfast Potatoes Choice of Meats	40
Choice of Toast	Choice of Juice Coffee or Tea	

BREAKFAST SIDES 12		
Applewood Smoked Bacon	Ham	Chicken Apple Sausage
Seasoned Potatoes	Roasted Tomatoes	Sautéed Spinach
Avocado	Turkey Bacon	

BEVERAGES

Served from 7:00am until 1:00am

COFFEE & TEA		
Pot of Coffee or Decaffeinated Coffee		14
Coffee, Cappuccino, Latte		8
Espresso		6
Organic Hot Tea		8
Earl Grey Crème, Organic Breakfast Tea, Green Tea (contains caffeine), Egyptian Chamomile	With: Milk, Low Fat Milk, Nonfat Milk, Soy Milk, Almond Milk	

COLD-PRESSED JUICES 16		
Detox Greens	Coconut Water Cucumber Celery Kale Fennel Lemon	
The Quench	Watermelon Jicama Strawberry Mint Lime	
Go Big	Beet Kale Carrot Apple Wheatgrass Lemon Ginger	
Gingersnap	Fuji Apple Green Apple Ginger Lemon	

JUICE BY THE GLASS 9		
Organic Orange	Grapefruit	Apple
Tomato	V8	Organic Carrot
Cranberry	Pineapple	

WINES & BEER		
SPARKLING	GLASS	BOTTLE
Fabrice Moreau, Brut Champagne, NV	41	165
Pommery, Brut Royal Champagne, NV	30	115
Hubert Meyer, Cremant d'Alsace Rose NV	23	90
WHITE		
Lurton “Acaibo” Sauvignon Blanc, Sonoma County	21	80
Vincent Dampt, Chablis, Burgundy, France	25	100
Station 26, Chenin Blanc, Lake County	19	76
La Caña, Albarino, Rias Baixas, Spain	20	80
ROSE		
Chateau Vannierres, Provence	19	76
RED		
Château Meyre, Cru Bourgeois, Haut-Medoc, Bordeaux	22	90
Tyler Winery, Pinot Noir, Santa Rita Hills, California	29	116
Cultivar, Cabernet Sauvignon, Napa Valley, California	31	124
Cuvelier “Los Andres” Malbec, Valle de Uco, AR	22	88
BEER	10	
Ayinger	Peroni	Heineken
Corona	Lagunitas IPA	Sierra Nevada
Lagunitas IPNA (non-alcoholic)		

ALL DAY

Served from 11:00 a.m. until 10:00 p.m.

STARTERS		
Fish Tacos	Rock Cod Avocado Salsa Verde	27
Coast Clam Chowder	Manila Clams Yukon Potato Bacon Onion Ciabatta	28
Guacamole and Chips	Pico de Gallo	21
Fried Calamari	Tartar Sauce	22
Avocado Toast		21
Egg +6	Shrimp +14	Crab +16
Cheese & Charcuterie Board		38

SALADS & SANDWICHES		
Caesar Salad	Parmigiano Garlic Croutons Anchovies	19
Chicken +12	Shrimp +14	Grilled Salmon +16
Organic Mediterranean Quinoa Bowl		26
Chickpea	Avocado Cucumber Olive Radish Tomato Beets Red Wine Vinaigrette	
Classic Cobb Salad	Bacon Blue Cheese Avocado Egg Tomato	21
Chicken +12	Shrimp +14	Grilled Salmon +16
Steak +18		
Chicken Club	Toasted Sourdough Bacon Avocado Fries or Salad	29
Lobster Roll	Brioche Bun Lemon Aioli Fries	39
Spicy Tuna Steak Sandwich	Watercress Coast Spread Ciabatta Bread Green Salad	39

ENTRÉES		
Chicken Paillard	Arugula Cherry Tomato Shaved Parmigiano Reggiano	41
Seasonal Grilled Fish	French Beans Caulini Heirloom Cherry Tomatoes Olive Creamer Potatoes Caper Relish	42
Fish and Chips	Tartar Sauce Fries	29
Chilean Seabass Miso-Style	Maitake Mushroom Caulini Jasmine Rice	48
Wagyu Burger	Wagyu Beef Cheddar Coast Spread Fries	35
Steak Frites	Prime Hanger Steak Kohlrabi Remoulade Fries	46
Vegan Mushroom Tofu Ravioli	Asparagus Leeks Butternut Squash Basil Pesto	35

KID’S MENU

Served from 11:00 a.m. until 10:30 p.m.

Coast Wagyu Burger	Wagyu Beef Cheddar Cheese Fries	24
Orecchiette	Choice of Butter & Parmesan or Tomato Sauce	20
Chicken Breast	Spinach French Fries	21
Hanger Steak	Thin Sliced Baby Carrot Lemon Oil	26
Atlantic Grilled Salmon	Mixed Vegetables	23
Grilled Cheese Sandwich		18

DINNER

Served from 5:30 p.m. until 1:00 a.m.

Chicken Milanese	Arugula Cherry Tomato Shaved Parmigiano Reggiano	41
Artichoke Salad	Celery Root Parmigiano Reggiano Mint Lemon EVOO	25
Baked Diver Scallops	Crumbs Lemon Ginger	29
Vegan Eggplant Parmigiana	Eggplant Pomodoro Basil Vegan Cheese	28

SIDES		
French Fries		15
Sauteéd Spinach		15

SOMETHING SWEET

Served from 11:00am until 1:00am

Churros	Caramel Vanilla Sauce Chocolate	16
Vegan Lemon Cream Custard		16
Strawberry Basil & Black Raspberry Sorbet		16
Butterscotch Pudding	Croissant Crumble Coffee Glaze Meringue	16
Ice Cream Sundae		16
Susie Cakes	Red Velvet Carrot Tropical Chocolate	18

