

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 Regular 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: 2%, Low Fat, Non-Fat, Soy, Almond or Oat Milks	

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, California	21	80
Vincent Dampt, Chablis, Burgundy, France	25	100
Station 26, Chenin Blanc, Lake County, California	19	76
La Caña, Albarino, Rias Baixas, Spain	20	80
ROSE		
Chateau Vannierres, Provence, France	19	76
RED		
Château Moulin de Canhaut, Medoc, Bordeaux, France	22	90
Tyler Winery, Pinot Noir, Santa Rita Hills, California	29	116
Cultivar, Cabernet Sauvignon, Napa Valley, California	31	124
Cuvelier “Los Andes” Malbec, Valle de Uco, Argentina	22	88
BEER	10	
Peroni	Heineken   Corona   Lagunitas IPA	
Sierra Nevada	Bitburger 0.0 (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   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
Sautéed 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

