

BREAKFAST

7:30am Coffee and Pastries

Altura Organic Regular and Decaf Coffee \$3.75
Assorted Fruit Smoothies \$8
Assorted Breakfast Pastries \$5

8:00am-11:00am Full Breakfast Menu

BREAKFAST BURRITOS

The Mondo \$12

Center Cut Bacon or Italian Sausage, Scrambled Eggs, Breakfast Tots, Pico de Gallo, Shredded cheese, House Made Salsa on the Side ~ Add second meat \$3 ~ Add Avocado \$2

The Emma Wood \$13.50

Carne Asada, Scrambled Eggs, Breakfast Tots, Pico de Gallo, Shredded Cheese, House Made Salsa on the Side ~Add Avocado \$2

The Solimar (Vegetarian) \$13.50

Scrambled Eggs, Bell Pepper, Onions, Mushroom, Squash, Zucchini, Avocado, Feta Cheese, Breakfast Tots, Chipotle Aioli, House Made Salsa on the Side ~ Add Bacon \$3

BREAKFAST SPECIALTIES

Avocado Toast \$12

Avocado with Lemon Vinaigrette, Arugula, Sweetie Drops, Pistachio Dust, Radish, Scrambled or Fried Egg on Choice of Whole Grain or Sourdough Toast ~ Gluten Free Bread \$3

Classic Breakfast Sandwich \$12.50

2 Eggs Your Way with Center-Cut Bacon or Italian Sausage, Tomato, Onion, Mayo, Cheddar Cheese on Toasted Sourdough or Whole Grain

~ Add Avocado \$2

~ Gluten Free Bread \$3

Simple Sunrise Plate \$13

2 Eggs Your Way, Center Cut Bacon, Breakfast Tots, Buttered Sourdough or Whole Grain Toast and Jam ~Gluten Free Bread \$3

Classic French Toast \$15

Four halves of brioche dipped in homemade cinnamon batter topped with powdered sugar. served with three slices of center-cut bacon.

~ Add egg \$2





Breakfast Tots \$3 | Bacon (4 slices) \$6 | Two Eggs \$4 | Italian Sausage \$5 | Toast with Butter and Jam \$4



LUNCH

11:30 A M - 3:00 P M

SANDWICHES

Turkey Pesto Sandwich \$13.50

Oven Roasted Turkey, House Made
Pistachio Pesto, Provolone, Arugula,
Mayo, Tomato, Onion, Italian
Vinaigrette. Choice of
Sourdough or Wholegrain
~ GF Bread \$3
~ Add Bacon \$2

Peirano's Toasted Italian \$15

Toscano Salami, Pistachio Mortadella, Capicola, House Made Calabrian Chili Butter, Mayo, Lettuce, Tomato, Onion, Italian Vinaigrette, Fresno chili on a Toasted Baguette

Short Rib Sandwich \$15.50

Braised Short Rib, Caramelized Onions, Provolone Cheese, and Horseradish Aioli. Served on a Toasted Baguette

Spicy Crispy Chicken Sandwich \$14

Fried Breaded Chicken Breast Tossed in Our Spicy Sauce, Mayo, Lettuce, Tomato' Pickles on a Toasted Brioche Bun

BLT \$14

Center-cut Bacon, Lettuce, Tomato, Mayo on toasted whole grain or sourdough Add oven-roasted turkey \$3 Add avocado \$2

Pesto Veggie \$14

House Made Pistachio Pesto, Provolone, Sliced Black Olives, Tomato, Radish, Cucumber, Avocado, Arugula, Italian Vinaigrette on Choice of Sourdough or Whole Grain

FAVORITES

Fish Tacos (2) \$12

Flour Tortillas, Fried Pub Style Battered Cod Red Cabbage, Pico de Gallo, House-Made Chipotle Aioli

Fish & Chips \$15

Fried Pub Style Battered Cod, French Fries, House Made Tartar Sauce & Lemon Wedges

Asada Street Tacos (3) \$13.50

Corn Tortillas, Carne Asada, Pico de Gallo, Avocado, Cotija Cheese, Radish, House-Made Salsa

Beachfront Burger \$12

Certified Angus Beef 8oz. Patty, Lettuce, Tomato, Onion, House Made Remoulade on a Toasted Brioche Bun add Cheddar or Provolone Cheese \$2 ~ add Fried Egg or Bacon \$2

SIDES

French Fries \$4

Short Rib Fries \$12

Beer Battered Onion Rings \$7

Assorted Chips \$3

Chili \$5.50

House Made Ground Beef & 3 Bean Chili. Served with Shredded Cheese, Diced Onion, & a Slice of Baguette.

Chili Cheese Fries \$10.50
French Fries Topped with HouseMade Chili & Cheese





KID'S MEALS

11:30 - 3:00

Cheeseburger & French Fries \$9
Chicken Tenders & French Fries \$6
Fish & Chips \$9
Turkey & Cheese Sandwich \$6

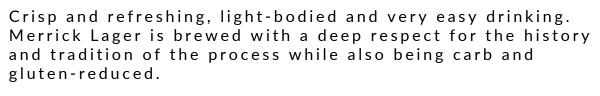




BEER



Merrick Lager - 4.2% ABV Single \$5





<u>La Reina Lager - 4.5% ABV</u> Single \$5

Light and refreshing Mexican lager brewed with maize.



Beached Hazy IPA - 6.2% ABV Single \$5.50

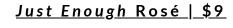
New England IPA. Each batch brings a different palate pleasing journey of juicy citrus with that soft mouth feel that Hazy's are known for.



Rincon IPA - 7.1% ABV Single \$5.50

Light and dry West Coast IPA pours a clear, pale straw color. Be greeted with aromas of lemon zest and wildflowers with a subtle notes of pine resin.







This medium-bodied rosé is dry in style, with a rich, broad palate heavily influenced by the Pacific Ocean breeze. Made predominantly with grenache grapes, our rosé offers notes of watermelon, guava, and a refreshing minerality.

Just Enough Cabernet Sauvignon | \$9



This medium-bodied 2021 Cabernet Sauvignon comes from the Santa Ynez Valley in Northern Santa Barbara county. This cool growing region is bordered by mountains and is influenced by strong winds from the Pacific Ocean, producing luscious fruit with complexity and brightness.

Just Enough Chardonnay | \$9



This 2022 Chardonnay comes from the Central Coast of California. Close to the Pacific Ocean, the cool climate gives our Chardonnay a bright flavor profile and a long finish with notes of melon, honeysuckle, and toasted brioche.

<u>Just Enough Brut Bubbles | \$9</u>



This refreshing and crisp 2022 Brut Bubbles comes from the Central Coast of California. Our elegant and lively wine has notes of ripe pear, honeydew melon, and granny smith apples and is balanced by a touch of sweetness on the palate.



ALCOHOLIC

Michelada \$8

Mimosa \$11

NON-ALCHOLIC

<u>Coke</u> \$3

Diet Coke \$3

<u>Sprite</u> \$3

San Pellegrino \$3.50

Honest Kids Juice \$2

<u>Iced Tea</u> \$2.50

Orange Juice \$3.50

Milk \$3.50

Lemonade \$2.50

<u>Hot Tea</u> \$3.50

<u>Cocoa</u> \$3.50

<u>Coffee</u> \$3.75

Bottled Water \$2.50