



# 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 \$13

*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*

#### The C Street \$12

*Chorizo or Soyrito, Scrambled Egg, Shredded Cheese, Pico de Gallo  
~ Add Avocado \$2*

### **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*

### **SIDES**

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



# LUNCH

11:30AM - 3:00PM

## 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

Toscana Salami, Pistachio Mortadella, Capicola, House Made Calabrian Chili Butter, Mayo, Lettuce, Tomato, Onion, Italian Vinaigrette, Fresno chili 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

### Peirano's Famous Gourmet Meat & 4 Cheese Lasagna \$15

Made from Scratch, Bolognese and Arrabiata Sauce with Parmesan, Pecorino Romano, Ricotta & Mozzarella Cheese.  
Served with Garlic Bread

## SIDES

French Fries \$4

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 House-Made Chili & Cheese

Homemade Cream of Mushroom Soup 16 oz \$8





## 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**

Crisp and refreshing, light-bodied and very easy drinking. Merrick Lager is brewed with a deep respect for the history and tradition of the process while also being carb and gluten-reduced.



**La Reina Lager - 4.5% ABV**  
**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.

## ALCOHOLIC

**Michelada \$8**

**Mimosa \$11**

**Chardonnay \$9**

**Cabernet \$9**

**Prosecco \$9**



## NON-ALCHOLIC

Coke \$3

Diet Coke \$3

Sprite \$3

San Pellegrino \$3.50

Honest Kids Juice \$2

Iced Tea \$2.50

Orange Juice \$3.50

Milk \$3.50

Lemonade \$2.50

Hot Tea \$3.50

Cocoa \$3.50

Coffee \$3.75

Bottled Water \$2.50