

Breakfast

AWAKEN

TOASTED GRANOLA, YOGURT AND BERRIES V \$15
agave-vanilla Greek yogurt | season's best berries
TVHC bee pollen

FROZEN DRAGON FRUIT ACAI VN \$14
berries of the moment | banana | toasted coconut
house granola | sliced almonds | chia-flax seed blend

AVOCADO TOAST V \$17
cracked wheat berry bread | hard cooked egg
cucumber noodles | garden radish | scallion | puffed rice
add-on: smoked salmon \$7

SMOKED SALMON & BAGEL \$19
cream cheese | red onion | capers | lemon
toasted plain bagel | everything seasoning

STEEL CUT OATMEAL VN \$13
broken pistachio | hibiscus crystals
goji berries | coconut sugar | turmeric

HANDHELDS

*Served with hash browns, berries of the moment
or carved heirloom tomatoes*

CANADIAN BACON, EGG AND CHEESE \$17
baked egg | aged cheddar cheese
toasted English muffin

BREAKFAST QUESADILLA* \$18
choice of: sage pork sausage or honey cured bacon
scrambled eggs | Mexican cheese blend | flour tortilla
tomato salsa

ON THE SWEET SIDE

Served with Vermont Grade A dark maple syrup

PEARL SUGAR WAFFLE V \$18
liege dough | citrus scented mascarpone cheese
wined blueberry compote

BUTTERMILK PANCAKES V \$16
whipped butter | espresso dust

BAKESHOP

CHOCOLATE HAZELNUT CROISSANT \$6

BLUEBERRY-LEMON PARFAIT MUFFIN \$5

SAVORY SPINACH AND FETA DANISH \$6

SOUR CREAM GLAZED OLD FASHION DOUGHNUT \$5

HUEVOS RANCHEROS V \$19
corn tortillas | black beans | over easy egg
avocado | tomato salsa

LARGE PLATES

*Served with hash browns, berries of the moment
or carved heirloom tomatoes and artisan toast*

FARM FRESH EGGS* GF \$18
choice of: sage pork sausage link
plant-based sausage patty | chicken andouille
ham steak | honey cured bacon

OMELETTES GF
choice of: whole eggs | egg whites

HAM & CHEESE \$19
chopped pit ham | cheddar-jack cheese blend

VEGGIE LOVERS \$19
bell pepper | white onion | spinach | mushroom
marinated feta

TRADITIONAL EGGS BENEDICT \$19
country ham | poached eggs
English muffin | hollandaise

Additional

SAGE PORK SAUSAGE LINKS \$7

HONEY CURED BACON \$7

PLANT BASED SAUSAGE PATTIES \$6

ARTISAN TOAST \$4

HASH BROWNS \$6

CARVED HEIRLOOM TOMATOES \$7

BEVERAGES

FRESH BREWED COFFEE OR SELECTION OF TEAS \$5

HOT CHOCOLATE \$6

ESPRESSO \$5

CAPPUCCINO/LATTE \$7

JUICE \$7

Perricone Farms orange or grapefruit

V - Vegetarian VN - Vegan GF - Gluten Free

*Some dishes may contain raw or undercooked ingredients, which
may increase your risk of foodborne illness.



Libations

Club Favorites

LJBTC SIGNATURE MAI TAI

Selection of Rum, Henry's Special Mix
\$15

LJBTC HOUSE MARGARITA

House Blanco Tequila, Lima, Agave
\$14

AMADO'S AUTHENTIC BLOODY MARY

Tito's Vodka, Bloody Mary Mix, Tajin
\$14

Wines

SPARKLING	GLASS	BOTTLE
PROSECCO, CAPOSALDO	\$12	\$46
BRUT, ROEDERER ESTATE	\$17	\$72
ROSÉ	GLASS	BOTTLE
M ROSÉ, BACIGALUPI VINEYARD	\$16	\$62
WHITE	GLASS	BOTTLE
ALBARIÑO, LA CAÑA	\$12	\$46
CHARDONNAY, SONOMA CUTRER	\$14	\$58
RED	GLASS	BOTTLE
PINOT NOIR, HALLECK "THREE SON'S CUVEE"	\$17	\$65
CABERNET SAUVIGNON, JUSTIN	\$15	\$58

Beers

DRAFTS \$9

MODERN TIMES ICE

Pilsner, San Diego, CA – 4.7% ABV

SOCIETE HARLOT

Blonde Ale, San Diego, CA – 5.7% ABV

ALESMITH .394

Pale Ale, San Diego, CA – 6% ABV

STONE DELICIOUS

India Pale Ale, San Diego, CA – 7.7% ABV

BOTTLES \$7

STELLA ARTOIS

Leuven, Belgium

BUD LIGHT

Pilsner, USA

CORONA

Pale Lager, Mexico

BEST DAY BREWING

Non-alcoholic Kolsch