



GOOD MORNING

OFFSHORE HIGHLIGHTS

BREAKFAST BURGER* | 23

hashbrowns | fried egg | bacon | secret sauce
lettuce | tomato | onion | Amish seeded bun
choice of hashbrowns or heirloom tomatoes

LEMON RICOTTA PANCAKES | 16 v

blueberry preserves | espresso powder
beekeepers blend honey

CHILAQUILES VERDE* | 21

pork chorizo | tomatillo salsa | avocado
cilantro crema | pickled onion | cotija enchilado
scrambled egg
substitute: plant-based chorizo 2

MORNING CLASSICS

choice of hashbrown potatoes
or carved heirloom tomatoes

AMERICAN BREAKFAST* | 17

cage-free eggs | artisan toast
choice of honey cured bacon, sausage link
chicken apple sausage or plant-based sausage patty
enhancement: buttermilk pancake 4

FARMER'S MARKET

OMELET* | 19 v

yellow squash | baby spinach | mushroom
bell peppers | marinated chickpea & feta relish
artisan toast

FIVE CHEESE

OMELET* | 19

cheddar | monterey jack | provolone | mozzarella
parmesan cheeses | choice of protein | artisan toast

CALIFORNIA BREAKFAST

BURRITO* | 23

carne asada | scrambled eggs | guacamole
pico de gallo | cheese | sour cream | french fries
flour tortilla

BACON & EGG SANDWICH* | 17

double smoked bacon | gouda cheese | chipotle aioli
Amish seeded bun

DROP IN

GOLDEN HOUR LATTE | 7

espresso | vanilla | honey | nutmeg | cinnamon
choice of milk

ICED THIN MINT LATTE | 7

espresso | chocolate | mint | choice of milk

DROP KICK

COLD BREW HORCHATA | 7

FRUIT JUICES | 7

orange | grapefruit | pineapple | apple

FONTE DRIP COFFEE | 6

regular or decaf

ASSORTED TEAS | 6

RISE AND SHINE

CLASSIC PANCAKES | 15 v

buttermilk | whipped butter | maple syrup
enhancement: candied bacon 4

SALMON GRAVLAX & BAGEL* | 21

chive-caper smear | heirloom tomato
pickled onion | frisee lettuce
everything seasoning | sunbaked herbs

AVOCADO TARTINE | 21 v

wholegrain bread | cage-free hard cooked egg
heirloom tomato | watercress | feta cheese
chili garlic crunch

CINNAMON SPICED STEEL-CUT OATS | 12 vn

broken pistachio | cranberry-raisin
maple-apple butter

COCONUT-CHIA

OVERNIGHT OATS | 12 v

steel cut oats | chia seed | coconut milk
meyer lemon curd | crisp blueberry

GREEK YOGURT

& BERRIES | 13 v

organic almond granola | medjool dates
blue agave nectar | avocado oil

ACAI BOWL | 14 vn, gf

berries of the moment | banana | toasted coconut
crushed granola | flax seed

ADDITIONALS

- PLAIN BAGEL & CHIVE-CAPER SMEAR | 8
- CINNAMON WALNUT STREUSEL MUFFIN | 6
- BLUEBERRY COBBLER MUFFIN | 6
- PLAIN CROISSANT | 6
- BEST OF SEASON FRUIT & BERRIES | 7
- HASHBROWN POTATOES | 6
- HONEY CURED BACON | 6
- SAUSAGE LINK | 5
- CHICKEN APPLE SAUSAGE | 6
- PLANT-BASED SAUSAGE PATTY | 4

KID MENU

AMERICAN BREAKFAST* | 14

cage-free eggs | artisan toast
choice of honey cured bacon, sausage link
chicken apple sausage or plant-based sausage patty

CHOCOLATE CHIP PANCAKES | 14 v

buttermilk | whipped butter | maple syrup

V - Vegetarian VN - Vegan GF - Gluten Free

SAVOR *the*
GOLDEN
HOURS
with US...

A 20% service charge will be added to parties of 7 or more. Tax and gratuity not included. Menu items and pricing subject to change.
*Some dishes may contain raw or undercooked ingredients, which may increase your risk of foodborne illness.



DRINKS

SHORES MARGARITAS

BURNING PASSION | 16

la luna mezcal | lime | passionfruit | hibiscus

UNDER THE SEA | 16

blanco tequila | mezcal | hibiscus | lime

SHORES MARGARITA | 15

blanco | agave | lime

*enhancement: strawberry | passionfruit | mango
spicy | prickly pear | frozen 1*

BLAZING BEACH BREEZE | 16

*cazadores reposado | jalapeño | prickly pear
lime | agave*

CADDY RANCH WATER | 16

casamigos blanco | grand marnier | lime | topo chico

BEERS

DRAFT | 9

Level Line | West Coast Pale Ale | Topa Topa

Chasing Citra IPA | Resident Brewing

Orange Avenue Wit | Coronado Brewing

Barrio Lager | Thorn Brewing | Baja Style Lager

Stella Artois | European Pale Lager

Modelo | Grupo Modelo

Rotating Beer Tap | Local Brewery

BOTTLED | 8

Miller Light | Pilsner | USA

Heineken | Pale Lager | Holland

Bud Light | Lager | USA

Budweiser | Lager | USA

Corona | Lager | Mexico

Amstel Light | Lager | Holland

Guinness | Stout | Ireland

Rotating Local Non-Alcoholic Beer

NON ALCOHOLIC

FRESHLY BREWED COFFEE OR TEA

5

LEMONADE

regular or strawberry

4

AQUA PANNA

8.5

SAN PELLEGRINO

8.5

TOPO CHICO

5-7.5

BOTTLED ALKALINE WATER

5

SODAS

5

COCKTAILS

16

COASTAL COOLER

rigby vodka | cucumber | lime | mint | soda

TIKI TIKI

spiced rum | amaretto | pineapple | cranberry

SHORES SURFRIDER

rum | coconut | strawberry | hibiscus lemonade

LA JOLLA LEMONADE

tanqueray gin | limoncello | lemon | mint | basil

QUEENS TIDE

tanqueray gin | lemon | hibiscus | mint

SMOKIN SUNSET

la luna mezcal | lime | passionfruit | cherry

AMOROSO

*mijenta tequila | benedictine | passionfruit
lime | cinnamon*

NEW FASHION

*sage infused bourbon | banana liqueur
orange angostura bitters*

WINES

GLASS | BOTTLE

BUBBLES & ROSÉ

NV Prosecco | Caposaldo 10 | 38

Sparkling Rosé | Domain Chandon 13 | 52

Rosé | Bieler Pere & Fils | Provence | FR 12 | 48

WHITES

Sauvignon Blanc | Daou 12 | 48

Pinot Grigio | Pighin 11 | 42

Riesling | J. Lohr 11 | 42

Chardonnay | Grayson Cellars 12 | 43

Chardonnay | Duckhorn Migration | Sonoma 16 | 62

REDS

Pinot Noir | J. Lohr | Fog's Reach 14 | 54

Cabernet Sauvignon | Grayson Cellars 12 | 43

Cabernet Sauvignon | Justin | Paso Robles 16 | 62

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