

OFFSHORE HIGHLIGHTS

BREAKFAST BURGER | 23

hashbrowns | fried egg | bacon | lto secret sauce | Amish seeded bun choice of hashbrows 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

CARLSBAD

BLACK MUSSELS | 29

lager-lemon butter | avocado | cilantro pickled onion | grilled baguette

CLAM CHOWDER CUP 9 | BOWL 13

double smoked bacon | clams red potato | crisp onion

MORNING

CLASSICS

hashbrown potatoes or carved heirloom tomatoes

CLASSIC PANCAKES 15 v

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

AMERICAN BREAKFAST | 17 V

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

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, montery jack, provolone, mozzarella, parmesan cheeses | choice of protein | artisan toast

CALIFORNIA BREAKFAST BURRITO | 23

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

make it smothered with ranchero sauce

BACON & EGG SANDWICH 17

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

STEAK & EGG SANDWICH | 24

marinated flat iron | bleu cheese fondue sunny up egg | crispy onion | brown butter croissant

CRAFT COFFEES

GOLDEN HOUR LATTE | 7

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

ICED THIN MINT LATTE | 7

espresso | chocolate | mint | choice of milk

RISE AND SHINE

CINNAMON SPICED STEEL-CUT OATS | 12 vn

broken pistachio | cranberry- raisin maple-apple butter

COCONUT-CHIA OVERNIGHT OATS | 12 vn

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

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

WARM UP

TUNA POKE* | 25

marinated cucumber | edamame | mango | avocado seaweed salad | pickled ginger | furikake

COBB SALAD 15 q

hard cooked egg* | crisp bacon point reyes bleu cheese | heirloom tomato radish | green goddess dressing enhancement: skirt steak 11, poached shrimp 12, grilled chicken 9

MAIN EVENT

ALL AMERICAN BURGER | 23

honey cured bacon | sharp cheddar cheese | lto secret sauce | Amish seeded bun choice of fries, onion rings, or sweet potato tots substitute: vegan patty 21\$

ROASTED TURKEY CLUB | 23

bacon | Swiss cheese | lettuce | tomato | avocado mayonnaise | sourdough bread choice of fries, onion rings, or sweet potato tots

PAN ROASTED SALMON | 36

crisp potato pancake | root vegetable succotash orange-mustard marmalade glaze

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

SAVOR the GOLDEN HOURS with US...

V - Vegetarian VN - Vegan GF - Gluten Free

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.