

# BREAKFAST

## POWER START

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SOCAL SMOOTHIE	mango / pineapple / grapes / greek yogurt / hibiscus syrup GF	9
PROTEIN POWER SMOOTHIE	strawberry yogurt / banana / coconut milk / organic	9

## HEALTHY & LIGHT

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SEASONS FRUIT PLATE	freshly sliced melon / pineapple / berries / greek yogurt / vanilla honey GF	10
MIXED BERRY PARFAIT	house granola / greek yogurt / berries	9
ACAI BOWL	acai sorbet / goji berries / granola / toasted almonds / coconut / vanilla honey	9
RED MILL STEEL CUT OATMEAL	berries / banana brulee / coconut / agave syrup V	7
BAGEL + LOX	smoked salmon / tarragon cream cheese / cherry tomatoes / fried capers / pickled red onion / baby arugula / choice of toasted bagel	17

## FROM THE GRIDDLE

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BREAD PUDDING FRENCH TOAST	housemade bread pudding / almond / coconut / seasonal berries	14
HASH BROWN WAFFLE	sunny side up egg / cheddar / onion / sour cream / apple compote	13
NUTELLA PANCAKES	toasted hazelnuts / banana / salted caramel	13
MONTE CRISTO	brioche french toast / ham / bacon / swiss cheese / arugula / blackberry jam	16

## EGG'CETERA

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CALIFORNIAN	two eggs any style / herb smashed potatoes / toast / choice of meat / served with coffee or tea and juice	18
EGG WHITE SCRAMBLE	spinach / mushrooms / feta cheese	16
HARVEST SKILLET	chicken sausage / sweet potato / kale / basil / sunnyside up egg / balsamic	16
AVOCADO BENEDICT	smashed avocado / tomato / sprouts / english muffins	16
EGGS BENEDICT	canadian bacon / hollandaise / english muffin	16
THREE EGG OMELET	choice of three fixins / herb smashed potatoes / toast	15
EGG CREPE		
SAVORY:	chorizo / black bean / onion / red pepper / fingerling potatoes / salsa roja / queso fresco / avocado	16
SWEET:	apple compote / whipped ricotta / lemon zest	14

## SOUTH OF THE BORDER

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BREAKFAST BURRITO	scrambled eggs / bacon / cheddar / bell pepper / avocado / potato / chipotle aioli	16
CHILAQUILES	salsa roja / chorizo / queso fresco / cilantro crema	16
STACKED HUEVOS RANCHEROS	black beans / queso fresco / smashed avocado / salsa roja / corn tortilla / eggs any style	16

## GRAINS, SWEETS & TREATS

BLUEBERRY BREAD	4
CHOCOLATE <i>or</i> BUTTER CROISSANT	2
CINNAMON ROLL	2.5
OAT BRAN, BANANA WALNUT <i>or</i>	
BLUEBERRY MUFFINS	2
TOAST / BAGEL	2.5

## SIDES

DUCK FAT HASH BROWNS	5
PORK SAUSAGE GF	4
APPLEWOOD-SMOKED BACON GF	4
CHICKEN SAUSAGE GF	4
VEGETARIAN SAUSAGE V	3
HERB SMASHED POTATOES VGF	4

We proudly partner with and support local San Diego farmers featuring products from Santa Monica Seafood, NEWPORT Meats Co, and Prager Brothers Bread. All vegetables come from our hearth oven to preserve their natural flavor.

18% service charge included for parties of 6 or more

V VEGAN | GF GLUTEN FREE

Chef de Cuisine | James Waters