



RESTAURANT | BAR

BREAKFAST

A SMOOTH START

Overnight Oats \$12 GF, V

chia seeds | almond milk | agave | strawberries
chocolate | almond granola

Yogurt Parfait \$12 GF

toasted coconut | greek yogurt
seasonal berries | mixed nut granola

Market Fruit Plate \$14 GF, V

seasonal berries | melon | sliced fruit
greek yogurt | agave

Pastry Board \$14

homemade seasonal tea cake | blueberry lemon scone
croissant | whipped butter | market berry compote

Green Machine Smoothie \$12 GF, V

spinach | honeydew melon | coconut yogurt
dates | almond butter

Very Berry Smoothie \$12 GF, V

seasonal berries | ginger | oat milk | oatmeal | agave
Add to smoothies - whey protein \$4

GRIDDLE & MORE

Avocado Toast \$18

soft boiled eggs | chevre | everything spice
pomegranate | blistered tomato | grilled bread

Add smoked salmon \$4

French Toast \$20

overnight soaked brioche | braised pear
crème anglaise | brown butter syrup | powdered sugar

Chicken & Waffles \$22

nashville style chicken | jalapeno bacon cheddar waffle
fried eggs | brown butter syrup

Lemon Ricotta Pancakes \$20

whipped ricotta | granola | lemon curd | berry coulis
brown butter syrup

Santa Barbara Smoked Salmon \$24

plain bagel | dill cream cheese | red onion
heirloom tomato | capers

Steel-Cut Irish Oatmeal \$16

dried fruit | brown sugar | choice of milk

EGG-E-LICIOUS

Grain & Vegetable Hash \$24

two poached eggs | quinoa | avocado
edamame | seasonal vegetables | cashew romesco

Huevos Rancheros \$22

two eggs fried | chorizo | black beans | avocado mash
queso fresco | crispy corn tortilla | roasted ranchero
salsa

Classic Benedict \$26

english muffin | canadian bacon | poached eggs
fingerling potatoes | hollandaise sauce

Crab Cake Benedict \$28

poached eggs | spinach | heirloom tomato
fingerling potatoes | hollandaise sauce

Balboa Bayside Breakfast \$23

two eggs any style | fingerling potatoes
sausage or bacon | choice of toast

Wellness Omelette \$26

three egg whites | portobello mushrooms | asparagus
baby heirloom tomato | pesto
choice of fruit or salad

Steak & Eggs \$32 GF

8 oz. strip steak | poached eggs | caramelized onion
charred salsa verde | fingerling potatoes
hollandaise sauce

Three Eggs Omelette \$24

choice of three: tomato | mushrooms | bell pepper
onion | spinach | marinated artichokes | ham | bacon
chicken apple sausage | cheddar | swiss | goat cheese

Add 1 oz. lobster meat \$6 | any additional items +\$2.00

Served with fingerling potatoes & choice of toast

SIDES

Avocado \$6

Bacon \$6

Fingerling Potatoes \$6

Egg Your Way \$6

Chicken Apple Sausage \$6

Ham \$8

Fruit Cup \$7

Toast \$4

Bagel \$4

BEVERAGES

Orange Juice \$6

Grapefruit Juice \$6

Apple Juice \$6

Herbal Tea \$6

Mimosa \$14

Freshly Brewed Coffee \$6

Latte | Cappuccino

Espresso \$7

Kombucha \$14

original | watermelon
pomegranate

Milk \$5

whole | 2% | soy | almond

Menu Items Subject to Change

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.

*Contains Allergens. Modification may be Available Upon Request





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WINE & BEER MENU

BEER \$8

805 Blonde Ale (4.7%)
Los Angeles, CA

Pizza Port Honey Blonde (4.8%)
San Diego, CA

Helmsman Hazy IPA (6.5%)
Newport Beach, CA

Seasonal Rotating Tap Handle

Golden Road Mango Cart (4%)
Los Angeles, CA

Brewery X Slap & Tickle Tropical IPA (6.7%)
Anaheim, CA

Stone Buenaveza Salt & Lime Lager (4.7%)
San Diego, CA

Pacifico
Piedras Negras, MX

Coors Light
Golden, CO

Ballast Point Grapefruit Sculpin IPA (7%)
San Diego, CA

SPARKLING | CHAMPAGNE

Belmondo, Prosecco \$12/\$45

Piper Sonoma Brut \$16/\$60
Sonoma County

Piper Sonoma Brut Rosé \$18/\$70
Sonoma County

Veuve Clicquot Brut Bottle/\$300
Yellow Label, Remis, France

Veuve Clicquot Rose Bottle/\$350
Remis, France

SAUVIGNON BLANC

Bonterra Vineyards \$10/\$38
Mendocino County, CA

Kim Crawford \$13/\$50
Marlborough, NZ

Justin \$15/\$58
Central Coast, CA

Daou \$17/\$68
Paso Robles, CA

Groth \$18/\$70
Oakville, CA

Duckhorn \$20/\$78
Napa Valley, CA

Trinchero Mary's Vineyard \$20/\$78
Napa Valley, CA

ROSE | OTHERS

AIX Vin De Provence Rosé \$16/\$60
Provence, France

Santa Margherita Pinot Grigio \$18/\$70
Alto Adige, Italy

SELTZER | SPRITZ \$10

White Claw Hard Seltzer
Lime | Mango | Black Cherry | Raspberry

Onda Tequila Seltzer
Lime | Grapefruit | Blood Orange | Watermelon

Ketel One Vodka Spritz
Peach & Orange | Grapefruit & Rose
Cucumber & Mint

Miami Cocktail Spritz Can \$8
Margarita | Bellini | Mimosa | Paloma | Sangria

Miami Cocktail Small Batch Originals 750ml \$25
Sangria | Blood Orange | Margarita

CHARDONNAY

Bonterra Vineyard \$10/\$38
Mendocino County

Ferrari-Carano \$15/\$58
Sonoma County, CA

Martin Ray Dutton Ranch \$16/\$60
Sonoma Coast, CA

Sonoma Cutrer \$18/\$70
Russian River Valley, CA

Rombauer Vineyards \$26/\$96
Carneros, CA

PINOT NOIR

Bonterra Vineyards \$12/\$45
Mendocino County, CA

Meiomi \$15/\$58
Sonoma County, CA

Joel Gott \$16/\$61
Monterey, CA

Walt \$20/\$78
Sonoma Coast, CA

The Prisoner \$25/\$96
Napa Valley, CA

CABERNET

Bonterra Vineyards \$12/\$45
Mendocino County, CA

Alexander Valley Vineyards \$19/\$75
Alexander Valley, CA

Austin Hope \$20/\$78
Paso Robles, CA

Daou \$22/\$85
Paso Robles, CA

Justin \$22/\$85
Paso Robles, CA

Heitz Cellar Bottle/\$158
Napa, CA

Groth Bottle/\$118
Oakville, CA

Silver Oak Bottle/\$215
Alexander Valley, CA