

SHOR

Shor Breakfast Buffet \$35 *(subject to availability)*

Bacon, sausage, eggs, breakfast pastries, assorted fruit, seasonal cheese, charcuterie and more.

Breakfast

Smoked Salmon \$21

Santa Barbara smoked salmon, shaved red onion, capers, cream cheese, side of sundried tomato herb toast (gluten-free toast +\$2)

Avocado Toast \$18

avocado spread, sundried tomato toast, marinated confit tomatoes, feta cheese, radishes, and hemp seeds V (gluten-free toast +\$2) (Smoked Salmon +\$8)(add egg + 4.50 each)

California Breakfast Burrito \$18

carne asada, tater tots, scrambled eggs, bacon, pico de gallo, jack cheese, sour cream, salsa, fruit (gluten free tortilla +\$2)

Vegan Burrito \$18

soyrizo, tater tots, onion, peppers, scrambled tofu, gluten-free tortilla, salsa, fruit GF VN

La Jolla Delight \$18

chili verde braised pork carnitas, cheesy grits, over easy egg, pickled onion GF

Fruit Plate \$14

fresh seasonal fruit GF VN

Kids' Menu

Assorted Cereal \$6

choice of frosted flakes, frosted mini wheats, froot loops, cocoa krispies, raisin bran crunch

Buttermilk Pancakes \$8

French Toast \$8

Kids' Breakfast \$8

one scrambled egg, hashbrowns (add one slice of bacon or chicken sausage + \$1)

Sides

Chicken Sausage \$9

Naturally Cured Bacon \$9

Side of Fruit \$6

Side of Berries \$9

Toast \$4

white, wheat, sourdough, (gluten-free + \$2)

Toasted Bagel & Cream Cheese \$8

Oatmeal \$6

Fruit, Yogurt & Granola \$10

Two Cage-Free Eggs \$9

Egg White Scrambled Hash \$18

summer squash, potato, confit tomatoes, feta cheese and cilantro crema V GF

Brioche French Toast \$17

mango, strawberry, vanilla whipped cream, toasted almonds

Gluten Free Waffles \$18

berries, whipped cream

Buttermilk Pancakes \$18

strawberry, vanilla whipped cream (add chocolate chips +\$1)

Two Eggs Any Style \$20

breakfast potato, choice of sausage or bacon, toast DF

Traditional Eggs Benedict \$19

poached eggs, canadian bacon, english muffin, hollandaise sauce, breakfast potatoes

SHOR Benedict \$20

turkey, poached eggs, avocado, pickled onion, chipotle hollandaise sauce on a hash brown waffle, fruit

Three Egg Omelet \$21

served with breakfast potatoes and toast, choice of: onion, bell pepper, jalapeno, ham, bacon, mushrooms, tomato, spinach, asparagus, cheddar cheese, feta cheese (four options, plus cheese. Additional topping +\$0.50. Soyrizo +\$1)

Smoothies

(add organic plant base protein powder +\$0.75)

Strawberry Banana \$9

strawberry, banana, greek yogurt GF V

Green \$9

spinach, ginger, mango, pineapple, banana, orange juice GF DF VN

Protein \$9

calabar cocoa, banana, peanut butter, oat milk

Drinks

Juice \$6

Coffee \$4

Hot Tea \$4

english breakfast, early grey, chai, green tea zen, refresh mint, calm chamomile, sweet orange, passion fruit

Bloody Mary \$13

VIP Bloody Mary \$16

Mimosa \$12

Bottomless Mimosas \$20

Shor Screw \$16

V= vegetarian GF= gluten-free VN- vegan DF- dairy free GFO= gluten-free options

Service charge will be added to dining parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. WARNING: Chemicals known to the State of California to cause cancer, or birth defects or other reproductive harm may be present in foods or beverages sold or served here. Foods such as French fries and potato chips cooked in oil at high temperatures can produce Proposition 65- listed chemicals such as acrylamide, which is known to the State to cause cancer. Broiling, grilling and barbecuing fish and meats can produce Proposition 65- listed chemicals such as benzo-a-pyrene, which is known to the State to cause cancer. Nearly all fish and seafood contain some amount of mercury and related compounds, chemicals known to the State of California to cause cancer, and birth defects or reproductive harm. Certain fish contain higher levels than others. Pregnant and nursing women, women who may become pregnant and other young children should not eat swordfish, shark, king mackerel, or tilefish. They should also limit their consumption of other fish, including tuna. A 4% surcharge will be added to all guest checks to help cover increasing costs and in our support of the recent increase in minimum wage for our dedicated hotel associates.