

BREAKFAST SERVED DAILY 7AM-11AM

HEALTHY

MCCANN'S STEEL CUT OATMEAL | 12 (V, GF)

brown sugar, candied pecans, golden raisins

FRUIT & YOGURT PARFAIT | 14 (VG, GF)

vanilla yogurt, fresh berries, house made granola, local honey

ACAI BOWL | 15 (VG, GF)

vanilla yogurt, house made granola, fresh berries, banana, toasted coconut, raspberry coulis

AVOCADO TOAST | 18 (VG)

artisanal bread, fresh avocado, pistachios, feta, roasted tomato, arugula, watermelon radishes, poached egg, side of fruit

LOX AND BAGEL | 21

plain bagel, salmon, crème fraiche, red onion, tomato, capers, arugula, side of fruit

ANTIOXIDANT SMOOTHIE | 12 (V, GF)

blueberries, strawberries, rolled oats, flax seed, agave nectar, almond milk

GREEN GOODNESS SMOOTHIE | 12 (V, GF)

kale, spinach, avocado, green apple, banana, coconut water

BENEDICTS

TRADITIONAL BENEDICT | 20

english muffin, canadian bacon, poached eggs, hollandaise, house potatoes

CRAB CAKE BENEDICT | 26

crab cakes, poached eggs, vine ripened tomato, chives, lemon hollandaise, house potatoes

GARDEN BENEDICT | 20 (VG)

portobello mushrooms, spinach, tomato, poached eggs, hollandaise, house potatoes

PANTRY

SINGLE PANCAKE | 6

CINNAMON ROLL | 6

BAGEL AND CREAM CHEESE | 6

TOAST | 5

FROM THE GRIDDLE

VANILLA WAFER CRUSTED FRENCH TOAST | 18 (VG)

powdered sugar, caramel banana topping

BUTTERMILK PANCAKES | 18 (VG)

with fresh berries

CAGE FREE EGGS

TWO CAGE FREE EGGS ANY STYLE | 20

choice of breakfast protein, house potatoes, toast

STEAK AND EGGS | 28

wagyu sirloin, two eggs any style, house potatoes, toast

VEGETARIAN WRAP | 15 (VG)

spinach, potato, egg whites, onion, peppers, goat cheese, salsa, side of fruit

BUILD YOUR OWN OMELET | 20

choice of: peppers, onion, tomato, mushroom, spinach, bacon, sausage, ham, mozzarella, cheddar served with house potatoes

HUEVOS RANCHEROS | 20 (VG, GF)

two eggs any style, crispy corn tortilla, black beans, shredded cabbage, ranchero sauce, pico de gallo, queso fresco, avocado crema, cilantro

SIDES

PROTEIN | 6

bacon, turkey bacon, pork sausage, chicken sausage, ham steak, canadian bacon

HOUSE POTATOES | 5

FRUIT | 7

MIXED BERRIES | 8

HALF AVOCADO | 8

(GF) GLUTEN FREE

(V) VEGAN

(VG) VEGETARIAN

*WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.p65Warnings.ca.gov/restaurant. Consuming raw or under cooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.

Please notify your server if you have any food allergies or require any special food preparation and we will be happy to accommodate.

All orders are subject to state and local taxes. 18% gratuity may be added to parties of six or more.

ALL DAY DINING

SERVED 12PM-10PM

SOUP & SALADS

SWEET CORN BISQUE

CUP 9/ BOWL 11 (GF)

crispy pancetta, chili oil, jalapeno

CAESAR SALAD | 16

romaine, sundried tomato, brioche croutons, parmesan crisp, caesar dressing

BLACKENED AHI SALAD | 28

napa cabbage, radicchio, green onion, shaved carrot, radish sprouts, mandarins, grapefruit ginger soy dressing, toasted sesame seeds

add on to any salad:

chicken breast | 8

salmon | 12

shrimp | 12

PUB FARE

PRETZEL STICKS | 16 (VG)

stone ground mustard, beer cheese fondue

MEAT FLATBREAD | 18

pizza sauce, mozzarella, pepperoni, sausage, ham

GARDEN FLATBREAD | 16 (VG)

pizza sauce, mozzarella, mushrooms, mama lil's peppers, roasted cipollini onions, arugula

CHICKEN WINGS | 20

celery, carrots, choice of sauce: buffalo, barbeque, honey sriracha, lemon pepper dry rub

STEAK BITES | 22

shishito peppers, scallions, soy glaze, soy garlic aioli

QUESADILLA | 15

oaxaca cheese, scallions, sour cream, pico de gallo
add chicken | 5 or add shrimp | 9

SANDWICHES & BURGERS

all served with a choice of fries or side salad

OFF-SHOR BURGER | 22

grass-fed beef patty, white cheddar cheese, horseradish aioli, lettuce, tomato, onion, pickle, brioche bun

THE HEAT BURGER | 22

grass-fed beef patty, pepper jack cheese, lettuce, tomato, onion straws, brioche bun, served with a side of mango habanero puree

BEYOND BURGER | 22 (VG, GF)

beyond patty, mushrooms, grilled onions, vegan aioli, lettuce, tomato, pickle, gluten free bun

AHI SANDWICH | 25

furikake crusted ahi seared rare, wasabi aioli, bibb lettuce, kimchi, hawaiian bun

THE CRISPER CHICKEN SANDWICH | 22

breaded chicken breast, chipotle aioli, bread & butter pickles, lettuce, tomato, onion, chipotle slaw, potato bun

TURKEY PANINI | 17

sourdough bread, red onion, arugula, tomato, white cheddar cheese, herb aioli

ENTREES

GRILLED NEW YORK STEAK & FRIES | 46

garlic butter, red wine demi sauce

ALL NATURAL SEMI BONELESS HALF CHICKEN | 35 (GF)

whipped garlic potatoes, organic carrots, blistered tomatoes, natural jus

GRILLED SCOTTISH SALMON | 36

toasted orzo, fennel, asparagus, sweet pepper salad, charred orange reduction

POKE BOWL | 26

sushi grade ahi tuna, crab salad, kimchi, edamame, avocado, spicy aioli, poke sauce, green onion, sushi rice, furikake, wakame salad

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KID'S BREAKFAST 7AM-11AM

CEREAL | 6

corn flakes, fruit loops, cheerios,
or raisin bran

WAFFLE STICKS | 7 (VG)

served with fresh berries

BUTTERMILK PANCAKES | 8 (VG)

served with fresh berries

FRENCH TOAST | 8 (VG)

served with fresh berries

KIDS'S BREAKFAST | 8 (GF)

breakfast potatoes, one scrambled egg,
bacon

FRUIT WITH YOGURT AND

GRANOLA | 8 (VG)

KID'S ALL DAY DINING 12PM-10PM

ALL NATURAL CHICKEN STRIPS | 12

served with fries or fruit

GRILLED CHEESE SANDWICH | 12 (VG)

served with fries or fruit

STRAUSS GRASS-FED SLIDER

BURGER | 12

served with fries or fruit

MAC & CHEESE | 9 (VG)

DESSERT 12PM-10PM

BUTTERSCOTCH CRÈME BRULEE | 10

fresh berries, pistachio dust, caramel sauce

KEY LIME TART | 10

rhubarb compote

GLUTEN FREE CHOCOLATE CAKE | 10

raspberry, crumbled macadamia nuts, chocolate
sauce

NEW YORK CHEESECAKE | 10

fresh strawberries, strawberry coulis

ICE CREAM | 4

one large scoop of chocolate or vanilla

DIPPIN' DOTS | 7

rainbow ice, chocolate chip cookie dough,
banana split, cotton candy, cookies 'n cream, or
chocolate

NON ALCOHOLIC BEVERAGES

SOFT DRINK | 5

Pepsi, Diet Pepsi, Sierra Mist, Crush Orange, Mug
Rootbeer, Dr. Pepper, Diet Dr. Pepper, Mountain
Dew, Ginger Ale Iced Tea, Lemonade

JUICE | 6

Orange, Cranberry, Pineapple, Tomato, V8,
Grapefruit

WATER BOTTLE | 5

SPARKLING WATER BOTTLE | 5

MILK | 4

COFFEE | 5

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COCKTAILS

OC MARGARITA | 16

don julio blanco tequila, cointreau liqueur, lime, agave, grand marnier liqueur float

CHILI MARGARITA | 15

silver tequila, chili infused orange liqueur, agave, lime, tajin rim

STRAWBERRY FIELDS | 15

strawberry infused tito's vodka, st. germain elderflower liqueur, lemonade

TIKI PUNCH | 15

tanqueray gin, orgeat, elemakule tiki bitters, lemon juice, grapefruit juice

SOUTHERN MULE | 15

bulleit bourbon, lime, angostura bitters, ginger beer

PALOMA | 15

dulce vida grapefruit tequila, soda, agave, lime

NEWPORT LEMONADE | 15

ketel one citron vodka, chambord raspberry liqueur, lemonade

ESPRESSO MARTINI | 15

vanilla vodka, baileys, kahlua, espresso

BEERS

DRAFT

Coors Light | 7.42
Modelo | 8.35
Golden Road Hefeweizen | 9.28
Modern Times Seasonal IPA | 9.28

CRAFT

Julian Hard Apple Cider | 8.35
Pizza Port California Honey Blonde Ale | 8.35
Allagash White Witbier | 8.35
Sierra Nevada Pale Ale | 8.35
Fort Point KSA Kolsch Ale | 8.35
Stone Brewing Delicious IPA | 8.35
Brewery X Dictionary Roulette Hazy IPA | 8.35
Stone Brewing F.M.L. Double IPA | 8.35
Ogopogo Boeman Belgian White | 9.35

DOMESTIC & IMPORTED

Heineken 0.0 Non-Alcoholic | 5.57
Michelob Ultra | 7.42
Miller Lite | 7.42
Budweiser | 7.42
Bud Light | 7.42
Corona | 8.35
Pacifico | 8.35
Stella Artois | 8.35
Heineken | 8.35
Guinness | 8.35

HARD SELTZER

White Claw (Assorted Flavors) | 8.35

WINES

SPARKLING WINE

Zonin Prosecco Veneto, Italy | 10/45
Canvas Brut, Italy | 10/45
D'asti Ruffino Moscato, Italy | 10/45
Courtage Sparkling Brut or Rose, France | 14

PINOT GRIGIO

Canvas Valdobbiandene, Italy | 10/45

SAUVIGNON BLANC

Loveblock Marlborough, NZ | 15/70

CHARDONNAY

Canvas Napa, CA | 10/45
Kendall-Jackson Santa Rosa, CA | 12/55
Rombauer Napa, CA | 25/120

WHITE BLEND

Conundrum Fairfield, CA | 10/45

RIESLING

St. Michelle Columbia, WA | 10/45

ROSE

Miraval Provence, France | 13/60
Fleur De Mer Provence, France | 15/70

PINOT NOIR

Canvas, CA | 11/50
Boen Russian River, CA | 13/60
Siduri Willamette Valley, OR | 15/70

CABERNET SAUVIGNON

Canvas Napa, CA | 11/50
Caymus Bonanza Fairfield, CA | 11/50
Daou Paso Robles, CA | 15/70
Intercept Paso Robles, CA | 19/91
Grgich Hills Rutherford, CA | 25/120

MERLOT

Trefethen Oak Knoll Napa, CA | 15/70

MALBEC

Kaiken Mendoza, Argentina | 10/45

ZINFANDEL

Trinitas Mendocino, CA | 12/55

RED BLEND

Decoy by Duckhorn, CA | 12/55
Tablas Creek Paso Robles, CA | 13/60
Beronia Rioja Ollauri, Spain | 13/60