



Beach Bites | Cocktails | Coffee

LA Breakfast

ORGANIC CAGE FREE EGG QUICHE

MARKET VEGGIES

PORTOBELLO | RED PEPPERS | SPINACH | RICOTTA | SHALLOT 13.25

HAM & CHEESE

BLACK FOREST HAM | GRUYERE | SHALLOT 13.25

SMOKED SALMON

WILD ALASKAN SOCKEYE GRAVLAX | GRUYERE | SHALLOT 13.25

MORNING TOAST

SERVED ON MULTIGRAIN TOAST

HUMMUS

HUMMUS | TOMATO | CUCUMBER 11.95

HAM & SWISS

ORGANIC HAM | EGG | SWISS 12.95

SMOKED SALMON

SMOKED SALMON | TOMATO | RED ONION | CREAM CHEESE 15.95

ALMOND BUTTER

RAW ALMOND BUTTER | BANANA | LOCAL HONEY 11.95

OATS & YOGURT

MUSCLE BEACH

STEEL CUT ORGANIC OATS | BANANA
ALMOND BUTTER | WHEY PROTEIN 9.50

FOG RISING

STEEL CUT ORGANIC OATS | GREEK YOGURT
BLUEBERRIES | RASPBERRIES 10.50

BEACH BODY

GREEK YOGURT | MARKET FRESH FRUIT
CHIA SEEDS | PISTACHIOS 10.50

CALL THE SHOTS

MARINATED FRUIT | BERRIES | WALNUTS
PISTACHIOS | ALMONDS 9.75

Light Bites

CHARCUTERIE BOARD

SELECTION OF 3 ARTISINAL MEATS | ASSORTED CRACKERS
CANDIED MARCONA ALMONDS 16.95

CHEESE BOARD

SELECTION OF 3 ARTISINAL CHEESES | BERRY COMPOTE
ASSORTED CRACKERS 15.95

CREAMY CAPRESE

BURRATA CHEESE | TOMATOES | EVOO
ASSORTED CRACKERS 12.75

ASIAN TOFU

SESAME | PONZU 7.95

HUMMUS MEZZE

CUCUMBER | TOMATO | PITA | ZATAAR | EVOO 11.95

SMOKED SALMON

SMOKED SALMON | HUMMUS | ZATAAR | EVOO
CUCUMBER | WHOLE WHEAT PITA 16.95

SHRIMP COCKTAIL

HORSERADISH COCKTAIL SAUCE 15.95

TUNA POKE

PAPAYA | THAI BASIL 14.95

GAZPACHO

CHILLED MARKET GAZPACHO
GARLIC TOAST 9.75

SALADS

SOCAL CHICKEN

GRILLED CHICKEN | LOCAL FARM GREENS
AVOCADO | PEARL BARLEY | SHERRY VINAIGRETTE 14.95

WHOLE WHEAT PASTA

GRILLED SHRIMP | TOMATOES
ARUGULA | LEMON 15.95

STEAKHOUSE BLEU

GRILLED STEAK | BIBB LETTUCE | CHIMICHURI
PT. REYES BLEU | 3 PEPPER CROUTON 19.95

ON A ROLL

BEEF ROLL

DILL CRÈME | PICKLES 15.25

EGG SALAD ROLL

CELERY | SPICY MUSTARD 12.95

SHRIMP ROLL

HARISSA AOLI | SMASHED
SEA SALT & VINEGAR CHIPS 15.25

TURKEY ROLL

SWISS | AVOCADO | BACON 13.75



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MENU BY | Chef David Myers

Tax & Gratuity Not Included

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.

BEER

TAPS 14 oz | 20 oz

BUD LIGHT 6.99 / 8.49

SAM ADAMS BOSTON LAGER 8.49 / 9.99

STELLA ARTOIS 8.89 / 10.49

GOLDEN ROAD 329 LAGER 8.49 / 9.99

GOOSE ISLAND IPA 8.49 / 9.99

GOLDEN ROAD IPA 8.49 / 9.99

CAPS & CANS 7.99

GOLDEN ROAD CARRY ON CITRUS ALE (16OZ.)

BUDWEISER | MICHELOB ULTRA

HEINEKEN | CORONA

SAM ADAMS SEASONAL

ANGRY ORCHARD CIDER

O'DOUL'S N.A.



White Wines 6 oz. / 9 oz.

DEL VENTO PINOT GRIGIO 10 / 15

ALTITUDE PROJECT CHARDONNAY 9 / 13.5

VILLA MARIA SAUVIGNON BLANC 12 / 18

CHÂTEAU STE MICHELLE RIESLING 11 / 16.5

**SONOMA-CUTRER RUSSIAN RIVER RANCHES
CHARDONNAY** 15 / 22.5

KORBEL CALIFORNIA CHAMPAGNE 187ML 13.5

Red Wines

ALTITUDE PROJECT CABERNET SAUVIGNON 9 / 13.5

NIELSON PINOT NOIR 14 / 21

BENZIGER MERLOT 14 / 21

GASCÓN MALBEC 12.5 / 18.75

**HESS SHIRTAIL RANCHES
CABERNET SAUVIGNON** 15 / 22.5

Coffee

GOURMET COFFEE 2.65

MEDIUM ROAST • DECAF
DARK ROAST

CAFÉ AU LAIT 2.75

CAFÉ CON LECHE 2.75

COLD BREW 2.65

Espresso

AMERICANO 3.25 | **ESPRESSO** 2.65

MACCHIATO 2.65

Lattés & Cappuccinos

CAFÉ LATTÉ 4.40

FLAVORED LATTÉS 5.00
VANILLA | MOCHA | CARAMEL

CAPPUCCINO 4.40
REGULAR | DECAF

Extras

HOT CHOCOLATE 3.85

TEA 2.75



YOU MAY HAVE HEARD OF US...THIS RESTAURANT IS OPERATED BY HMSHOST. WE BRING YOUR FAVORITE RESTAURANTS TO TRAVEL VENUES WORLDWIDE, INFUSING INNOVATION AND CULINARY EXPERTISE INTO EVERYTHING WE DO. TO LEARN MORE, VISIT US ONLINE AT HMSHOST.COM.