

**BRUNCH ENTREES**

**Omelette of the Day 18**

Chef's selection

**American Breakfast 18**

Three eggs (scrambled, sunny side up, over easy, over medium, over hard), choice of bacon, sausage or ham,

**Steak & Eggs 36**

8 oz Filet Mignon with three eggs (scrambled, sunny side up, over easy, over medium, over hard)

*served with rosemary breakfast potatoes for the above*

**Fried Sprout Eggs 19**

brussel sprouts, onions, garlic topped with fried eggs, or egg whites (+1)

**Tofu Tomatillo 16**

Crispy tofu scrambled with roasted vegetables and tomatillo salsa

**Salmon Bagel 17**

Smoked salmon, arugula, cream cheese, dill, chives, on a toasted plain bagel

**Avocado Bagel 15**

Avocado, arugula, tomato, olive oil, pistachio dukkah spice on a toasted plain bagel

**Quiche Lorraine 18** *served with a mixed green salad*

Open faced pastry crust with a filling of eggs, ham, cheese, light cream, minced onions

**Spinach Quiche 18** *served with a mixed green salad*

Open faced pastry crust with a filling of eggs, spinach, cheese, light cream, minced onions

**Surfers Delight 19** *served with rosemary breakfast potatoes*

scrambled eggs, ham, cheddar cheese, garlic aioli on brioche toast

**Prosciutto Benedict 20** *served with rosemary breakfast potatoes*

san daniel prosciutto, poached egg, asparagus on toasted brioche bread with housemade hollandaise

**Macadamia Nut Pancakes 16**

Housemade pancakes, maple butter, roasted macadamia nuts (coconut or maple syrup on request)

**ACAI BOWLS & PARFAITS**

**Malibu Bowl 18**

Acai blend with housemade granola, strawberries, bananas, blueberries & coconut sprinkles

**Honolulu Bowl 18**

Acai blend with housemade granola, pineapple, strawberries, blueberries, raspberries & coconut sprinkles

**Zuma Bowl 18**

Acai blend with puffed quinoa, chia seeds, honey, banana, blackberries, blueberries

**Parfait 16**

Greek yogurt or honey greek yogurt topped with housemade granola & seasonal berries

**STARTERS**

**Salt & Pepper Calamari 18**

calamari with crispy garlic, fresno & jalapeno chilies~served with housemade marinara

**Tuna Sashimi 21**

daikon salad, toasted nori, soy yuzu vinaigrette

**Wild Mushroom Arancinis 17**

risotto fritters with mushrooms, garlic, parmesan~served with a garlic aioli

**SMOOTHIES**

**Veggie 13**

coconut water, lime, kale, mint, pineapple, banana, agave

**Protein Cobra 13**

peanut butter, banana, cacao powder, almond milk, chia seeds

**Red 13**

red grapes, dates, bananas, pomegranate, orange juice, cardomom

**FRESH SQUEEZED JUICES: Orange / Grapefruit / Apple / Carrot / Beet / Pineapple 9**

**House Green:** mix of green apple, green grapes, cucumber, lime, mint 9

**Iced Tea / Lemonade 5 Juices: Cranberry / POG 5**

**Illy Coffee Reg or Decaf 5 / Hot Tea 6 / Illy Espresso 6/Latte 7/Extra Shot 2**

**CRAFT SODAS** (refills on request) **Sierra Mist, Stubborn-Kola, Diet Kola, Lemon Berry Acai 5**

**Per MMC 9.24.045 Non-plastic alternative straws shall be provided only upon request by the customer**

Split plate fee 3

**SALADS**     *add free range chicken breast 9                    shrimp 8                    today's catch 10*

**Citrus Salad 17**

shredded kale, sliced jalapenos, grapefruit, goat cheese, roasted pistachios, with our housemade vinaigrette

**Salmon Salad 28**

bbq salmon, romaine, pickled ginger and daikon, radish sprouts, avocado, bonito flakes, ponzu dressing

**Quinoa Tomato Salad 18**

white quinoa, yellow and red grape tomatoes, mozzarella, pistachios, basil, balsamic dressing

**Apple & Prosciutto Salad 18**

arugula, fuji apples, havarti cheese, prosciutto, lemon vinaigrette

**Chicken Caesar 21**

grilled free range chicken breast, romaine, brioche crouton, parmesan

**Mediterranean Salad 17**

romaine, tomatoes, cucumbers, kalamata olives, feta cheese, fresh herb mix, greek yogurt vinaigrette

**Grilled Artichokes 17**

served with a lemon garlic aioli

**SANDWICHES & BURGERS**

served with a side of green salad, french fries or sweet potato fries (+2.00)

**Chicken BLTA 20**

grilled chicken breast, applewood smoked bacon, romaine lettuce, tomatoes, avocado, garlic aioli, brioche bun

**Fish Sandwich 20**

daily catch in a light tempura batter, butter lettuce, tomatoes, housemade relish, brioche bun

**Kristy's Burger 22**

prime beef patty topped with applewood smoked bacon, gruyere cheese, butter lettuce, tomato, maple onion jam, garlic aioli on a brioche bun

**Beyond Burger 19** *available gf+4*

vegetarian patty, maple onion jam, butter lettuce, tomato, garlic aioli, brioche bun

**ENTREES**                    *served after 12*

**Hong Kong Style Catch m p**

steamed fresh catch topped with asian spices, ginger, scallions, mushrooms sizzled with peanut oil served with tamaki gold white rice & broccolini

**Fish & Chips 22**

lightly tempura battered fresh catch with housemade tartar sauce & french fries

**Seafood Linguini 33**

linguini with pan seared scallops, shrimps, clams tossed in a white wine sauce

**Filet Mignon 39**

8 oz filet mignon with a bordelaise sauce, mashed potatoes, sauteed spinach

**PASTAS & BOWLS**                    *add free range chicken breast 9    shrimp 8    meatballs 8                    fresh catch 10*

**Penne Marinara 16**

Housemade marinara and parmesan cheese

**Pasta Primavera 17**

Angel hair pasta with seasonal veggies, garlic, basil, olive oil and parmesan cheese

**Veginni 20**

fresh vegetable ribbons with housemade marinara

**Chicken & Spinach Raviolis 26**

raviolis with chicken breast, roasted garlic, spinach, mozzarella topped with a garlic cream sauce

**Veggie Bowl 17**

white quinoa, cauliflower, peppers, onions, brussel sprouts

**Stir Fry Bowl 17**

white rice, brocolinni, snow peas, carrots in a tangy teriyaki sauce

\*Caesar dressing contains raw egg. Menu items served raw or rare including meat, seafood, shellfish, or eggs may increase the risk of foodborne illness. Please notify your server if you have any food allergies. Peanut oil is used in our preparation of our cooking. Our food is seasoned well, if you would like it lightly seasoned let us know.

On July 1, 2019 minimum wage increased again for all tipped and non tipped employees. As a small business, we had to adjust our prices to cover this cost. Thank you for your understanding.

**THANK YOU FOR DINING AT**