

**BRUNCH ENTREES**

**Omelette of the Day 19**

Chef's selection

**American Breakfast 19**

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

**Steak & Eggs 39**

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 21**

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

**Tofu Tomatillo 18**

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 16**

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

**Quiche Lorraine 19** *served with a mixed green salad*

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

**Spinach Quiche 19** *served with a mixed green salad*

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

**Surfers Delight 21** *served with rosemary breakfast potatoes*

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

**Prosciutto Benedict 23** *served with rosemary breakfast potatoes*

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

**Macadamia Nut Pancakes 17**

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

**ACAI BOWLS & PARFAITS**

**Malibu Bowl 20**

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

**Honolulu Bowl 20**

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

**Zuma Bowl 20**

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

**Parfait 18**

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 23**

daikon salad, toasted nori, soy yuzu vinaigrette

**Wild Mushroom Arancinis 18**

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

**SMOOTHIES**

**Veggie 14**

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

**Protein Cobra 14**

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

**Red 14**

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

**FRESH SQUEEZED JUICES: Orange / Grapefruit / Apple / Carrot / Beet / Pineapple 10**

**House Green:** mix of green apple, green grapes, cucumber, lime, mint 10

**Iced Tea / Lemonade 6 Juices: Cranberry / POG 6**

**Illy Coffee Reg or Decaf 6 / Hot Tea 6 / Illy Espresso 7/Latte 8/Extra Shot 3**

**CRAFT SODAS** (refills on request) **Sierra Mist, Stubborn-Kola, Diet Kola, Lemon Berry Acai 6**

**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 9                    today's catch 12*

**Citrus Salad 18**

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

**Salmon Salad 29**

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 19**

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

**Chicken Caesar 24**

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

**Mediterranean Salad 18**

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 22**

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

**Fish Sandwich 24**

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

**Kristy's Burger 24**

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

**Beyond Burger 21** *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 26**

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

**Seafood Linguini 37**

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

**Filet Mignon 44**

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

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

**Penne Marinara 17**

Housemade marinara and parmesan cheese

**Pasta Primavera 18**

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

**Veginni 21**

fresh vegetable ribbons with housemade marinara

**Chicken & Spinach Raviolis 29**

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

**Veggie Bowl 19**

white quinoa, cauliflower, peppers, onions, brussel sprouts

**Stir Fry Bowl 19**

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, 2021 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**

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