



GOOD MORNING

OFFSHORE HIGHLIGHTS

- BAKLAVA BREAD PUDDING | 21**
fresh citrus | spiced infused syrup | walnut pistachio crumble
- BREAKFAST SANDWICH | 21 vg**
choice of Beeler's bacon or sausage | cheddar cheese over easy egg | Martin's potato bun
- CHILAQUILES VERDE | 21 vg**
tomatillo salsa | avocado | cilantro crema | pickled onion scrambled egg | cotija
enhancement: pork chorizo or soyrizo 3

MORNING CLASSICS

- choice of breakfast potatoes or fruit*
- AMERICAN BREAKFAST* | 21**
cage-free eggs | artisan toast
choice of Beeler's bacon, sausage link, chicken apple sausage or plant-based sausage patty
enhancement: buttermilk pancake 4
- SHORELINE OMELET | 22**
diced ham | onion | peppers | cheese blend
enhancement: avocado 3
- FARMERS MARKET OMELET | 22**
zucchini squash | tomatoes | baby spinach
cheese blend
enhancement: avocado, sausage or ham 3
- CALIFORNIA BREAKFAST BURRITO* | 23**
carne asada | scrambled eggs | guacamole
pico de gallo | cheese | sour cream | french fries

DROP IN

- GOLDEN HOUR LATTE | 7**
espresso | vanilla | honey | nutmeg | cinnamon
choice of milk
- ICED THIN MINT LATTE | 7**
espresso | chocolate | mint | choice of milk
- FRUIT JUICES | 7**
orange | grapefruit | pineapple | apple
- FONTE DRIP COFFEE | 6**
regular or decaf
- ASSORTED TEAS | 6**

RISE AND SHINE

- AVOCADO TOAST | 21 vg**
wholegrain bread | marinated feta | sherry tossed tomato | petite basil
- CHIA SEED PUDDING | 14**
coconut milk | seasonal fruit compote | house made granola | berries
- GREEK YOGURT & FRUIT BOWL | 14 vn**
house made granola | seasonal fruit | agave | coconut
- CLASSIC PANCAKES | 17**
whipped butter | maple syrup
- SALMON GRAVLAX & BAGEL | 22**
chive-caper smear | heirloom tomato | pickled onion
frisee lettuce | everything seasoning | herbs
- ACAI BOWL | 16**
berries | banana | toasted coconut | house made granola

KIDS MENU

- AMERICAN BREAKFAST* | 14**
cage-free eggs | artisan toast
choice of Beeler's bacon, sausage link, chicken apple sausage or plant-based sausage patty
- CHOCOLATE CHIP PANCAKES | 14**
whipped butter | maple syrup

ADDITIONALS

- PLAIN BAGEL & WHIPPED CREAM CHEESE | 8**
- BREAKFAST PASTRY | 6**
- BLUEBERRY COBBLER MUFFIN | 6**
- PLAIN CROISSANT | 6**
- BREAKFAST POTATOES | 5**
- BEELER'S BACON | 6**
- SAUSAGE LINK | 6**
- CHICKEN APPLE SAUSAGE | 6**
- PLANT-BASED SAUSAGE PATTY | 6**

VG - Vegetarian | VN - Vegan | GF - Gluten Free

A 20% service charge will be added to parties of 7 or more. Tax and gratuity not included. Menu items and pricing subject to change.
*Some dishes may contain raw or undercooked ingredients, which may increase your risk of foodborne illness.
All ingredients may not be listed on the menu. Please tell your server about any allergies or dietary restrictions.



DRINKS

SAVOR *the*
GOLDEN
HOURS
with US...

COCKTAILS

KIWI DROP | 18

*mezcal la luna | beefeater gin | st. germain | dry vermouth
lime | kiwi puree*

TASTE OF HAVANA | 17

white rum | lemon | pineapple syrup | mint syrup | caposaldo

SHORES SURFRIDER | 17

rum | coconut | strawberry | hibiscus lemonade

ROYAL BLOOM | 19

bombay sapphire gin | lemon | strawberry basil syrup

SMOKIN SUNSET | 17

la luna mezcal | lime | passionfruit | cherry

COASTAL COOLER | 17

rigby vodka | cucumber | lime | mint | soda

NEW FASHION | 18

*sage infused bourbon | banana liqueur
orange angostura bitters*

~~~~~MARGARITAS~~~~~

SHORES MARGARITA | 16

*+1 strawberry | passionfruit | spicy prickly pear
frozen*

SPICY SHORELINE | 17

serrano & cilantro infused blanco | lime | agave

BLAZIN BEACH BREEZE | 17

*cazadores reposado | jalapeño | prickly pear lime
agave*

CADDY RANCH WATER | 17

Casamigos blanco | grand marnier | lime topo chico

NON ALCOHOLIC

Freshly Brewed Coffee or Tea 5

Lemonade 4

regular or strawberry

Aqua Panna 8.5

San Pellegrino 8.5

Topo Chico 5.75

Bottled Alkaline Water 5

Sodas 5

WINE SELECTION

Bubbles & Rosé GL / BTL

NV Prosecco | Caposaldo 10 / 38

Sparkling Rosé | Domain Chandon 13 / 52

Rosé | Bieler Pere & Fils | "Sabine" | Provence | FR 12 / 48

Whites GL / BTL

Sauvignon Blanc | Daou 12 / 48

Pinot Grigio | Pighin 11 / 42

Riesling | J. Lohr 11 / 42

Chardonnay | Grayson Cellars 12 / 43

Chardonnay | Duckhorn Migration | Sonoma Coast 16 / 62

Reds GL / BTL

Pinot Noir | Cambria | Julia's Vineyard 14 / 54

Cabernet Sauvignon | Grayson Cellars 12 / 43

Cabernet Sauvignon | Justin Vineyards | Paso Robles 16 / 62

BEER SELECTION

Craft Drafts 9

Level Line | West Coast Pale Ale | Topa Topa

Chasing Citra IPA | Resident Brewing

Orange Avenue Wit | Coronado Brewing

Barrio Lager | Thorn Brewing | Baja Style Lager

Stella Artois | European Pale Lager

Modelo | Grupo Modelo

Rotating Beer Tap | Local Brewery

Bottled Beer 8

Miller Light | Pilsner | USA

Heineken | Pale Lager | Holland

Bud Light | Lager | USA

Budweiser | Lager | USA

Corona | Lager | Mexico

Amstel Light | Lager | Holland

Guinness | Stout | Ireland

Rotating Local Non-Alcoholic Beer