



BEACH SIDE BRUNCH

RISE AND SHINE

GREEK YOGURT & FRUIT BOWL | 14 v

house made granola | seasonal fruit | agave | coconut

ACAI BOWL | 16 vn, gf

berries | banana | toasted coconut | house granola

SALMON GRAVLAX & BAGEL | 22

chive-caper smear | heirloom tomato | pickled onion
frisee lettuce | everything seasoning | herbs

AVOCADO TOAST | 21 v

wholegrain bread | marinated feta | sherry tossed
tomato | petite basil

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

CLASSIC BENEDICT | 24

english muffin | canadian bacon | poached eggs
hollandaise

SHORT RIB BENEDICT | 26

english muffin | braised short rib | poached eggs
chipotle hollandaise

HANDHELDS

BREAKFAST SANDWICH | 21

cheddar cheese | folded egg | potato bun
choice of Beeler's bacon, sausage link,
chicken apple sausage, or plant-based sausage patty

TURKEY PESTO | 23

ciabatta | oven roasted turkey | havarti | balsamic marinated
onion pesto mayo | tomato

ACHIOTE YELLOWTAIL

FISH TACOS* | 25 gf

cabbage slaw | avocado serrano salsa | micro cilantro | pickled
onion | lime
substitute: flour tortillas

CHICKEN BACON RANCH | 22

chicken breast | Beeler's bacon | caramelized onion
havarti | ranch aioli | Martin's potato roll

SEASIDE STARTERS

CHIPS, SALSA & GUACAMOLE | 18 vn, gf

yellow corn tortilla chips | charred tomato salsa | hass
avocado guacamole

CEVICHE* | 23 gf

citrus cured shrimp & local white fish | cucumber | pico de
gallo | avocado | tostadas

LOADED FRENCH FRIES* | 24 gf

carne asada | white cheese sauce | pico de gallo
pickled serrano | guacamole | sour cream | cotija enchilado

SWEET POTATO | 14

mole poblano | crispy onions | salsa seca

WEDGE ON THE EDGE | 20 gf

sweet baby gem | bacon crumbles | heirloom tomato
crispy onions | egg | point Reyes bleu vinaigrette
enhancement: flat iron steak 13, shrimp 14, grilled chicken 11

CLASSIC CAESAR SALAD | 18

chopped romaine hearts | garlic herb croutons
caesar dressing | parmesan
enhancement: flat iron steak 13, shrimp 14, grilled chicken 11

CHICKEN TORTILLA SOUP

CUP 9 | BOWL 13

shredded chicken | chipotle | crispy tortilla | crema | pepita pesto

OFFSHORE HIGHLIGHTS

BAKLAVA BREAD PUDDING | 21

fresh citrus | spiced infused syrup | walnut
pistachio crumble

CHILAQUILES VERDE* | 21 gf

pork chorizo | tomatillo salsa | avocado | cilantro
crema pickled onion | scrambled egg
substitute: chorizo 3, or plant-based chorizo 2

FLAT IRON STEAK FRITES* | 39

6oz | chimichurri | fries
enhancement: cage free egg 4

CLASSIC PANCAKES | 17

whipped butter | maple syrup

KIDS MENU

CHOCOLATE CHIP PANCAKES | 14

whipped butter | maple syrup

CHICKEN TENDERS | 14

choice of fries or sweet potato fries

CHEESEBURGER | 14

choice of fries or sweet potato fries

MAC & CHEESE | 14

CHEESE PIZZA | 14

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 saphire 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

SPICY SHORELINE | 17

+1 strawberry | passionfruit | spicy prickly pear frozen

SHORES MARGARITA | 16

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