

GRAPEFRUIT
basil

BRUNCH

LIGHTER FARE

V G RUBY RED GRAPEFRUIT "BRULEE"

Vermont Maple Granule Crust

V G OVERNIGHT OATS MUESLI

Vanilla & Almond Crunch, Dried Fruit, Fresh Mango, Berries, Greek Yogurt, Orange Blossom Honey

V G IRISH STEEL CUT OATMEAL

Maple Syrup Granules, Candied Walnuts, Honey Sherry Figs

U SANTA BARBARA SMOKEHOUSE LOX

Cream Cheese, Campari Tomato, Capers, Red Onion, Cucumber, Mini Bagels

U V BURRATA BRUSCHETTA

Artichoke Hearts, Baby Radish, Mandarin Orange, Maldon Salt, Cold Pressed Olive Oil, Fennel, Aged Balsamic, Grilled Sourdough

G AGUACHILE

Blue Fin Tuna, Bristol Diver Scallops, Mexican Blue Prawns, Cold Pressed Pineapple-Serrano, Fresno Chile Grapefruit, Mandarin Orange, Mango Escabeche

U V MISO AVOCADO TOAST

Pistachio Gremolata, Radish, Campari Tomato, Fresno Chile, Micro Chives, Grilled Sourdough
+ Soft Scrambled Cage-Free Egg*

SIDES

G CRISPY HERB POTATOES

G PECANWOOD SMOKED BACON

G SAN LUIS OBISPO CHICKEN APPLE SAUSAGE

G CAGE-FREE EGG

SOURDOUGH TOAST

MINI BAGELS, CREAM CHEESE

RUSSET POTATO FRIES

G *Gluten Free* – Although our kitchen is not gluten-free, our culinary team have prepared these items using gluten-free recipes.

V *Vegetarian Dishes*

U *Gluten-free or vegetarian upon request*

Please notify our staff of any severe or life-threatening food allergies.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

BREAKFAST FAVORITES

CLASSIC BENEDICT*

Peameal Bacon, Hollandaise, Arugula Salad

DUNGENESS CRAB CAKE BENEDICT*

Beefsteak Tomato, Hollandaise, Arugula Salad

🕒 ALL-AMERICAN CLASSIC*

Cage-Free Eggs, Crispy Herb Potatoes, Pecanwood Smoked Bacon or San Luis Obispo Chicken Apple Sausage, Choice of Toast

🕒 THREE EGG OMELETTE*

Choose up to Three Selections: Peameal Bacon, Chicken Apple Sausage, Red Bell Pepper, Cipollini Onion, Crimini Mushroom, Bloomsdale Spinach, Avocado, Cheddar, Misson Pepper Jack, American, Gruyère, Choice of Toast

🕒 LOBSTER FRITTATA

Artichoke, Mt. Tam Triple Cream, Grana Padano, Bloomsdale Spinach, Petite Herbs, Campari Tomato, Meyer Lemon Basil Butter, Sourdough Toast

🕒 HUEVOS RANCHEROS "TOSTADA"*

Over Easy Cage-Free Eggs, Mission Pepper Jack, Queso Fresco, Chorizo, Rancho Gordo Midnight Black Beans, Guajillo-Arbol Salsa, Lime Sour Cream, Tomato Relish, Flour Tortillas

FROM THE GRIDDLE

🕒 BUTTERMILK RICOTTA PANCAKES

Maple Syrup, Whipped Butter, Meyer Lemon Blueberry Compote

BRIOCHE BANANAS FOSTER FRENCH TOAST

Sea Salt Rum Caramel, Whipped Cream, Pecanwood Smoked Bacon

NOT BRUNCH, ITS LUNCH

🕒 NIMAN RANCH BRISKET-SHORT RIB BURGER*

Fiscalini White Cheddar, Pecanwood Smoked Bacon, Cipollini Onion, Beefsteak Tomato, Romaine, Creole Mustard Aioli, Fries + Fried Cage-Free Egg*

🕒 HALIBUT TACOS

Beer Battered, Island Slaw, Baja Tartar Sauce, House-Made Tortilla Chips | Fire Roasted Salsa

🕒 SKIRT STEAK TACOS*

Poblano Rajas, Guajillo-Arbol Salsa, Queso Fresco, Avocado, House-Made Tortilla Chips | Fire Roasted Salsa

THAI NOODLE SALAD

Mandarin Orange, Lo Mein, Green Papaya Slaw, Pickled Daikon & Carrot, Fresno Chile, Roasted Peanut Vinaigrette
Add Grilled Chicken | Add Grilled Shrimp | Add Grilled Skirt Steak*

🕒 BABY GEM CAESAR

Whole Leaf Baby Gem Romaine Hearts, Grana Padano, Sourdough Croutons
Add Grilled Chicken | Add Grilled Shrimp | Add Grilled Skirt Steak*

BRUNCH COCKTAILS

MIMOSA Sparkling Wine, Passion Fruit, Orange, Guava

SIMPLY THE ZEST Blood Sweat & Tears Vodka, Giffard Apricot Liqueur, Lemon Curd, Lime, Honey Syrup

APEROL SPRITZ Aperol, Prosecco, Topo Chico

BLOODY MARY Tommy Bahama Vodka, House Bloody Mary Mix, Fried Capers

GRAPEFRUIT BASIL Grey Goose, Fresh Basil, Ruby Red Grapefruit

THE MIRAMONTE El Tequileno Blanco, Agave, Lime
+ El Tequileo Reposado + El Tequileo Añejo

DANCING IN THE DARK El Tequileno Reposado, Licor 43, Espresso

COCKTAILS

COACHELLA CADILLAC Cimarron Reposado, Grand Marnier, Cointreau, Lime, Agave

TAHITIAN TRADER Chairman's Reserve, Smith & Cross, Clement Creole Shrub, Orgeat, Lime

PINE FOR MORE Tommy Bahama Rum #2, Giffard Caribbean Pineapple, Grilled Pineapple, Orgeat,
Pineapple, Lemon, Angostura Bitters

KULA KEOKEA Smith & Cross Jamaican Rum, Amontillado Sherry, Coconut Cream

ISLAND EMPRESS Empress Gin, Giffard Lichi-Li Liqueur, Lychee Syrup, Lemon

FIGURED OUT Tommy Bahama Rye, Caramelized Fig Syrup, Carpano Antica Formula, Angostura Bitters

SUN & SPICE Tres Agaves Blanco, Serrano Syrup, Ruby Red Grapefruit, Lime, Topo Chico
+ Illegal Mezcal

FROZEN ICY 808 Icy Twist on a Hawaiian Mai Tai

FROZEN SEASONAL Ask Your Server for Details

ZERO-PROOF

NEVER SAY NEVER Seedlip Grove 42, Ruby Red Grapefruit, Strawberry Syrup, Egg White

NO-RITA Lyer's Agave Blanco, Ruby Red Grapefruit, Serrano Syrup, Lime, Topo Chico

N/APEROL SPRITZ Lyre's Amalfi Spritz, Orange, Lemon

LONDON BRIDGES Lyres London Spirit, Fever Tree Lemon Tonic, Lemon, Lime, Pink Peppercorn