

GRAPEFRUIT
basil

BRUNCH

LIGHTER FARE

 RUBY RED GRAPEFRUIT "BRULEE"

Vermont Maple Granule Crust

 OVERNIGHT OATS MUESLI

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

 IRISH STEEL CUT OATMEAL

Maple Syrup Granules, Candied Walnuts, Honey Sherry Figs

LOX FLATBREAD

Santa Barbara Smokehouse Lox, Chive Cream Cheese Smear, Heirloom Tomatoes, Shallots, Crispy Capers, Salsa Verde

 HUMMUS & WHIPPED FETA

Tomato Relish, Sherry Figs, Za'atar Flatbread

 BEET SALAD

Arugula, Basil, Humbolt Fog Goat Cheese, Candied Walnuts, Tangerine-Achiote Vinaigrette

 BLUEFIN TUNA POKE*

Crushed Avocado, Wakame Salad, Sweet Onions, Spicy Aioli, Rice Crisps

 MISO AVOCADO TOAST

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

SIDES

 CRISPY HERB POTATOES

 PECANWOOD SMOKED BACON

 SAN LUIS OBISPO CHICKEN APPLE SAUSAGE

 CAGE-FREE EGG

 SEASONAL BERRIES & FRUIT PLATE

SOURDOUGH TOAST

RUSSET POTATO FRIES

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

 *Vegetarian Dishes*

 *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 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, Cremini Mushroom, Bloomsdale Spinach, Avocado, Cheddar, Misson Pepper Jack, American, Gruyère, Choice of Toast

LOCO MOCO*

Sunny Side Egg, Brisket Burger, Smoked Bacon Fried Rice, Roasted Mushrooms, Brown Gravy

 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* 4

 ROASTED MARY'S CHICKEN SANDWICH

Pita Bread, Poblano, Grilled Onions, Avocado, Pecanwood Smoked Bacon, Mt Tam Triple Cream, Fiscalini White Cheddar, Garlic Aioli, Sweet Jalapeño Dressing, Fries

 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

 DUNGENESS CRAB & SHRIMP SALAD

Grilled Shrimp, Chistorra, Gem Lettuce, Garbanzo Bean Giardiniera, Campari Tomatoes, Lemon Oregano Vinaigrette

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

SANGUINA SPRITZ Mommenpop Blood Orange Aperitif, Italicus, Blood Orange Soda

BLOODY MARY Blood Sweat Tears Vodka, House Bloody Mary Mix, Fried Capers

GRAPEFRUIT BASIL Grey Goose, Fresh Basil, Ruby Red Grapefruit

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

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

COCKTAILS

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

MIRA MAI TAI Appleton Signature, Smith & Cross, Clement Creole Shrub, Orgeat, Lime

PLEASED AS PUNCH Pisco, Pineapple Shrub, Lemon, Prosecco

OOHBAE COLADA Smith & Cross Jamaican Rum, Amontillado Sherry, Coconut Cream, Pineapple, Lime

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

NEW FASHIONED Coconut Washed Four Roses Bourbon, Smith & Cross Jamaican Rum, Crème de Banana, Pineapple Oleo, Angostura Bitters

SMOKE & SPICE Bozal Mezcal, Ginger-Honey Syrup, Lime, Chile De Arbol

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 Lyre's Agave Blanco, Ruby Red Grapefruit, Serrano Syrup, Lime, Topo Chico

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

LONDON BRIDGES Lyre's London Spirit, Fever Tree Lemon Tonic, Lemon, Lime, Pink Peppercorn