

COFFEE

WHOLE MILK, HALF AND HALF; ALMOND (+1) OAT (+1), SOY (+1)



• Illy Drip Coffee	\$4.95	• Nitro Cold Brew	\$6.50
• Espresso	\$5.50	• Hot Chocolate	\$4.95
• Cappuccino	\$5.95	• House Matcha Latte	\$5.95
• Café Latte	\$5.95	• London Fog Latte	\$5.95
• Café Mocha	\$5.95	• Mushroom Latte (Chagaccino)	\$6.50
• Dirty Chai Tea Latte	\$6.95	• Roasted Tea Latte (Hojicha)	\$6.95
• Chai Tea Latte	\$5.95	• Seasonal Latte (ask server)	\$7.50
• Iced Chocolate Banana Latte	\$6.50	• Hot Tea	\$3.95

JUICE & TEA

Arnold Palmer no refill	\$6.50
Freshly Squeezed Orange Juice no refill	\$8.95
Apple Juice no refill	\$3.95
Iced Tea (black or tropical) unsweetened	\$5.95
Freshly Squeezed Lemonade no refill (try a flavor)	\$6.95
• Mango Dragon Fruit	\$7.50
• Cucumber Lime Mint	
• Strawberry	
• Peach	



Bottled Drinks

• Coke	2.95	Topo Chico	5.95	Liquid Death	5.95
• Diet Coke	2.95	Pelligrino	5.95	Celsius	6.95
• Coke Zero	2.95	Perrier	3.95		
• Sprite	2.95	Fiji	3.95		
• Rootbeer	2.95	Arrowhead	2.95		
		Coconut Water	3.95		

FRESH FRUIT SMOOTHIE

\$8.95

CHOOSE UP TO 4 FRUITS, THEN PICK A BLEND

- | | |
|--------------|----------|
| • Strawberry | • Peach |
| • Raspberry | • Mango |
| • Pineapple | • Banana |
| • Blueberry | |



Whole Milk, (Oat, Almond, Soy +1), Vanilla Ice Milk , Orange Juice, Apple Juice, Greek Yogurt (+1.50)

SMOOTHIE ADD ONS:

Peanut butter (+1), Spinach (+1), Kale (+1), Espresso Shot (+1), Collagen (+2), Superfood Powder (+2), Immune Boost (+2), Energy Boost (+2), Organic Vegan Protein (+2)

MIMOSA FLIGHT

\$ 18.95

Choose 3 from the following

- Rosemary Grapefruit
- Blue Curacao w/Elderflower
- Mango Dragonfruit
- Cucumber Lime
- Pomegranate
- Lavender Honey
- White Peach
- Moscow Mule
- Hawaiian (POG)



COFFEE & TEA FLIGHTS

\$ 16.95

COFFEE FLIGHT - choose 3 flavors

or

TEA FLIGHT - choose 3 flavors

- Caramel Macchiato (Caramel + Vanilla)
- The Lover (Raspberries + Chocolate)
- Beach Nut (Coconut + Hazelnut)
- Con Miel (Honey + Cinnamon)
- Honeybee (Lavender + Honey)
- White Chocolate Mocha
- Creamy Chocolate Mocha
- Rose Latte

- London Fog Tea (Earl Grey, Topped with House-made cream)
- Hojicha (Roasted Green Tea, Topped with House-made Cream)
- Matcha Tea (Green Tea, Topped with House-made Cream)
- Rose Matcha (Topped with House-made Cream)
- Strawberry Matcha (Topped with House-made Cream)
- Lavender Matcha (Topped with House-made Cream)

SERVED COLD

BEER & WINE

Wine by the glass

Caberent Sauvignon	\$ 10.95
Sauvignon Blanc	\$ 10.95
Chardonnay	\$ 10.95
Champagne	\$ 10.95
Pinot Grigio	\$ 10.95
Pinot Noir	\$ 10.95
Merlot	\$ 10.95



DOMESTIC / IMPORT BEERS

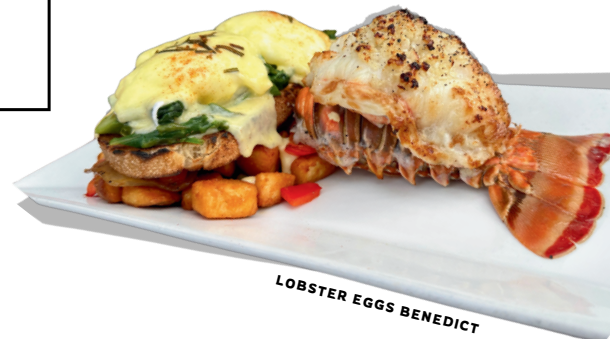
Coors Light	\$6.95
Mich Ultra	\$6.95
Bud Light	\$6.95
Pacifico	\$7.95
Modelo	\$7.95
Stella	\$7.95

CRAFT BEERS

Pizzaport Chronic Ale	\$8.95
Citra Pale Ale	\$8.95
Mayberry IPA	\$8.95
Seasonal IPA	\$8.95
Stone IPA	\$7.95
Booch Craft	\$9.95

Breakfast Menu

8am-2pm



LOBSTER EGGS BENEDICT

-BREAKFAST TACOS- 17.95

Cage-free scrambled eggs, chunky potatoes, pico de gallo, pickled red onion, chipotle aioli, queso fresco, micro cilantro on blue corn tortilla, side of salsa

-LOADED BREAKFAST POTATO- 18.95

Red and green pepper, avocado, caramelized onion, spinach, pico de gallo, bacon bits, cage free eggs over medium, potatoes, chipotle aioli, micro cilantro

-DUCK CONFIT HASH- 20.95

Fingerling herb potatoes, braised onion, arugula, cherry tomatoes, demi glaze, poached cage free egg, goat cheese

-BREAKFAST HARVEST BOWL- 17.95

Cage-free sunny side eggs, homemade hummus, black beans, broccoli, brussels sprouts red peppers, roasted corn, quinoa, mixed greens, micro cilantro

-HUEVOS RANCHEROS- 17.95

Flavored black beans, rice, pico de gallo, crème fraiche, queso fresco, cage free over medium eggs, avocado, homemade salsa, blue corn tortilla

-CHILAQUILES- 17.95

Homemade tortilla chips, pico de gallo, red pickled onions, queso fresco, creme fraiche, two cage free sunny side eggs, avocado

-BISTRO BREAKFAST SANDWICH- 17.95

Cage-free scrambled eggs, hardwood smoked bacon, aged cheddar, tomato, baby arugula, white truffle oil, chipotle aioli on brioche bun

-PORK SHOULDER EGGS BENEDICT- 18.95

Smoked pork shoulder bacon, cage free poached eggs, housemade hollandaise, fried rosemary on sourdough

-SLOOPY'S PLATE- 14.95

Your choice of eggs, breakfast potatoes, bacon and a side of chipotle aioli sauce *may sub for sausage for an additional price*

-LOBSTER EGGS BENEDICT- 39.95

6oz Maine Lobster tail, sautéed vegetables, housemade lemon hollandaise, cage free poached eggs on multigrain with potatoes

-AVOCADO TOAST- 16.95

Cage free scrambled eggs, avocado, cherry tomatoes, crème fraiche, queso fresco on multigrain bread (GF bread 2.00)

-EGG WHITE VEGGIE OMELETTE- 15.95

Cage free egg whites, cherry tomatoes, mushroom, red onions, spinach, avocado

-BLT BREAKFAST SANDWICH- 17.95

Smoked pork shoulder bacon, crème fraiche, baby arugula, tomato, avocado, cage free fried egg, fig glaze, on multigrain (add Brie cheese 2.99)

-SMOKED SALMON LUX- 19.95

Smoked Salmon, crème fraiche, avocado, capers, red radish, one cage free boiled egg, lemon zest on sourdough

-VEGGIE BENEDICT- 16.95

Herb marinated mushroom, spinach, braised onion, cage free poached eggs, homemade hollandaise, on sourdough

-BREAKFAST BURRITO- 17.95

Cage free over medium eggs, red bell pepper, artichoke hearts, sharp cheddar, hardwood smoked bacon, chipotle aioli, spinach tortilla, side of salsa

-BREAKFAST SALTADO- 29.95

6 oz hand-cut ribeye steak, scrambled eggs, jasmine rice, green & red pepper, red onion, with breakfast potatoes, avocado cilantro topping, & chunky salsa

Breakfast Sides



-PORK SHOULDER BACON- 7

-HARD SMOKED BACON- 5.5

-BREAKFAST POTATOES- 5

-SWEET POTATO TOTS- 6

-SAUSAGE PATTIES - 5

-BEYOND SAUSAGE- 7

-FRUIT BOWL- 6

-AVOCADO- 3.5

-TWO EGGS- 5

-TOAST- 3



Morning Delight



-YOGURT PERFECTION- 8

GREEK YOGURT, GRANOLA, BERRIES

-OATMEAL- 8

STRAWBERRY AND BLUEBERRY, OR BANANA NUT CARAMEL, OR GRANOLA

-BELGIAN WAFFLES- 12

WITH STRAWBERRY AND BLUEBERRY

-FRENCH TOAST- 14

WITH STRAWBERRY, BLUEBERRY, AND CHOCOLATE DRIZZLE

-BUTTERMILK PANCAKES - 12

SIGNATURE BURGERS

served with fries, salad or asian coleslaw

GOURMET SANDWICHES

served with fries, salad or asian coleslaw

***SUB FOR BEYOND (+3), VEGAN TERIYAKI BEEF(+5), TURKEY PATTY (+1)**

Add grilled onion 1.50, sautee mushroom 1.50, avocado 3.00, GF bun 2.50

**MAKE ANY SANDWICH A WRAP
(SPINACH TORTILLA)**

CLASSIC CHEESE 17.95

Angus beef, aged cheddar, lettuce, tomato, thinly sliced onion, pickles, cracked pepper aioli, ketchup, mustard on poppy seed bun

BACON CHEDDAR GUACAMOLE 19.95

Angus beef, hardwood smoked bacon, guacamole, aged cheddar, lettuce, tomato, garlic aioli on poppy seed bun

BLACK & BLUE 18.95

Angus beef, seasoned with cajun spice, beer braised onion, mixed greens, tomato, garlic aioli, bleu cheese on brioche bun

NUMERO UNO 18.95

Angus beef, provolone cheese, roasted Ortega chile, pickled red onion, green leaf lettuce, tomato, cracked pepper aioli, mustard on brioche bun

KIMCHI 18.95

Angus beef, gochujang aioli, homemade caramelized Kimchi, shredded romaine lettuce, sesame seeds, sesame oil vinaigrette on brioche bun

LAMB BURGER 19.95

Halal lamb patty, goat cheese, tomato confit, beer braised onion, arugula, harissa achiote aioli on brioche bun

PORTOBELLO MUSHROOM 16.95

House made balsamic infused mushroom herb cap, lettuce, tomato, avocado, aged cheddar, chipotle aioli, crispy truffle onion strings on wheat bun

BEYOND BURGER 17.95

Beyond patty, aged cheddar, lettuce, tomato, thinly sliced onion, pickles, cracked pepper aioli, ketchup, mustard on poppy seed bun

CAPTAIN AHI 20.95

Premium almond crusted seared Ahi ,tomato, crispy onion, tartar slaw, chipotle aioli on brioche bun

MOTHER NATURE 16.95

Aged cheddar, provolone, avocado, carrots, red cabbage, alfalfa sprouts, green leaf lettuce, tomato, cucumber, mushroom, cracked pepper aioli on honey wheat bun

BERRY BBQ CHICKEN 18.95

Hardwood smoked bacon, grilled chicken breast, aged cheddar, berry BBQ sauce, onion strings on brioche bun

CHICKEN PESTO 17.95

Grilled breast, homemade basil pesto, provolone cheese, goat cheese, tomato, arugula, on ciabatta

CAJUN CHICKEN 17.95

Alfalfa sprouts, cucumber, tomato, avocado, chipotle sauce, blackened chicken breast on french roll

CHICKEN CLUB 18.95

Grilled chicken breast, garlic aioli, cheddar cheese, bacon, lettuce, tomato, sprouts, cucumber on honey wheat bun

CALIFORNIA CHICKEN 18.95

Grilled chicken breast, bacon, ortega chile, cheddar, pepper mayo, guacamole, lettuce, tomatoes on poppy seed bun

ULTIMATE BLT 17.95

Tomato, crème fraiche, three pepper spice bacon, arugula, fig glaze, on sourdough

MANHATTAN 17.95

Boar's head mesquite turkey, avocado, leaf lettuce, tomato, buttermilk ranch, provolone on ciabatta

PHOENIX TURKEY 17.95

Boar's head mesquite turkey, lettuce, tomato, sprouts, provolone, chipotle mayo on multi grain bread

TUNA SANDWICH 16.95

Lettuce, tomato, cracked pepper aioli, on sourdough (make a melt 2.00)

SIDES

-SWEET POTATO FRIES/TOTS 6.95

-GARLIC TRUFFLE FRIES 9.95

-BLUE CHEESE FRIES 9.95

-ONION RINGS 6.95

-TRADITIONAL MAC & CHEESE 9.95

-TRUFFLE MAC & CHEESE 10.95

-BLUE CHEESE MAC & CHEESE 10.95

-HOMEMADE SOUP- CUP OR 8.95

BOWL 12.95



THE MOTHER NATURE SANDWICH

Appetizers

- **Famous Zucchini Sticks** 14.95
- **Crispy Brussel Sprouts** 13.95
Roasted brussels sprouts, tossed in sweet chili sauce, shaved parmigiano with side of chargrilled toast
- **Olive & Hummus** 15.95
House made roasted red bell pepper hummus, pitted green olives, Kalamata olives, cucumbers, cherry tomato, red radish, pita bread
- **Spicy Tuna Bites** 18.95
Spicy tuna, crispy rice, jalapeño, chipotle aioli, soy glaze
- **Calamari & Shrimp** 19.95
Battered shrimp and calamari with cocktail sauce
- **Lettuce Wrap** 10.95
Tofu, beef, or (Vegan Teriyaki Beef (+5))

Tasty Fare

- **Shrimp Basket** fries and coleslaw **18.95**
- **House Chicken Tenders** fries and coleslaw **17.95**
- **Wild Cod Fish & Chips** **18.95**
- **Garlic Shrimp Bowl** *may sub spicy tuna* **18.95**
Garlic shrimp over rice, green onion, mixed greens with zucchini, cherry tomato, radish, sesame seeds and soy ginger dressing
- **Mahi Tacos** **18.95**
Two mahi tacos, achiote sauce, tartar slaw, pickled red onion, pico, queso fresco, on blue corn tortilla
- **Spicy Tuna Sushi Burrito** **18.95**
Spicy tuna, shrimp tempura, sushi rice, guacamole, carrot, wonton, sriracha aioli, cucumber wrapped in nori



Garlic Shrimp Bowl

Salads

(\$ ADD PROTEIN: SALMON, AHI, TUNA, SHRIMP, CHICKEN, STEAK, TOFU, Vegan Teriyaki Beef (\$) - make any salad a wrap (spinach tortilla) - with choice of side

Seared Salmon Salad- 25.95

Arugula, romaine, seared wild salmon, red radish, cherry tomato, pickled onion, goat cheese, micro greens with avocado cilantro vinaigrette

Grilled Shrimp Salad- 19.95

Grilled shrimp, romaine, arugula, roasted corn, tomato, avocado, roasted red bell pepper, queso fresco, crispy truffle onion strings with avocado cilantro vinaigrette

Chinese Chicken Salad- 17.95

Napa cabbage, bean sprouts, carrots, iceberg lettuce, parsely, green onion, red cabbage, shredded chicken tender, wontons, sliced almonds with oriental dressing

Caesar With Chicken- 17.95

Romaine lettuce, shredded chicken tender, cherry tomato, shaved parmesan, croutons with caesar dressing

Kale Salad- 16.95

Kale, napa cabbage, red cabbage, carrots, dried cranberries, green onions, mandarin oranges, strawberries, roasted sunflower seeds with house made strawberry vinaigrette

South Bay Cobb- 18.95

Romain, kale, shredded chicken tender, hard smoked bacon, queso fresco, cage free boiled egg, pickled red onion, micro cilantro with avocado cilantro vinaigrette

Quinoa Bowl- 17.95

Red+green cabbage, kale, carrots, organic quinoa, roasted corn, red pepper, parsely, red onion, homemade ginger soy vinaigrette dressing and topped with grilled avocado

Seared AHI- 19.95

6oz premium almond crusted Ahi, mixed greens, cucumbers, cherry tomatoes, onions with house made ginger soy vinaigrette

Antioxidant- 17.95

Mixed greens, grapes, celery, walnuts, dried cranberries, green apples, blue cheese, mint, red onion, cucumbers, fresh berries with strawberry vinaigrette

***consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.**

DINNER

4PM-9PM

Steak Saltado- 29.95

6oz Ribeye steak with jasmine rice, french fries, red onion, green & red peppers with soy sauce seasoning, avocado cilantro topping, and chunky salsa

Flank Steak- 32.95

8oz steak, gremolata, au jus, crispy truffle onion strings, seasonal vegetables, fingerling potatoes

Ribeye Steak- 39.95

Herb marinated 12 oz. hand cut Ribeye steak, roasted mashed potato, seasonal vegetables, au jus, crispy truffle onion strings

Branzino- 28.95

Pan seared with garlic olive oil, dressed with cherry tomatoes with choice of homemade mashed potatoes or steamed vegetables

Salmon Dinner- 29.95

Pan seared wild Salmon, lemon caper sauce, mashed potato, and balsamic brussel sprouts

Shrimp Caprese Pasta- 28.95

Linguini grilled shrimp, tomato confit basil, provolone cheese, balsamic glaze, garlic truffle sauce

Seafood Pasta- 29.95

Salmon, clams, shrimp, & calamari with creamy chipotle sauce over linguini



Hot Stone Bimbimbop



Ribeye Steak

Montanara Chicken Pasta- 29.95

Rigatoni pasta, roasted herb chicken, mushroom, and parmesan pesto cream sauce

Surf N' Turf- 55.95 *may sub steak for shrimp*

6oz cold water baked garlic truffle lobster tail with shell and 6oz ribeye steak, lemon wedge, butter, with choice of mashed potatoes or asparagus

Nabeyaki Udon- 18.95

Japanese noodle soup with tempura shrimp, broccoli, carrots, green onion, mushroom, & kamaboko

Hot Stone Bimbimbop- 25.95

Rice with spicy pork (sub with chicken or tofu) green onion, cabbage, bell peppers, mushroom topped with fried egg and homemade kimchi

Truffle Kimchi Fried Rice- 24.95

Homemade with garlic truffle and bulgogi topped with provolone cheese & green onion (sub vegan teriyaki, beef, or tofu)

Stuffed Chicken Breast- 29.95

10oz, Stuffed with ham, provolone, roasted red pepper and mushroom topped with chipotle cream sauce. Served with seasonal vegetables.

Baby Back Ribs- 31.95

half rack slow smoked baby back ribs, tartar coleslaw, sweet potato fries

Desserts

Homemade Tiramisu	\$7.95	Mini Key Lime Pie	\$7.95
New York Cheesecake	\$7.95	Flourless Chocolate Cake	\$7.95
Chocolate Mousse	\$7.95	Affogato Illy Espresso	\$9.95
Assorted Muffins blueberry, chocolate chip, or cranberry orange	\$5.95	Assorted Bars lemon bar, peanut butter, chocolate, smores, carrot cake	\$4.95
Assorted Cookies brownie or walnut chocolate chip	\$4.25	Croissant plain, almond, or chocolate	\$6.50

SPECIALITY SHAKES \$9.95

Make It A Malt! +1

- Oreo Mint
- Peanut Butter Brownie
- The Lover (raspberries + chocolate)
- Strawberry Shortcake
- Peanut Butter Banana
- Salted Caramel Coffee
- Rootbeer Float



SINGLE FLAVOR \$7.95

- Vanilla
- Chocolate
- Strawberry
- Matcha
- Mango
- Mint
- Peanut Butter
- Oreo
- Peach
- Mocha
- Caramel
- Banana
- Blueberry
- Coffee/Decaf
- Raspberry
- Nutella (+1)

KID'S MENU

12 & under

served with fries, coleslaw, or salad

-GRILLED CHICKEN BREAST STRIPS	10.95
-GRILLED CHEESE on sourdough	8.95
-MINI CHEESEBURGER angus beef, mayo, & ketchup	10.95
-CHICKEN NUGGETS	9.95

