



Mother's Day

BRUNCH BUFFET MENU

CHEESE & FRUIT *D, N*

Local And Imported Cheese, Local Jams, Dried Fruit, Assortment of Crackers, Nuts, Fresh Fruit Platter

SALAD

Mediterranean Grain Salad *VN*

Chickpeas, Cherry Tomato, Baby Arugula, Persian Cucumber, Roasted Peppers, Quinoa, Pistachio, Lemon Turmeric Vinaigrette

Spring Salad *VN*

Heirloom Carrot, Cherry Tomato, Radish, Fennel, White Balsamic Vinaigrette

Southwest Cobb Salad *VG, D*

Baby Iceberg, Pickled Onions, Charred Corn, Pepitas, Morita Buttermilk Dressing

Crudités & Green Goddess Dip *VG*

POKE

Ahi, Salmon, Tofu

Sushi Rice, Seaweed Salad, Edamame, Pickled Ginger, Radish, Tobiko, Cucumber, Onion, Shoyu, Spicy Mayo
Taro Chips

SHRIMP

Jumbo Poached Shrimp

Cocktail Sauce, Lemon

OMELET STATION

Bacon, Ham, Chicken Apple Sausage, Cheddar Cheese, Mushroom, Jalapeno, Bell Pepper, Onion, Spinach, Tomato

CARVING

Whole Roasted Herb Crusted Bavette

Calabrian Chimichurri, Au Poivre

Roasted Blackened Salmon

Spiced Labne

Parker House Rolls

SIDES

Potato Au Gratin *VG*

Roasted Vegetable Medley *VN*

Grilled Lemon Herb Chicken With Herbed Fregola

Lorraine Frittata *D*

Chilaquiles Divorciados *D*

KIDS

Chicken Tenders

Potato Wedges

Cheese Pizza

DESSERT

Macaroon

Strawberry Matcha Cake

Assorted Cheesecake Cups

Brownie Bites

Banana Cream Pie Puff

Coffee Cake

Raspberry Chantilly Fruit Tart

Chocolate Concha

GF - Gluten Free, Vegetarian VG, Vegan VN, Contains Dairy D, Nuts N

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.



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BEVERAGES

FREE FLOWING BUBBLES \$25

SPECIALTY COCKTAILS

SHORES MARGARITA ----- \$16	WHITE LOTUS ----- \$17
+ \$1 strawberry passionfruit	Tequila coconut cream lime
SPICY SHORELINE ----- \$17	VITAMIN SEA ----- \$17
Tequila serrano cilantro lime agave	Bombay gin Italicus Luxardo ginger lavender lemon
COASTAL COOLER ----- \$17	NAUTICAL MILE ----- \$19
Vodka cucumber lime mint soda	Redwood bourbon Aperol pineapple lemon angostura bitters
ISLAND HOPPER ----- \$18	MIDNIGHT TIDE ----- \$19
Cane rum curacao orgeat strawberry orange lime dark rum float	Casamigos reposado Licor 43 espresso orange
OPALITE ----- \$17	
Basil hibiscus elderflower tonic prosecco	

WINE

BUBBLES & ROSÉ	GL BTL
NV Prosecco Caposaldo -----	\$10 \$38
Sparkling Rosé Domain Chandon -----	\$13 \$50
Rosé Bieler Pere & Fils "Sabine" Provence FR -----	\$12 \$46

WHITE

Sauvignon Blanc Daou -----	\$12 \$46
Sauvignon Blanc Whitehaven -----	\$12 \$46
Pinot Grigio Pighin -----	\$11 \$42
Riesling J. Lohr -----	\$11 \$42
Chardonnay Grayson Cellars -----	\$12 \$46
Chardonnay Duckhorn Migration -----	\$16 \$62

RED

Pinot Noir Frog's Reach -----	\$14 \$54
Cabernet Sauvignon Grayson Cellars -----	\$12 \$46
Cabernet Sauvignon Justin Vineyards -----	\$16 \$62

BEER

DRAFT

LEVEL LINE ----- \$9
West Coast Pale Ale Topa Topa
ORANGE AVENUE WIT ----- \$9
Coronado Brewing
BARRIO LAGER ----- \$9
Thorn Brewing Baja Style Lager
STELLA ARTOIS ----- \$9
European Pale Lager
MODELO ----- \$9
Grupo Modelo
MISSION IPA ----- \$9
Mission Brewing
ROTATING TAP ----- \$9
Local brewery

NON ALCOHOLIC

FRESHLY BREWED COFFEE OR TEA -----	\$5
LEMONADE -----	\$5
Classic strawberry	
SODA -----	\$5
AQUA PANNA -----	\$8
SAN PELLEGRINO -----	\$8

SPIRIT FREE

LA JOLLA MIST -----	\$12
Basil hibiscus spirit free mionetto prosecco elderflower tonic	
PRETTY IN PASTEL -----	\$12
Coconut lavender lime lemon	

BOTTLE

MILLER LITE -----	\$8
Pilsner USA	
HEINIKEN -----	\$8
Pale Lager Holland	
BUD LIGHT -----	\$8
Lager USA	
BUDWEISER -----	\$8
Lager USA	
CORONA -----	\$8
Lager Mexico	
AMSTEL LIGHT -----	\$8
Lager Holland	
GUINNESS -----	\$8
Stout Ireland	
ROTATING LOCAL NON-ALCOHOLIC -----	\$8