

DAILY FARE

7 AM - 1:30 PM

STARTERS

SALT & PEPPER CALAMARI 18

Banana Peppers | Mae Ploy | Greens

TEMPURA GREEN BEANS 12

Tempura Battered | Parmesan | Habanero Aioli

CALIFORNIA ARTISAN CHEESEBOARD 21

Chef Selected Cheeses | Local Honey
Almonds | Crackers *Add Charcuterie 4*

CEVICHE 16



Local Catch | Tostada | Avocado | Pickled Vegetable

TRUFFLE FRIES 12



House Fries | Truffle Aioli, Parmesan

SALADS

Chicken 8 | Wild Salmon 9 | Steak 10

DIANA'S SALMON SALAD 23

Wild Salmon | Mango Salsa
Soy-yaki Glaze | Pickled Onions

CAESAR 13

Romaine Lettuce | Parmesan crisp
Anchovy Dressing | Focaccia Croutons

THE VIEW SALAD 15



Organic Greens | Almonds | Berries
Heirloom Tomato | Honey-lime Vinaigrette

MAINS

EGG SANDWICH 21

Fried Egg | Bacon | House Aioli
Aged Cheddar | Sesame Brioche Bun
Hash Browns

CUSTOM OMELET 20

Choice of
Bacon or Sausage | Cheddar, Jack, Swiss or Feta
Cheese | Onion | Mushroom | Tomato | Spinach |
Broccoli | Jalapeno

COUNTRY STYLE BREAKFAST 19

Two Eggs, Cooked to Order | Choice of Bacon or
Sausage | Breakfast Potatoes
Sub Tofu 3

CHAMINADE BENEDICT 25

English Muffin | Two Poached Eggs | Heirloom
Tomato | Organic Pea Shoots | Aleppo Pepper
Hollandaise
Add Norwegian Lox 3.5 | Add Bacon 3

BREAKFAST SCRAMBLE BURRITO 19

Two Eggs, Scrambled | Cheese | Choice of Bacon,
Ham or Sausage | Breakfast Potatoes

FRENCH TOAST (GF BREAD)

HALF 10 / FULL 18



Powdered Sugar | Regular or Raspberry Syrup

PANCAKES HALF 8 / FULL 16



Traditional Buttermilk | Regular or Raspberry Syrup

BELGIAN WAFFLE 16



Fresh Fruit | Regular or Raspberry Syrup

STEEL CUT OATMEAL 12

Brown Sugar | Dried Fruit | Berries

CHILAQUILES 20



Salsa de Amor | Avocado Sauce | Sour Cream
Tortilla Chips | Scrambled Eggs | *Sub Eggs for Tofu*

HUEVOS RANCHEROS 23



Tostada | Salsa de Amor | Avocado Sauce | Beef Birria
Sunny Side Egg | Queso Fresco | Refried Beans

3 BIRRIA TACOS 16

Beef Consommé | Onion | Cilantro | *Add Cheese 3*

SMOKED SALMON 18

Norwegian Lox | Fresh Bagel | Cucumber | Tomato
Shaved Onions | Cream Cheese

THE SANTA CRUZ CLUB 19

Sliced Turkey | Lettuce | Tomato | Bacon | Avocado
Choice of Sourdough, Wheat or Rye Bread

STEAK AND EGGS 25



Grilled Sirloin | Two Eggs, Cooked to Order
Breakfast Potatoes | Hollandaise

FISH AND CHIPS 26

Fresh Catch | Beer Batter | House Fries | Remoulade
Lemon | Coleslaw

BURGER 24

Half Pound Custom Angus Blend | LTO | Sesame
Brioche Bun | Secret Sauce | Kosher Pickle | Fries

Sub Gluten Free Potato Bun

Add on: Cheddar | Swiss 1.50

Avocado 5 | Bacon 3 | Truffle fries 5

Plant-based option: Impossible & Black Bean Burger

SIDES

TOAST 3

BAGEL 3

TWO EGGS 8

FRUIT 8

AVOCADO 5

BACON 7

SAUSAGE 7

GRANOLA 6

POTATOES 7

DESSERT | 11

FLOURLESS CHOCOLATE CAKE

Ganache

STICKY TOFFEE

Marianne's Ice Cream

RASPBERRY CHEESECAKE

Raspberry Coulis | Seasonal Berries

ICE CREAM SANDWICH

House-made Gingersnap Cookie | Marianne's Ice Cream

Checks split up to maximum three.

A 4% surcharge will be added to all guest checks to help cover increases in labor costs and to support a higher minimum wage.

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

Prices subject to change.

Vegetarian



Vegan



Gluten Free



MAY 29, 2025

SPARKLING WINE

Zonin, DOC Prosecco, Italy 12/45
Brut Rosé, Gruet Winery, New Mexico 14/56
Sparkling Brut, Gloria Ferrer, Sonoma 14/56
Moet & Chandon Brut Imperial, France 30/120
J Vinyards, Cuvée 20 Russian River Valley 65 btl

CHARDONNAY

Departure Wine Co. Maipo Valley, Chile 10/40
Storrs Vineyards, 2021 Santa Cruz 14/56
Böen Wines, Belle Glos 2023 California 16/64
Alfaro Vinyards, 2021 Santa Cruz 40 btl
Mer Soleil, 13th Ann Vintage, 2022 Monterey County 40 btl
Daou Wines, 2021 Paso Robles 50 btl
Flowers Vinyards, 2023 Sonoma Coast 65 btl
Orin Swift Cellars, Mannequin, 2021 120 btl

SAUVIGNON BLANC

J Lohr Vinyards, 2023 Monterey County 10/40
Oyster Bay, 2023 Marlborough 12/48
Quilt Wines, Threadcount 2023 California 14/56

OTHER WHITES

J Lohr, Bay Mist White Riesling 2023 Monterey 10/40
Bargetto, Pinot Grigio 2023 Santa Cruz 11/44
Chateau St. Michelle, Eroica Riesling 2020 12/48
Fleur De Mer, Rose 2022 France 12/48
Alfaro Vinyards, Rosé of Pinot, 2022 Santa Cruz 45 btl

CABERNET SAUVIGNON

Departure Wine Co. Maipo Valley, Chile 10/40
Prisoner Wine Co, Unshackled 2022 Napa Valley 16/64
Louis M Martini, 2020 Sonoma County 80 btl
Clos du Val, 2022 Napa Valley 24/96
Beauregard Ranch Estate, 2021 Santa Cruz 125 btl
Pine Ridge, 2021 Napa Valley 185 btl
Silver Oak, 2021 Alexander Valley 200 btl
Orin Swift Cellars, Mercury Head 2022 Napa Valley 240 btl

PINOT NOIR

Noble Vines Winery, 2023 Monterey County 11/40
Alfaro Vinyards, 2022 Santa Cruz 14/56
Black Stallion, Los Caneros 2022 Napa Valley 65 btl
Belle Glos, Las Alturas 2022 Santa Lucia Highlands 65 btl

MERLOT

Alfaro Vineyards, Billy K Estate 2020 Santa Cruz 16/64
St. Francis, Merlot 2019 Sonoma County 60 btl

RED BLENDS

Alexander Valley, Sin Zin 2020 Sonoma County 12/48
Serial Wines, Red Blend 2021 Paso Robles 15/60
Ferrari-Carano Siena 2022 Sonoma County 15/60
Orin Swift Cellars, 8 Years in the Desert 2022 Napa 30/120
Daou Wines, The Pessimist 2022 Paso Robles 65 btl
Orin Swift Cellars, Papillon 2020 Napa Valley 90 btl
Ridge Vinyards, Geyserville 2019 Sonoma County 120 btl

VINE TO VIEW DINNER SERIES

June 6, 2025

The Prisoner Wine Co.
Prisoner Wine Co., Unshackled 2022 Napa Valley 16/64
Prisoner Wine Co., The Prisoner, Blend 2022 Napa Valley 64

OFF THE WAGON

Chamosa 14
Chaminade’s Mimosa
Prosecco, Blueberry & Lavender

Pineapple Express 17
Pineapple infused Hendricks Gin
Lime | Mint & Cuke
add CBD 3

Cherry Glazer 16
Bacardi Ocho Rum
Passionfruit Syrup
Lemon & Luxardo Juice
& Ginger Honey Syrup

Golden Heatwave 16
Suerte Silver Tequila | Grapefruit
Chili Simple Syrup | Spicy Bitters
Tajin

Dew Process 16
Honeydew & Strawberry Infused Tequila
Lime Juice | Fee Foam
& Ginger Honey Syrup

Mango Mirage 17
Watermelon Ciroc | Mango Puree | Mint
Lime Juice | Topped with Prosecco

Roasted Coffee Old Fashioned 17
House Infused Coffee Whiskey | Amaretto
Angostura Bitters | Maple Syrup

Las Palabras 17
Mezcal | Luxardo | Lime | Ginger

ON THE WAGON *N/A

Athletic N/A Beer 8
Guava-sickle 12
Muddled Strawberry | Guava Lime
Simple Syrup
You’re Turning Violet, Violet 12
Lavender, Blueberry & Lime
Topped with Soda Water

Draft Beer

Pint 10 | Pitcher 34
Modelo Negro Mexican Lager 5.4%
Almanac True American Lager 5%
Shimmer Pilsner Discretion Brewing 5.3%
Sincere Apple Cider Napa Valley 5.9%
Uncle Dave’s Rye IPA Discretion Brewing 6.5%
Coors Light Coors Brewing Co. 4.2%
Socks & Sandals IPA Hazy IPA Humble Sea Brewing Co. 6.6%
Ask about our Rotating Seasonal Draft Selection

Premium Bottle 8

Corona - Pacifico - Guinness - Heineken
Lagunitas IPA - Sierra Nevada Pale
Modelo Especial - Coors Light
Heineken N/A o.o