

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

EGG SANDWICH 21

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

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

COLD CEREAL 10

Childhood Favorites | Whole Milk

SALADS

Chicken 7 | Wild Salmon 9 | Steak 10

DIANA'S SALMON SALAD 23

Wild Salmon | Mango Salsa
Soy-yaki Glaze | Pickled Onions
Tequila-compressed Melon

CAESAR 13

Romaine Lettuce | Parmesan crisp
Anchovy Dressing | Focaccia Croutons

THE VIEW SALAD 15

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

MAINS

CHILAQUILES 20

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

HUEVOS RANCHEROS 23

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

3 BIRRIA TACOS 16

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
Served on Herbed Focaccia | *Sub GF bread*

STEAK AND EGGS 25

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

CORNED BEEF HASH 23

Angus Corned Beef | Breakfast Potato | Two Eggs
Hollandaise

FISH AND CHIPS 26

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

BURGER 24

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

Sub Gluten Free Potato Bun

Add on: Cheddar | Jack | Swiss 1.50

Avocado 5 | Bacon 3 | Truffle fries 5

Plant-based option: IMPOSSIBLE - Black Bean Burger
& Garbanzo 

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

 Vegetarian

 Vegan

 Gluten Free

