

Sweet Treats

BEACHCOMBER BEIGNETS

A Basket of these Puffy Treats Goes Great with our Coffee!
Syrup * Powdered Sugar * Whipped Cream * 9.95

FRESH FRUIT CREPES

Strawberry Crepes filled with Bananas, Mangos, Strawberries, Chantilly Cream and Mascarpone Cheese.
Finished with Powdered Sugar * Whipped Cream * 10.95

Egg Dishes

with choice of

*Oven Roasted Rosemary Potatoes * Fresh Fruit * Cottage Cheese*
*plus your choice of Toasted Artisan Breads (Gluten Free Option Available * 3)*

TWO ORGANIC EGGS ANY STYLE

*Organic Eggs prepared any way you like * 10.95*

TWO ORGANIC EGGS ANY STYLE WITH MEAT

*Your choice of Sausage, Apple Wood Smoked Bacon or Ham * 13.95*

CRYSTAL COVE OMELETTE

*Apple Wood Smoked Bacon * Avocado * White Cheddar Cheese * 14.95*

SPANISH OMELETTE

*Poblano Peppers * Red Bell Peppers * Onions * Basil * Ricotta Cheese * Kale * Cherry Tomatoes * 14.95*

SPINACH & MUSHROOM FRITTATA

*Organic Egg Whites * Crimini Mushrooms * Sautéed Spinach * Gouda Cheese*
*Roasted Morita Red Salsa * 16.95*

RANCH SKILLET

*Scrambled Eggs * Bacon * Portuguese Sausage*
*Sautéed Bell Peppers and Onions * Cheddar Cheese * 14.95*

Fruits & Oats

STEEL CUT IRISH OATMEAL

*Almonds * Brown Sugar * Golden Raisins * 9.95*

FRESH FRUIT BOWL

*Seasonal Fruit * Berries * Greek Vanilla Yogurt * 10.95*

On the Side

*All Natural Spiral Cut Ham * Pork Sausage * Turkey Bacon * Veggie Sausage*
*Apple Wood Smoked Bacon * Portuguese Sausage*
Add to any entrée for 4.95

Breakfast Specialties

AVOCADO TOAST

Avocado * Heirloom Cherry Tomatoes * Red Onion * Arugula * Micro Ruby Radish
Goat Cheese * Poached Eggs * Balsamic Glaze Reduction * Sourdough Toast * 15.95

HUEVOS RANCHEROS

Turkey Chorizo Hash * Two Poached Organic Eggs * Cotija Cheese * White Beans
Haricot Vert * Potatoes * Carrots * Onions * Morita Chile Red Salsa
Crema Fresca * Arugula * 15.95 GF

BRIOCHE FRENCH TOAST

Souffle Style Baked Challah * Dulce de Leche * Chantilly Cream * Candied Pecans
Fresh Strawberry and Bananas * Powdered Sugar * Whipped Cream * Maple Syrup * 12.95

COCONUT-MACADAMIA PANCAKES

A Beachcomber Favorite – Lemon Zest Coconut Pancakes with Macadamia Nuts baked right in
Served with warm Coconut Syrup * 12.95

LEMON RICOTTA BLUEBERRY PANCAKES

Ricotta Lemon Zest Blueberry Pancakes * Warm Mixed Berry Compote
Powdered Sugar * Whipped Cream * 12.95

HOUSEMADE CORNED BEEF HASH & EGGS

Two Organic Eggs * Yukon Gold Potatoes * Savory Corned Beef * Peperonata * Poblano Peppers
Caramelized Onions * Served with choice of Artisan Bread * 15.95

THE CORN MAIDEN

Two Poached Organic Eggs * Polenta * Spinach * Parmesan Cheese * Cherry Tomatoes * Grilled Corn Relish
Green Onions * Red Bell Peppers * Red Radish Sprouts * Served With Choice of Artisan Bread * 13.95

STEAK CHILAQUILES

A Beachcomber Favorite.

A "South of the Border" Flank Steak Braised in Guajillo Sauce * Corn Tortillas
Cotija & Cheddar Cheeses * Sour Cream * Avocado Purée * Diced Tomato and Green Onions
Topped with a Sunny Side Up Egg * 15.95 GF

The Benedicts

with choice of Oven Roasted Rosemary Potatoes * Fresh Fruit * Cottage Cheese

THE CLASSIC BENEDICT

Spiral Cut Ham * Hollandaise * English Muffin * 15.95

CRAB CAKE BENEDICT

Blue Crab Cakes * Hollandaise * English Muffin * 18.95

SALMON BENEDICT*

Thinly Sliced Smoked Salmon * Herb Cream Cheese * Arugula
Hollandaise * Basil Oil * Fried Capers * Rye Toast * 17.95

Bread Offerings: Rye * Sourdough * Multigrain * English Muffin * Gluten Free English Muffin 3 *

Entrée Split Charge 4.00 * An 18% gratuity will be added to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
While we offer **gluten-free menu** options, we are not a **gluten-free** kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item
can be completely free of allergens.

Eye Openers

MIMOSA

Cristalino Sparkling Wine * Orange Juice * 10

THE ROYALE

Add one of your favorite flavors to a glass of bubbly:
Crème de Mure (Blackberry), Peach, St. Germain (Elderflower),
Mango or Strawberry- Banana * 10

BIG BAD BLOODY MARY

~Voted "Best in OC" by OC Register~
Housemade Bloody Mary Mix * Tito's Vodka
Crab Claw * Jumbo Shrimp * Fresh Vegetable Garden * 18

PIMM'S CUP

Pimm's No. 1 Cup * Nolet's Gin * Lemonade
Sparkling Soda * Lemon * Strawberries
Cucumber * Orange * 15

WATERMELON MOJITO

Cruzan Rum * Cointreau * Fresh Watermelon Juice
Agave Lime Juice * Mint * 18

MICHELADA

House Spicy Mix * Mexican Beer * Chili Spiced Rim * 16

The Margaritas

PATRÓN MARGARITA

Patrón Silver * Grand Marnier * Fresh Citrus Juices
Rocks * 14

REAL DEAL MARGARITA

Casamigos * Fresh Lime Juice * Real Agave Nectar * Rocks * 13
Make it spicy by adding our Jalapeno Purée * 15

EL MORRO MARGARITA

Sauza Blue * Cointreau * Fresh Citrus Juices
Rocks * 12

BLACKBERRY MARGARITA

Cazadores Reposado
Briottet Crème de Mure Blackberry Liqueur
Real Agave Nectar * Lime * Rocks * 13

CUCUMBER MARGARITA

Sauza Blue * Organic Agave Lime Juice
Fresh Cucumber Puree * Midori * Tajin Spice * 13

The Martinis

LEMON GINGER

Belvedere Vodka * Tuaca * Lemon Juice
Gosling's Ginger Beer * 14

CUCUMBER MIST

Svedka Citron * Freshly Muddled Cucumber * Mint * 14

CATALINA SUNSET

Citron * Lemonade * Briottet Blackberry Liqueur
Pineapple Juice * 13

The Cocktails

TONGA LEI

It Takes Two To Tonga!

Try our fabulous tropical Tonga Lei cocktail for two!
Hibiscus & Elderflower * Pyrat Rum,
Mango Citronge * Malibu Rum * Mango Purée,
Agave * Pineapple * Lime Juices * Smoke
We provide the Tonga, and the rest is up to you! * 29

LUSCIOUS LEMONADE

Svedka Citron * Briottet Crème de Mure
Blackberry Liqueur * Lemonade * 12

THE BEACHCOMBER

Our Signature Tall & Cool Cocktail
Cherry Cruzan Rum * Svedka Colada
Lemonade * Cranberry Juice * 11

MAD MEN MANHATTAN

Maker's 46 * Classic Pomegranate Grenadine
Giuseppe B. Carpano Antica Formula Vermouth
Finished with a Crystal Clear Ice Sphere * 18

ENDLESS SUMMER

Svedka * Basil
Muddled Strawberries & Cucumbers
Freshly Squeezed Lemonade * 13

MEZCAL PALOMA

Union Mezcal * Rio Star Grapefruit Shrub * Soda
Grapefruit Juice * Organic Habanero Crystal Rim * 12

POMEGRANATE LEMON G & T

Nolet's Gin * Fresh Squeezed Lemon Juice
House-made Pomegranate Grenadine * 13

Local Craft Beers

BOOTLEGGERS "EL CHANGO" Mexican Lager * 8

4 SON'S "SURF CITY" Pale Ale * 8

MODERN TIMES "FORTUNATE ISLANDS" Pale Ale * 9

MICHELOB ULTRA Light Lager * 8

CORKAGE * 15

EEL RIVER "ORGANIC CALIFORNIA BLONDE" * 8

BOOTLEGGERS "OLD WORLD HEFEWEIZEN" * 8

LEFT COAST "TRESTLES" IPA * 8

STONE IPA * 8

We Accept Visa, MasterCard, Discover and American Express. Sorry no checks.
An 18% gratuity will be added to parties of 8 or more. Gift Cards available - Ask your server for details.