

BEVERAGES

Coffee	5
Espresso	
single	6
double	8
Latte or Cappuccino	7
Hot Tea	5
Juice	5
orange, cranberry, pomegranate or apple	

SMOOTHIES

Strawberry Fields	10
local strawberries, kale, banana, agave, almond milk, coconut yogurt	
The Fairway	10
spinach, kale, banana, agave, apple juice, coconut yogurt, cucumber	

MIMOSA BAR

Classic	17
sparkling wine, orange juice	
Bellini	18
sparkling wine, white peach purée	
Carlsbad Strawberry	18
sparkling wine, strawberry purée	
Mimosa Towers	
choice of orange juice, peach or strawberry purée	
sparkling white	35 oz 5070 oz 75
prosecco	35 oz 6570 oz 90

BOLD FLAVORS

Bloody Mary	20
tito's homemade vodka, bloody mary mix loaded with shrimp, olives, applewood-smoked bacon, onion, cornichons, tajín	
Spicy Bloody Mary	18
casamigos blanco, bloody mary mix, jalapeño, tajín	
Michelada Perfecto	16
pacifico cerveza, tomato or clamato juice, tajín	

CHEF DE CUISINE
CAMERON DIXON

BREAKFAST STARTERS

Steel-Cut Oatmeal	13	Açaí	17
blueberries, almonds, raisins, brown sugar		coconut yogurt & chia pudding, matcha, berries, banana, gluten-friendly ancient grain granola, agave	
Avocado Toast	14	Not Your Average Parfait	13
roasted tomato, aioli, cotija mousse add smoked salmon 5		coconut yogurt, fresh berries, pineapple, banana, bee pollen, mint	
Coffee Cake	7		
cinnamon, cream cheese frosting			

CLASSICS

Snickerdoodle Pancakes	17	Classic Benedict*	18
buttermilk pancakes, cinnamon sugar, whipped cream		poached eggs, nueske's canadian bacon, english muffin, hollandaise, hash browns	
Egg White Omelet	18	Del Sol*	24
spinach, sun-dried tomatoes, avocado, cotija, salsa, seasonal fruit		eggs any style, breakfast potatoes, choice of meat, toast	
Make-Your-Own Omelet	14		
served with hash browns, toast choice of spinach, sun-dried tomatoes, onions, mushrooms, asparagus, peppers, cheddar, swiss, pepper jack +1 each add: applewood-smoked bacon, sausage, ham, avocado +2 each			

LA COSTA LEGENDS

Croissant Waffle	17	Chilaquiles*	18
mixed berry jam, whipped cream		tortilla chips, roasted salsa verde, sunny-side up eggs, crema cotija	
Chorizo Scramble	18	Short Rib Benedict*	24
peppers, cilantro, oaxaca queso, roasted jalapeño, flour tortillas		poached eggs, braised short rib, english muffin, hollandaise, chipotle chimichurri, hash browns	
Lobster Omelet	28	California Burrito*	24
mushrooms, asparagus, mornay sauce, hash browns		carne asada, eggs, hash browns, cheese, peppers, onion, salsa	
Baja Breakfast*	25		
sunny-side up eggs, mini short rib burrito, panela cheese, refried beans, empanada			

SIDES

Short Stack	8
Two Eggs Any Style*	7
Seasonal Fruit	7
Breakfast Meats*	8
applewood-smoked bacon, chicken apple sausage, pork sausage patty, ham	
Hash Browns	7
Toast	4
white, wheat, rye, bagels, sourdough, english muffin, udi's gluten-friendly bread	

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65warnings.Ca.Gov/restaurant.

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65warnings.Ca.Gov/alcohol.

Gluten-friendly bread available upon request

Gluten-friendly Vegetarian Vegan Dairy-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.
18% service charge of parties 6 or more.

VUE

EAT | DRINK | INDULGE