

BEVERAGES

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

SMOOTHIES

Strawberry Fields	gf vg n	10
local strawberries, kale, banana, agave, almond milk, coconut yogurt		
The Fairway	gf vg	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 50
prosecco	35 oz 65
	70 oz 75
	70 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	

SIDES

BRUNCH

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

LUNCH

House Salad	8
mixed greens, tomato, cucumber, radish, jalapeño-lime vinaigrette	
Seasoned Fries	gf df 8
chile aioli	
Fried Cauliflower	df 10
parmesan, truffle oil, herbs	
Corn Ribs	gf df 9
cilantro & lime butter, cotija, chile	
Grilled Broccolini	gf 10
cheddar	

MORNING

Steel-Cut Oatmeal	<i>vg n</i>	13
blueberries, almonds, raisins, brown sugar		
Avocado Toast		14
roasted tomato, garlic aioli, cotija mousse		
<i>add smoked salmon</i> 5		

LA COSTA LEGENDS

Snickerdoodle Pancakes	17
buttermilk pancakes, cinnamon sugar, whipped cream	
Egg White Omelet	gf 18
spinach, sun-dried tomatoes, avocado, cotija, salsa, seasonal fruit	

Make-Your-Own Omelet	gf	14
served with hash browns, toast		
add: spinach, sun-dried tomatoes, onions, mushrooms, asparagus, peppers, cheddar, swiss, cotija +1 each		
add: applewood-smoked bacon, sausage, ham, avocado +2 each		

Croissant Waffle	17
mixed berry jam, whipped cream	

Chorizo Scramble	18
peppers, cilantro, oaxaca queso, roasted jalapeño, flour tortillas	

Lobster Omelet	gf	28
mushrooms, asparagus, mornay sauce, hash browns		

LUNCH FAVORITES

STARTERS & SHAREABLES

Fritto Misto	22
calamari, rock shrimp, bay scallop, pickled red onion, cilantro, charred lime, harissa aioli	
Pozole Verde	gf df 13
chicken, cabbage, radish, shallots, tomatillo, crispy chicken skin, blue corn tortillas	

SALADS	add chicken 6, shrimp* 9, salmon* 9, steak* 12
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BLTA Salad	gf	16
bacon, avocado, tomatoes, local heirloom lettuce, blue cheese crumbles, house buttermilk dressing		
Baja Shrimp Salad	gf	17
romaine, arugula, mango, black bean salsa, jalapeño-lime vinaigrette		

SANDWICHES	served with fries or side salad
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Double Smash Cheeseburger*	24
two all-beef patties, onion, cheddar, tomato, lettuce, pickles, chili aioli, brioche bun	
sub impossible burger	
add applewood-smoked bacon 2	

MAINS

Quinoa Bowl	gf vg	19
black beans, sweet peppers, cucumber, avocado, spinach, chipotle vinaigrette		

Açaí	gf vg	17
coconut yogurt & chia pudding, matcha, berries, banana, gluten-friendly ancient grain granola, agave		

Not Your Average Parfait	gf vg	13
coconut yogurt, fresh berries, pineapple, banana, bee pollen, mint		

Classic Benedict*	18
poached eggs, nueske's canadian bacon, english muffin, hollandaise, hash browns	

Del Sol*	24
eggs any style, breakfast potatoes, choice of meat, toast	

Chilaquiles*	18
tortilla chips, roasted salsa verde, sunny-side up eggs, crema cotija	

California Burrito*	24
carne asada, eggs, hash browns, cheese, peppers, onion, salsa	

Charred Lime & Mint Aguachile*	gf df	19
shrimp, shaved red onion, avocado, cucumber, radish, tajín, micro cilantro, tortilla chips		

Chicken Caesar Salad	19
grilled chicken breast, romaine, parmesan, focaccia crouton, caesar dressing	

Heirloom Tomato & Feta Salad	gf	15
cherry tomatoes, valbreso feta, tomato vinaigrette		

Fried Chicken Sando	21
marinated chicken breast, pickles, slaw, sriracha aioli, brioche bun	

Marinated Veggie	vg	17
grilled seasonal vegetables, vegan basil aioli, focaccia		

Blackened Salmon*	gf	30
mango salsa, corn broth, avocado, cotija		

CHEF DE CUISINE
CAMERON DIXON

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

gf Gluten-friendly vg Vegan n Contains Nuts/Peanuts df 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