

BEVERAGES

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

SMOOTHIES

Strawberry Fields gf vg n local strawberries, kale, banana, agave, almond milk, coconut yogurt	11
The Fairway gf vg spinach, kale, banana, agave, apple juice, coconut yogurt, cucumber	11

MIMOSA BAR

Classic sparkling wine, orange juice	17
Bellini sparkling wine, white peach purée	18
Carlsbad Strawberry sparkling wine, strawberry purée	18
Mimosa Towers choice of orange juice, peach or strawberry purée	
sparkling white 35 oz	50 70 oz
prosecco 35 oz	65 70 oz
	75 90

BOLD FLAVORS

Bloody Mary tito's handmade vodka, bloody mary mix loaded with shrimp, olives, applewood-smoked bacon, onion, cornichons, tajín	21
Spicy Bloody Mary casamigos blanco, bloody mary mix, jalapeño, tajín	19
Michelada Perfecto pacifico cerveza, tomato or clamato juice, tajín	17

SIDES

BRUNCH

Two Eggs Any Style* gf	8
Short Stack	9
Seasonal Fruit gf vg	7
Hash Browns gf	8
Breakfast Meats* gf	9
applewood-smoked bacon, chicken apple sausage, pork sausage patty, ham	
Toast	5
white, wheat, rye, bagels, sourdough, english muffin, udi's gluten-friendly bread	

LUNCH

House Salad	9
mixed greens, tomato, cucumber, radish, jalapeño-lime vinaigrette	
Seasoned Fries gf df	9
chile aioli	
Fried Cauliflower df	11
parmesan, truffle oil, herbs	
Corn Ribs gf df	9
cilantro & lime butter, cotija, chile	
Grilled Broccolini gf	11
cheddar	

MORNING

Steel-Cut Oatmeal vg n blueberries, almonds, raisins, brown sugar	13
Avocado Toast roasted tomato, garlic aioli, cotija mousse add smoked salmon	15 5
Açaí gf vg	18
coconut yogurt & chia pudding, matcha, berries, banana, gluten-friendly ancient grain granola, agave	
Not Your Average Parfait gf vg	14
coconut yogurt, fresh berries, pineapple, banana, bee pollen, mint	

LA COSTA LEGENDS

Seasonal Pancakes chef-curated buttermilk pancakes	18
Egg White Omelet gf spinach, sun-dried tomatoes, avocado, cotija, salsa, seasonal fruit	19
Make-Your-Own Omelet gf 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	16
Croissant Waffle mixed berry jam, whipped cream	18
Chorizo Scramble peppers, cilantro, oaxaca queso, roasted jalapeño, flour tortillas	19
Lobster Omelet gf mushrooms, asparagus, mornay sauce, hash browns	29
Chilaquiles* tortilla chips, roasted salsa verde, sunny-side up eggs, crema cotija	19
California Burrito* carne asada, eggs, hash browns, cheese, peppers, onion, salsa	25

LUNCH FAVORITES

STARTERS & SHAREABLES

Fritto Misto calamari, rock shrimp, bay scallop, pickled red onion, cilantro, charred lime, harissa aioli	23
Pozole Verde gf df chicken, cabbage, radish, shallots, tomatillo, jalapeño, crispy chicken skin, blue corn tortillas	15
Charred Lime & Mint Aguachile* gf df shrimp, shaved red onion, avocado, cucumber, radish, tajín, micro cilantro, tortilla chips	19

SALADS

add chicken 6, shrimp* 9, salmon* 9, steak* 12

BLTA Salad gf bacon, avocado, tomatoes, local heirloom lettuce, blue cheese crumbles, house buttermilk dressing	17
Baja Shrimp Salad gf romaine, arugula, mango, black bean salsa, jalapeño-lime vinaigrette	18
Chopped Caesar Salad romaine, parmesan, focaccia crouton, caesar dressing	17
Heirloom Tomato & Feta Salad gf cherry tomatoes, valbreso feta, tomato vinaigrette	16

SANDWICHES

served with fries or side salad

Double Smash Cheeseburger* two all-beef patties, onion, cheddar, tomato, lettuce, pickles, chili aioli, brioche bun sub impossible burger add applewood-smoked bacon	25 2
Fried Chicken Sando marinated chicken breast, pickles, slaw, sriracha aioli, brioche bun	22
Marinated Veggie vg grilled seasonal vegetables, vegan basil aioli, focaccia	18

MAINS

Quinoa Bowl gf vg black beans, sweet peppers, cucumber, avocado, spinach, chipotle vinaigrette	19
Blackened Salmon* gf df mango salsa, corn broth, avocado, cotija	32

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