

BEVERAGES

- Coffee 6
- Espresso single or double 6 | 10
- Latte or Cappuccino 8
- Hot Tea 5
- Juice 5
- orange, cranberry, pomegranate or apple

SMOOTHIES

- Strawberry Fields** *gf vg n* 11
local strawberries, spinach, banana, agave, almond milk, coconut yogurt
- The Fairway** *gf vg* 11
local strawberries, spinach, 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 70 oz | 75
- prosecco 35 oz | 65 70 oz | 90

BOLD FLAVORS

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

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 or ham
- Toast** 5
white, wheat, rye, bagel, sourdough, english muffin or udi's gluten-friendly bread

LUNCH

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

MORNING

- Steel-Cut Oatmeal** *vg n* 13
blueberries, almonds, raisins, brown sugar
- Avocado Toast** 15
roasted tomato, garlic aioli, cotija mousse
add smoked salmon 5
- Not Your Average Parfait** *gf vg* 14
coconut yogurt, mango sorbet, pineapple, mango, banana, chamoy, lime zest, tajín

- Açaí** *gf vg* 18
coconut yogurt & chia pudding, matcha, berries, banana, gluten-friendly ancient grain granola, agave
- Smoked Salmon Phyllo Bites (6)** 16
smoked salmon mousse, phyllo cups, cucumber, pickled onion, everything bagel spice, dill

LA COSTA LEGENDS

- Seasonal Pancakes** 18
chef-curated buttermilk pancakes
- Egg White Omelet** *gf* 19
spinach, sun-dried tomatoes, avocado, cotija, salsa, seasonal fruit

- Classic Benedict*** 19
poached eggs, canadian bacon, english muffin, hollandaise, hash browns
- Del Sol*** 25
eggs any style, hash browns, choice of meat, toast

Make-Your-Own Omelet *gf* 16
served with hash browns, toast
add spinach, sun-dried tomatoes, onions, mushrooms, asparagus, peppers, cheddar, swiss, pepper jack 1 each
add applewood-smoked bacon, sausage, ham, avocado 2 each

- Croissant Waffle** 18
mixed berry jam, whipped cream
- Chorizo Scramble** 19
peppers, cilantro, oaxaca queso, roasted jalapeño, flour tortillas
- Lobster Omelet** *gf* 29
mushrooms, asparagus, mornay sauce, hash browns
- Biscuits & Gravy*** 18
two cheddar & jalapeño biscuits, soy chorizo gravy, two sunny-side up eggs, queso fresco, scallions

- Chilaquitos*** 21
chicken taquitos, roasted salsa verde, refried beans, two sunny-side up eggs, crema, guacamole, cotija
- California Burrito*** 25
carne asada, eggs, hash browns, cheese, peppers, onion, salsa

- Tropical French Toast** *n* 18
coconut cream-stuffed brioche french toast, charred pineapple & mango relish, banana, toasted cashews

LUNCH FAVORITES

STARTERS & SHAREABLES

- Fritto Misto** 23
calamari, rock shrimp, bay scallop, pickled red onion, cilantro, charred lime, harissa aioli
- Charred Lime & Mint Aguachile*** *df* 19
shrimp, shaved red onion, avocado, cucumber, radish, tajín, micro cilantro, tortilla chips

- Pozole Verde** *df* 15
chicken, cabbage, radish, shallots, tomatillo, crispy chicken skin, blue corn tortillas

- Strawberry & Watermelon Gazpacho** *gf df n* 14
avocado oil, charred pineapple, toasted cashews, micro mint

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

- BLTA Salad** 17
applewood-smoked bacon, avocado, tomatoes, local heirloom lettuce, blue cheese crumbles, house buttermilk dressing
- Baja Shrimp Salad** *gf df* 18
romaine, arugula, mango, black bean salsa, jalapeño & lime vinaigrette

- Chopped Caesar Salad** 17
romaine, parmesan, focaccia crouton, caesar dressing

- Green Goddess Salad** *gf* 19
romaine, endive, arugula, frisée, celery, cucumber, green apple, everything bagel spice, hard-boiled egg, green goddess dressing

SANDWICHES served with fries or side salad

- Double Smash Cheeseburger*** 25
two all-beef patties, onion, cheddar, tomato, lettuce, pickles, chile aioli, brioche bun
sub impossible burger
add applewood-smoked bacon 2
- Marinated Veggie** *vg* 18
grilled seasonal vegetables, vegan basil aioli, focaccia

- Fried Chicken Sando** 22
marinated chicken breast, pickles, slaw, sriracha aioli, brioche bun

- Crispy Flounder Sandwich** *df* 22
crispy slaw, sliced tomato, herb aioli, brioche bun

MAINS

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

- Blackened Salmon*** *gf* 32
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 for parties 6 or more.*

VUE
EAT | DRINK | INDULGE