VUE
EAT | DRINK | INDULGE

Brunch

BEVERAGES

PEET'S COFFEE 6

ESPRESSO single or double 6 | 10

LATTE OR CAPPUCCINO 8

MIGHTY LEAF HOT TEA 5

JUICE 5
orange, cranberry, pomegranate or apple

SMOOTHIES

STRAWBERRY FIELDS *gf vg n* 12
local strawberries, spinach, banana, agave, almond milk, coconut yogurt

THE FAIRWAY *gf vg* 12
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
pacifico 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

HOUSE SALAD 9
mixed greens, tomato, cucumber, radish, jalapeño & lime vinaigrette

SEASONED FRIES *df* 9
chile aioli

FRIED CAULIFLOWER 11
parmesan, truffle oil, herbs

CORN RIBS *gf* 9
cilantro & lime butter, cotija, chile

CHILE-GARLIC CRUNCH BROCCOLINI *gf* 12
parmesan

MORNING

STEEL-CUT OATMEAL *vg n* 14
blueberries, almonds, raisins, brown sugar

AVOCADO TOAST 18
roasted tomato, garlic aioli, cotija mousse
add smoked salmon 6

AÇAÍ *gf vg* 19
coconut yogurt & chia pudding, matcha, berries, banana, gluten-friendly ancient grain granola, agave

LA COSTA LEGENDS

SEASONAL PANCAKES 20
chef-curated seasonal pancakes

EGG WHITE OMELET *gf* 22
spinach, sun-dried tomatoes, avocado, cotija, salsa, seasonal fruit

CALI COAST OMELET *gf* 23
bacon, peppers, onions, cheddar, avocado, hash browns

LOBSTER OMELET *gf* 29
mushrooms, asparagus, mornay sauce, hash browns

CROISSANT WAFFLE 21
mixed berry jam, whipped cream

CHORIZO SCRAMBLE 21
peppers, cilantro, oaxaca queso, roasted jalapeño, flour tortillas

CLASSIC BENEDICT* 22
poached eggs, canadian bacon, english muffin, hollandaise, hash browns

DEL SOL* 25
eggs any style, hash browns, choice of meat, toast

CALIFORNIA BURRITO* 25
carne asada, eggs, hash browns, cheese, peppers, onions, salsa

FLUFFERTELLA FRENCH TOAST *n* 21
nutella, banana, marshmallow fluff, toasted hazelnuts

LUNCH FAVORITES

STARTERS & SHAREABLES

FRITTO MISTO 23
calamari, rock shrimp, bay scallop, pickled red onion, cilantro, charred lime, harissa aioli

CHARRED LIME & MINT AGUACHILE* *gf df* 19
shrimp, shaved red onion, avocado, cucumber, radish, tajín, micro cilantro, tortilla chips

POZOLE VERDE *gf df* 17
chicken, cabbage, radish, shallots, tomatillo, crispy chicken skin, blue corn tortillas

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

BLTA SALAD *gf* 19
applewood-smoked bacon, avocado, tomatoes, local heirloom lettuce, blue cheese crumbles, house buttermilk dressing

CHOPPED CAESAR SALAD 18
romaine, parmesan, focaccia crouton, caesar dressing

GREEN GODDESS SALAD *gf* 20
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* 26
two all-beef patties, onion, cheddar, tomato, lettuce, pickles, chile aioli, brioche bun
sub impossible burger
add applewood-smoked bacon 2

MARINATED VEGGIE *vg* 19
grilled seasonal vegetables, vegan basil aioli, focaccia

FRIED CHICKEN SANDO 24
marinated chicken breast, pickles, slaw, sriracha aioli, brioche bun

CRISPY FLOUNDER SANDWICH 24
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* 34
mango salsa, corn purée, avocado, cotija

PAN-SEARED HALIBUT *gf df* 36
zucchini noodles, mediterranean relish

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 of 6 or more.

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