

brunch

ATURDAY & SUNDAY 7:30 am to 3:30 pm

FEATURING OUR FAMOUS

DESTINY CINNAMON ROLLS

cream cheese \mid pecan praline \mid chef's special

Clean	n cheese pecan p	rianne Cher's special	
	— BAK	ERY —	
Baked Goods		Classic & Modern French Croissants	
Peaches & Cream Muffin, Pecan Crumble	6	Cultured Butter	6
Kumquat & Cranberry Scone	6	Strawberry Shortcake	10
Thick Sliced Banana Walnut Bread	6	Café Valencia	10
Blueberry Coffee Cake	9	Pistachio Matcha	10
Sea Salt & Dark Chocolate Chip Cookie	7		
	— SAL	ADS —	
Modern Caesar Salad Crisp Lettuce, Tomatoes, Fresh Hearts of Palm, Pecorino, Basil, Miso-Peppercorn Dressing, Focaccia Croutons	19	Wine Country Sangria © Arugula, Local Citrus, Anjou Pear, Goat Cheese, Strawberries, Pine Nuts, Basil, Red Wine Vinaigrette	22
		ADD PROTEINS: CHICKEN +9 SALMON +14	
	SANDW	/ICHES —	
Served wi	th a choice of Tru	offled Chips or Petite Salad	
Mahi & Meyer Lemon Pan Roasted Line-Caught Mahi, Butter Lettuce, Heirloom Tomato, Preserved Lemon Remoulade, Brioche Bun	26	Orchard Chicken Salad Croissant Poached Organic Chicken Breast, Cranberries, Toasted Pecans, Celery, Wildflower Honey Aioli Gluten-Free Butter Lettuce Wrap Available	25
Smashed Avocado BLT Toast Smoke House Bacon, Tomato, Arugula, Sunflower, Olive Oil Focaccia	24	Heirloom Tomato, Stone Fruit & Burrata Watercress Pistou, Burrata, Saba, Olive Oil Focaccia ADD PROSCIUTTO +6	24
	— ENTF	RÉES	
French Style Omelet © Goat Cheese, Conserva Mushrooms, Fine Herbs, Petite Salad	24	Smoked Salmon Plate * © Smoked Salmon, Tomato, Cucumber, Capers, Lemon, Herb Farmer's Cheese, Seeded Crisps	27
ADD CAVIAR +16 ADD GLASS OF TATTINGER CHAMPAGNE +29		Very Berry French Toast Sweet Egg Custard Dipped Brioche Bread,	25
Golden State Breakfast Burrito Soft Scrambled Eggs, Beef Short Rib, Crispy Smashed Potatoes, Pepper Jack Cheese, Salsa	20	Vanilla Bean Crème, Sweet Berries, Elderflower Syrup Protein Bowls	
ADD AVOCADO +2		Coastal Chickpea & Salmon ©	29
Sun Kissed Pancakes Kumquat Marmalade, Vanilla Bean Butter, Maple Syrup	24	Roasted Salmon, Chickpeas, Romaine Lettuce, Hummus, Tomato, Cucumber, Sheep Milk Feta, Greek Oregano, Lemon Dressing	
Crab Cake Benedict Poached Eggs, Lump Crab Meat, Hollandaise, Petite Salad	32	Green Goddess Superfoods Roasted Chicken Breast, Ancient Grains, Butter Lettuce, Tomato, Avocado, Cucumber, Seeds, Herby Drizzle	27

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Vanilla Greek Yogurt & Granola Bowl Red Berries, Hibiscus, Wildflower Honey, Seeded Almond Granola	18	Breakfast Protein © Choice of: Peppered Bacon(3), Chicken Sausage(3), or Plant Based Sausage	9
Watermelon & Seasonal Fruit Bowl Lime Nectar	14	Crispy Smashed Golden Potatoes © Caviar Crème Fraîche	14

GC Gluten-conscious item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free. Please inform your server of any allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 20% gratuity will be added to parties of 8 or more. Water is served upon request only, per county ordinance.



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COASTAL SPECIALTY COFFEE

Sunrise Latte Espresso, Vanilla Infused Steamed Milk, Caramel, Sea Salt	7.5 8.5	Pacific Coast Cloud Cold Brew, Madagascar Vanilla Infused Coconut Cream, Gold Flecked Dark Chocolate Shavings	8.5
Mediterranean Honey Cortado Espresso, Steamed Milk, Wild Flower Honey, Citrus Zest	7.5	Frozen Coffee Frappes Frozen Hot Cocoa Frappe Frozen Coffee Mocha Frappe	8
Purple Haze Latte Espresso, Steamed Milk, Lavender Syrup, Dried Lavender	7.5 8.5	Frozen Coffee White Mocha Frappe Frozen S'mores Frappe	8 9

COFFEE & TEAS

Espresso	4.5
Doppio	6
Americano	6 7
Cappuccino	7 8
Latte	7 8
Mocha	7 8
Hot Chocolate	7
Chai Latte	7 8
Filtro	5 6
Hot Tea	4
Add Shot +3	
Add Cold Foam +2	

WELLNESS SHOTS

8
8

CANNED & BOTTLED

Something + Nothing Soda Hibiscus & Rose Pineapple & Grapefruit Cucumber Yuzu	5.5
Harney & Sons Bottled Tea Organic Black Organic Green Citrus Peach	8
Tea Pure Leaf Iced Tea, Unsweetened Arnold Palmer	4.5 6
Fresh Orange Juice	6
Soda Coke, Diet Coke, Coke Zero, Sprite	3.5
Saratoga Sparkling or Still	6
Aqua Panna Mountain Valley (750 ml) Still	12
San Pellegrino (750 ml) Sparkling	12

WELLNESS SMOOTHIES

Berry Beauty Blast 15

Triple Berry Blend, Lemon Juice, Coconut Water
Collagen Peptides, Chia Seeds, Passionfruit Electrolytes
Crafted to nourish your skin and revitalize your body. Packed with
antioxidants that fight free radicals and support collagen production
for a clear, youthful glow. Perfect for your morning ritual or midday
boost to support energy, muscle repair, and digestion.

Chunky Monkey Bliss 12

Wine, Coanac, Fresh Fruit, Fresh Juice

Almond Milk, Peanut Butter, Chocolate Protein Powder, Banana Creamy, dreamy, and protein-packed—perfect for post-workout recovery or a guilt-free chocolate fix.

Green Monster 12

Greek Yogurt, Spinach, Mango, Almond Milk Energize your day with this vitamin-rich, protein-packed blend of leafy greens and fruity goodness. A deliciously balanced option, perfect for a quick breakfast or afternoon pick me up.

Golden Sunrise 15

Organic Turmeric, Organic Ginger, Organic Ceylon Cinnamon, Chia Seeds, Banana, Wildflower Honey Fuel your day with this powerful blend of nourishing ingredients to support immunity, digestion, and sustained energy with anti-inflammatory ingredients and natural sweetness.

Tropical Radiance 14

Coconut Milk, Sea Moss Gel, Pineapple, Mango, Collagen Peptides, Electrolytes Recharge and revitalize with a tropical wellness boost that promotes glowing skin, hydration, and joint health.

Enhancements:

ARMRA Colostrum +3 CocoaVia Flavanols +3 Organic Hemp Seeds +1 Organic Chia Seeds +1 Vital Proteins Grass Fed Collagen +3

Thorne Creatine +2 Bee Pollen +1 Organic Cacao Nibs +1 Organic Flax Meal +1 Manuka Honey +2

SPECIALTY COCKTAILS

Soleil d'Orange Prosecco, Fresh Orange Juice	18	Sicilian Surfer Garrison Brothers Bourbon, Sicilian Lemonade	20
Peach Royale Bellini Prosecco, Peach Puree	18	Destiny Bloody Mary Tito's Vodka, San Marzano Tomatoes, Lemon, Hot Sauce,	22
Pineapple Watermelon Spritz Prosecco, Watermelon, Pineapple, St. Germain	19	Secret Spice Blend, Garnished with Truffle Cheese, Lime, Olive, Peppered Bacon	
Pink Paloma Fizz Maestro Dobel Reposado, Fresh Grapefruit, Sparkling Grapefruit, Lime Juice, Agave Nectar, Orange Bitters, Sea Salt	20	Build Your Own Mimosa 750 ml Bottle of Prosecco, Fresh Orange Juice, Passionfruit Juice, Pineapple Juice, Seasonal Fresh Fruit	55
Sunset Sangria	17		