

daily menu

MONDAY - FRIDAY
7:30 AM - 3:30 PM

FEATURING OUR FAMOUS DESTINY CINNAMON ROLLS

Our signature cinnamon rolls, freshly baked and served warm
with your choice of flavors:
cream cheese | pecan praline | chef's special

9

MORNING FAVORITES

Golden State Breakfast Burrito Soft Scrambled Eggs, Beef Short Rib, Crispy Smashed Potatoes, Pepper Jack Cheese, Salsa <i>Add Avocado +2</i>	20	Shakshuka Roasted California Tomatoes, Merguez Sausage, Sweet Peppers, Baked Eggs, Sheep Milk Feta, Toasted Garlic, Olive Oil Focaccia <i>Substitute with Soyriso +2</i>	22
Vanilla Greek Yogurt & Granola Bowl Red Berries, Hibiscus, Wildflower Honey, Seeded Almond Granola	18	Ham & Cheese Croissant Scrambled Eggs, Italian Truffle Cheese, Smoked Ham, Vine Ripe Tomato, Arugula	20
Watermelon & Seasonal Fruit Bowl Lime Nectar	14		

SANDWICHES

Served with a choice of Truffled 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 <i>Gluten-Free Butter Lettuce Wrap Available</i>	25
Smashed Local Avocado BLT Tartine Smoke House Bacon, Tomato, Arugula, Sunflower, Olive Oil Focaccia	24	Heirloom Tomato, Stone Fruit & Burrata Watercress Pistou, Burrata, Saba, Olive Oil Focaccia <i>Add Prosciutto +6</i>	24

FLATBREADS & SALADS

Spicy Calabrese Salami Flatbread Roasted Garlic, Confit Tomato, Calabrese Salami, Fresh Mozzarella, Arugula	26
Modern Caesar Salad Crisp Lettuce, Tomatoes, Fresh Hearts of Palm, Pecorino, Basil, Miso-Peppercorn Dressing, Focaccia Croutons	19
Wine Country Sangria Salad Arugula, Local Citrus, Anjou Pear, Goat Cheese, Strawberries, Pine Nuts, Basil, Red Wine Vinaigrette	22
ADD PROTEINS: CHICKEN +9 SALMON +14	

PROTEIN BOWLS

Coastal Chickpea & Salmon Roasted Salmon, Chickpeas, Romaine Lettuce, Hummus, Tomato, Cucumber, Sheep Milk Feta, Greek Oregano, Lemon Dressing	29
Green Goddess Superfoods Roasted Chicken Breast, Ancient Grains, Butter Lettuce, Tomato, Avocado, Cucumber, Seeds, Herby Drizzle	27

SOUPS

Chicken & Artichoke Soup Roasted Chicken, Pearl Couscous, Artichoke Hearts, Lemon, Aleppo Chile, Olive Oil Focaccia	15	Tomato & Basil Soup Burrata, Sweet Basil, Cracked Pepper, Olive Oil Focaccia	15
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SWEETS

Café Valencia Croissant	10	Peaches & Cream Muffin, Pecan Crumble	6
Strawberry Shortcake Croissant	10	Kumquat & Cranberry Scone	6
Olive Oil & Lemon Meringue Cake	12	Thick Sliced Banana Walnut Bread	6
Sea Salt & Dark Chocolate Chip Cookie	7	Blueberry Coffee Cake	9

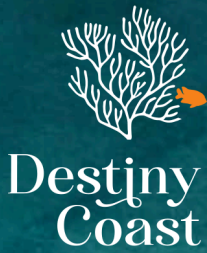


Gluten-conscious item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free. Please inform your server of any allergies.

*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.

8604 La Jolla Shores Drive La Jolla, CA 92037 858.977.0011 destinycoast.com



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COASTAL SPECIALTY COFFEE

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

Wellness Shot, Pressed	8
Vitality Shot, Pressed	8

CANNED & BOTTLED

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

WELLNESS SMOOTHIES

Berry Beauty Blast 15 <i>Triple Berry Blend, Protein Powder, Coconut Water Collagen Peptides, Chia Seeds</i> <i>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.</i>	Golden Sunrise 15 <i>Organic Turmeric, Organic Ginger, Organic Ceylon Cinnamon, Chia Seeds, Banana, Wildflower Honey</i> <i>Fuel your day with this powerful blend of nourishing ingredients to support immunity, digestion, and sustained energy with anti-inflammatory ingredients and natural sweetness.</i>
Chunky Monkey Bliss 12 <i>Almond Milk, Peanut Butter, Chocolate Protein Powder, Banana</i> <i>Creamy, dreamy, and protein-packed—perfect for post-workout recovery or a guilt-free chocolate fix.</i>	Tropical Radiance 14 <i>Coconut Milk, Sea Moss Gel, Pineapple, Mango, Collagen Peptides, Electrolytes</i> <i>Recharge and revitalize with a tropical wellness boost that promotes glowing skin, hydration, and joint health.</i>
Green Monster 12 <i>Greek Yogurt, Spinach, Mango, Almond Milk</i> <i>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.</i>	Enhancements: <div><div>ARMRA Colostrum +3 CocoaVia Flavanols +3 Organic Hemp Seeds +1 Organic Chia Seeds +1 Vital Proteins Grass Fed Collagen +3</div><div>Thorne Creatine +2 Bee Pollen +1 Organic Cacao Nibs +1 Organic Flax Meal +1 Manuka Honey +2</div></div>

SPECIALTY COCKTAILS

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