

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


Baked Goods		BAKERY	
Chocolate Nutella Muffin	7	Classic & Modern French Croissants	
Peaches & Cream Muffin, Pecan Crumble	7	Cultured Butter	6
Kumquat & Cranberry Scone	6	Strawberry Shortcake	10
Thick Sliced Banana Walnut Bread	6	Pistachio Matcha	10
Blueberry Coffee Cake	9	Passion Fruit Croissant	10
Sea Salt & Dark Chocolate Chip Cookie	6		
Cherry Almond Turnover	6		

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

SANDWICHES			
Served with a choice of Truffled Chips or Petite Salad			
<b>Mahi &amp; Meyer Lemon</b> Pan Roasted Line-Caught Mahi, Butter Lettuce, Heirloom Tomato, Preserved Lemon Remoulade, Brioche Bun	26	<b>Orchard Chicken Salad Croissant</b> Poached Organic Chicken Breast, Cranberries, Toasted Pecans, Celery, Wildflower Honey Aioli <i>Gluten-Free Butter Lettuce Wrap Available</i>	25
<b>Smashed Avocado BLT Toast</b> Smoke House Bacon, Tomato, Arugula, Sunflower, Olive Oil Focaccia	24	<b>Heirloom Tomato, Stone Fruit &amp; Burrata</b> Watercress Pistou, Burrata, Saba, Olive Oil Focaccia ADD PROSCIUTTO +6	24

ENTRÉES			
French Style Omelet	24	Smoked Salmon Plate *	27
Goat Cheese, Conserva Mushrooms, Fine Herbs, Petite Salad		Smoked Salmon, Tomato, Cucumber, Capers, Lemon, Herb Farmer's Cheese, Seeded Crisps	
ADD CAVIAR +16			
ADD GLASS OF TATTINGER CHAMPAGNE +29			
Golden State Breakfast Burrito	20	Very Berry French Toast	25
Soft Scrambled Eggs, Beef Short Rib, Crispy Smashed Potatoes, Pepper Jack Cheese, Salsa		Sweet Egg Custard Dipped Brioche Bread, Vanilla Bean Crème, Sweet Berries, Elderflower Syrup	
ADD AVOCADO +2			
Sun Kissed Pancakes	24	Protein Bowls	
Kumquat Marmalade, Vanilla Bean Butter, Maple Syrup		Coastal Chickpea & Salmon	29
		Roasted Salmon, Chickpeas, Romaine Lettuce, Hummus, Tomato, Cucumber, Sheep Milk Feta, Greek Oregano, Lemon Dressing	
Crab Cake Benedict	32	Green Goddess Superfoods	27
Poached Eggs, Lump Crab Meat, Hollandaise, Petite Salad		Roasted Chicken Breast, Ancient Grains, Butter Lettuce, Tomato, Avocado, Cucumber, Seeds, Herby Drizzle	

SIDES & SUCH			
Vanilla Greek Yogurt & Granola Bowl	18	Breakfast Protein	9
Red Berries, Hibiscus, Wildflower Honey, Seeded Almond Granola		Choice of: Peppered Bacon(3), Chicken Sausage(3), or Plant Based Sausage	
Watermelon & Seasonal Fruit Bowl	14	Crispy Smashed Golden Potatoes	14
Lime Nectar		with Caviar Crème Fraîche	
House-made Truffle Potato Chips	6		
with Caviar Crème Fraîche +6			

 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.

COASTAL SPECIALTY COFFEE

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

COFFEE & TEAS

<b>Espresso</b>	4.5
<b>Americano</b>	6   7
<b>Cappuccino</b>	7
<b>Latte</b>	7   8
<b>Flat White</b>	7
<b>Mocha</b>	7   8
<b>Hot Chocolate</b>	7   8
<b>Chai Latte</b>	7   8
<b>Filtro, <i>Fresh Brewed Drip</i></b>	5   6
<b>Hot Tea</b>	4
<b>Matcha Latte, Ceremonial</b>	8
<b>Add Shot +2</b>	
<b>Add Cold Foam +2</b>	

CANNED & BOTTLED

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

WELLNESS SMOOTHIES

<b>Berry Beauty Blast 15</b> <i>Triple Berry Blend, Agave, Pineapple, Orange Juice, 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>	<b>Golden Sunrise 15</b> <i>Organic Turmeric, Organic Ginger, Organic Ceylon Cinnamon, Banana, Bee Pollen, Manuka Honey, Oat Milk, Hemp seeds, Dates, Lemon Juice</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>
<b>Chunky Monkey Bliss 12</b> <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>	<b>Tropical Radiance 14</b> <i>Coconut Water, Sea Moss Gel, Pineapple, Mango, Collagen Peptides, Passionfruit Electrolytes</i> <i>Recharge and revitalize with a tropical wellness boost that promotes glowing skin, hydration, and joint health.</i>
<b>Green Monster 12</b> <i>Orange Juice, Spinach, Pineapple, Banana</i> <i>Energize your day with this vitamin-rich, blend of leafy greens and fruity goodness. This nutrient-packed smoothie is the perfect balance of tropical sweetness and leafy green goodness—energizing, hydrating, and deliciously smooth. Great as a morning boost or a midday pick-me-up.</i>	<b>Enhancements:</b> <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

<b>Soleil d’Orange</b> <i>Prosecco, Fresh Orange Juice</i>	18	<b>Sicilian Surfer</b> <i>Bourbon, Sicilian Lemonade, Honey, Campari</i>	20
<b>Royale Peach Bellini</b> <i>Prosecco, Peach Puree</i>	18	<b>Destiny Bloody Mary</b> <i>Tito’s Vodka, San Marzano Tomatoes, Lemon, Lime, Destiny Spice Blend, Garnished with Calabrese Salami, Truffle Cheese, Caperberry, Olive</i>	22
<b>Watermelon Pineapple Spritz</b> <i>Watermelon, Pineapple, St. Germain, Prosecco</i>	19	<b>Build Your Own Mimosa</b> <i>750 ml Bottle of Prosecco, Fresh Orange Juice, Passionfruit Juice, Pineapple Juice, Seasonal Fresh Fruit</i>	55
<b>Pink Paloma Fizz</b> <i>Maestro Dobel Reposado, Fresh Grapefruit, Lime Juice, Aperol, Sea Salt</i>	20	<b>Surfside Bubbles</b> <i>Grey Goose Vodka, St. Germain, Strawberry, Lemon, Prosecco</i>	19
<b>Sunset Sangria</b> <i>Wine, Cognac, Fresh Fruit</i>	17		