

weekday 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, Soft Baked Eggs, Sheep Milk Feta, Toasted Garlic, Olive Oil Focaccia <i>Substitute with Soyriso +2</i>	22
Organic Straus Family Creamery 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	Very Berry French Toast Sweet Egg Custard Dipped Brioche Bread, Vanilla Bean Crème, Sweet Berries, Elderflower Syrup	25

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, Apple & Burrata Girl & Doug 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 & SIDES

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
House-made Truffle Potato Chips	6	Crispy Smashed Golden Potatoes 	8
House-made Truffle Potato Chips with Caviar Crème Fraîche	12	Crispy Smashed Golden Potatoes  with Caviar Crème Fraîche	14

SWEETS

Cultured Butter	6	Chocolate Nutella Muffin 	7
Strawberry Shortcake Croissant	10	Peaches & Cream Muffin, Pecan Crumble	7
Pistachio Matcha Croissant	10	Kumquat & Cranberry Scone	6
Passion Fruit Croissant	10	Thick Sliced Pumpkin Bread	6
Pumpkin Seed Croissant	10	Blueberry Coffee Cake	9
Olive Oil & Lemon Meringue Cake	12	Sea Salt & Dark Chocolate Chip Cookie	6

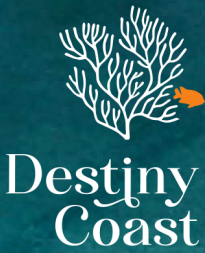


Gluten-conscious item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free. Please inform your server of any allergies.

*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.

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



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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	
Purple Haze Latte Espresso, Steamed Milk, Lavender Syrup, Dried Lavender	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
Americano	6 7
Cappuccino	7
Latte	7 8
Flat White	7
Mocha	7 8
Hot Chocolate	7 8
Chai Latte	7 8
Filtro, <i>Fresh Brewed Drip</i>	5 6
Hot Tea	4
Matcha Latte, Ceremonial	8
Add Shot	+2
Add Cold Foam	+2

CANNED & BOTTLED

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

WELLNESS SMOOTHIES

Berry Beauty Blast 15 Triple Berry Blend, Agave, Pineapple, Orange Juice, Collagen Peptides, Chia Seeds <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 Organic Turmeric, Organic Ginger, Organic Ceylon Cinnamon, Banana, Bee Pollen, Manuka Honey, Oat Milk, Hemp seeds, Dates, Lemon Juice <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 Almond Milk, Peanut Butter, Chocolate Protein Powder, Banana <i>Creamy, dreamy, and protein-packed—perfect for post-workout recovery or a guilt-free chocolate fix.</i>	Tropical Radiance 14 Coconut Water, Sea Moss Gel, Pineapple, Mango, Collagen Peptides, Passionfruit Electrolytes <i>Recharge and revitalize with a tropical wellness boost that promotes glowing skin, hydration, and joint health.</i>
Green Monster 12 Orange Juice, Spinach, Pineapple, Banana <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>	Enhancements: ARMRA Colostrum +3 CocoaVia Flavanols +3 Organic Hemp Seeds +1 Organic Chia Seeds +1 Clean Simple Eats 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 Bourbon, Sicilian Lemonade, Honey, Campari	20
Royale Peach Bellini Prosecco, Peach Puree	18	Destiny Bloody Mary Tito's Vodka, San Marzano Tomatoes, Lemon, Lime Destiny Spice Blend. Garnished with Calabrese Salami, Truffle Cheese, Caperberry, Olive	22
Watermelon Pineapple Spritz Watermelon, Pineapple, St. Germain, Prosecco	19	Surfside Bubbles Grey Goose Vodka, St. Germain, Strawberry, Lemon, Prosecco	19
Pink Paloma Fizz Maestro Dobel Reposado Tequila, Fresh Grapefruit, Lime Juice, Aperol, 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 Wine, Cognac, Fresh Fruit	17		