



Destiny
Coast

brunch

SATURDAY & SUNDAY
7:30 am to 3:00 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

BAKERY

Baked Goods

Chocolate Nutella Muffin (GC)	7
Peaches & Cream Muffin, Pecan Crumble	7
Kumquat & Cranberry Scone	6
Thick Sliced Banana Walnut Bread	6
Blueberry Coffee Cake	9
Sea Salt & Dark Chocolate Chip Cookie	6

Classic & Modern French Croissants

Cultured Butter	6
Strawberry Shortcake	10
Pistachio Matcha	10
Passion Fruit Croissant	10

SALADS

Modern Caesar Salad

Crisp Lettuce, Tomatoes, Fresh Hearts of Palm, Pecorino, Basil, Miso-Peppercorn Dressing, Focaccia Croutons

19

Wine Country Sangria (GC)

Arugula, Local Citrus, Anjou Pear, Goat Cheese, Strawberries, Pine Nuts, Basil, Red Wine Vinaigrette

22

ADD PROTEINS:

CHICKEN +9 | SALMON +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
Gluten-Free Butter Lettuce Wrap Available

25

Smashed Avocado BLT Toast

Smoke House Bacon, Tomato, Arugula, Sunflower, Olive Oil Focaccia

24

Heirloom Tomato, Apple & Burrata

Girl & Dug Watercress Pistou, Burrata, Saba, Olive Oil Focaccia

24

ADD PROSCIUTTO +6

ENTRÉES

French Style Omelet (GC)

Goat Cheese, Conserva Mushrooms, Fine Herbs, Petite Salad

24

Smoked Salmon Plate * (GC)

Smoked Salmon, Tomato, Cucumber, Capers, Lemon, Herb Farmer's Cheese, Seeded Crisps

27

Golden State Breakfast Burrito

Soft Scrambled Eggs, Beef Short Rib, Crispy Smashed Potatoes, Pepper Jack Cheese, Salsa
ADD AVOCADO +2

20

Very Berry French Toast

Sweet Egg Custard Dipped Brioche Bread, Vanilla Bean Crème, Sweet Berries, Elderflower Syrup

25

Crab Cake Benedict

Poached Eggs, Lump Crab Meat, Hollandaise, Petite Salad

32

Protein Bowls

Coastal Chickpea & Salmon (GC)
Roasted Salmon, Chickpeas, Romaine Lettuce, Hummus, Tomato, Cucumber, Sheep Milk Feta, Greek Oregano, Lemon Dressing

29

Shakshuka

Roasted California Tomatoes, Merguez Sausage, Sweet Peppers, Soft Baked Eggs, Sheep Milk Feta, Toasted Garlic, Olive Oil Focaccia
Substitute with Soyrizo +2

22

Green Goddess Superfoods

Roasted Chicken Breast, Ancient Grains, Butter Lettuce, Tomato, Avocado, Cucumber, Seeds, Herby Drizzle

27

SIDES & SUCH

Ellenos Yogurt & Granola Bowl

Berries, Hibiscus, Manuka Honey, Seeded Almond Granola

18

Breakfast Protein (GC)

Choice of: Peppered Bacon(3), Chicken Sausage(3), or Plant Based Sausage

9

House-made Truffle Potato Chips

6

Crispy Smashed Golden Potatoes (GC)

8

House-made Truffle Potato Chips with Caviar Crème Fraîche

12

Crispy Smashed Golden Potatoes (GC) with Caviar Crème Fraîche

14

Watermelon & Seasonal Fruit Bowl Lime Nectar

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	7.5 8.5	Pacific Coast Cloud	8.5
Espresso, Vanilla Infused Steamed Milk, Caramel, Sea Salt		Cold Brew, Madagascar Vanilla Infused Coconut Cream, Gold Flecked Dark Chocolate Shavings	
Mediterranean Honey Cortado	7.5	Frozen Coffee Frappes	
Espresso, Steamed Milk, Wild Flower Honey, Citrus Zest		Frozen Hot Cocoa Frappe	8
Purple Haze Latte	7.5 8.5	Frozen Coffee Mocha Frappe	8
Espresso, Steamed Milk, Lavender Syrup, Dried Lavender		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, Fresh Brewed Drip	5 6
Hot Tea	4
Matcha Latte, Ceremonial	8
Add Shot +2	
Add Cold Foam +2	

CANNED & BOTTLED

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

WELLNESS SMOOTHIES

Berry Beauty Blast 15

Triple Berry Blend, Agave, Pineapple, Orange Juice, Collagen Peptides, Chia Seeds

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

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

Orange Juice, Spinach, Pineapple, Banana

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.

Golden Sunrise 15

Organic Turmeric, Organic Ginger, Organic Ceylon Cinnamon, Banana, Bee Pollen, Manuka Honey, Oat Milk, Hemp seeds, Dates, Lemon Juice

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 Water, Sea Moss Gel, Pineapple, Mango, Collagen Peptides, Passionfruit Electrolytes

Recharge and revitalize with a tropical wellness boost that promotes glowing skin, hydration, and joint health.

Enhancements:

ARMRA Colostrum +3	Thorne Creatine +2
CocoaVia Flavanols +3	Bee Pollen +1
Organic Hemp Seeds +1	Organic Cacao Nibs +1
Organic Chia Seeds +1	Organic Flax Meal +1
Clean Simple Eats Protein Collagen +3	Manuka Honey +2

SPECIALTY COCKTAILS

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