



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

Baked Goods

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

BAKERY

Classic & Modern French Croissants

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

SALADS

- Modern Caesar Salad 19
Crisp Lettuce, Tomatoes, Fresh Hearts of Palm,
Pecorino, Basil, Miso-Peppercorn Dressing,
Focaccia Croutons

- Wine Country Sangria GC 22
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

- Mahi & Meyer Lemon 26
Pan Roasted Line-Caught Mahi, Butter Lettuce,
Heirloom Tomato, Preserved Lemon Remoulade,
Brioche Bun
- Smashed Avocado BLT Toast 24
Smoke House Bacon, Tomato, Arugula,
Sunflower, Olive Oil Focaccia

- Orchard Chicken Salad Croissant 25
Poached Organic Chicken Breast, Cranberries,
Toasted Pecans, Celery, Wildflower Honey Aioli
Gluten-Free Butter Lettuce Wrap Available
- Heirloom Tomato, Apple & Burrata 24
Girl & Dug Watercress Pistou, Burrata, Saba,
Olive Oil Focaccia
ADD PROSCIUTTO +6

ENTRÉES

- French Style Omelet GC 24
Goat Cheese, Conserva Mushrooms, Fine Herbs,
Petite Salad
ADD CAVIAR +16
ADD GLASS OF TATTINGER CHAMPAGNE +29
- Golden State Breakfast Burrito 20
Soft Scrambled Eggs, Beef Short Rib,
Crispy Smashed Potatoes, Pepper Jack Cheese, Salsa
ADD AVOCADO +2
- Hot Chocolate Waffles New 24
Toasted Marshmallows, Vanilla Cream, Hot Chocolate Sauce
- Crab Cake Benedict 32
Poached Eggs, Lump Crab Meat, Hollandaise, Petite Salad
- Shakshuka 22
Roasted California Tomatoes, Merguez Sausage,
Sweet Peppers, Soft Baked Eggs, Sheep Milk Feta,
Toasted Garlic, Olive Oil Focaccia
Substitute with Soyriso +2

- Smoked Salmon Plate * GC 27
Smoked Salmon, Tomato, Cucumber, Capers,
Lemon, Herb Farmer's Cheese, Seeded Crisps
- Very Berry French Toast 25
Sweet Egg Custard Dipped Brioche Bread,
Vanilla Bean Crème, Sweet Berries, Elderflower Syrup
- Protein Bowls
- Coastal Chickpea & Salmon GC 29
Roasted Salmon, Chickpeas, Romaine Lettuce,
Hummus, Tomato, Cucumber, Sheep Milk Feta,
Greek Oregano, Lemon Dressing
- Green Goddess Superfoods 27
Roasted Chicken Breast, Ancient Grains,
Butter Lettuce, Tomato, Avocado, Cucumber,
Seeds, Herby Drizzle

SIDES & SUCH

- Ellenos Yogurt & Granola Bowl 18
Berries, Hibiscus, Manuka Honey,
Seeded Almond Granola
- House-made Truffle Potato Chips 6
- House-made Truffle Potato Chips 12
with Caviar Crème Fraîche

- Breakfast Protein GC 9
Choice of: Peppered Bacon(3), Chicken Sausage(3),
or Plant Based Sausage
- Crispy Smashed Golden Potatoes GC 8
- Crispy Smashed Golden Potatoes GC 14
with Caviar Crème Fraîche
- Watermelon & Seasonal Fruit Bowl 14
Lime Nectar

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 <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	
		Frozen Hot Cocoa Frappe	8
		Frozen Coffee Mocha Frappe	8
Purple Haze Latte <i>Espresso, Steamed Milk, Lavender Syrup, Dried Lavender</i>	7.5 8.5	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 <i>Hibiscus & Rose Pineapple & Grapefruit Cucumber Yuzu</i>	5.5
Harney & Sons Bottled Tea <i>Organic Black Organic Green Citrus Citrus Peach Lemonade & Tea</i>	8
Tea <i>Pure Leaf Iced Tea, Unsweetened</i>	4.5
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
Clear Protein Drinks	8

WELLNESS SMOOTHIES

Berry Beauty Blast 15 <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>	Golden Sunrise 15 <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>
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 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>
Green Monster 12 <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>	Enhancements: <div>ARMRA Colostrum +3 CocoaVia Flavanols +3 Organic Hemp Seeds +1 Organic Chia Seeds +1 Clean Simple Eats Protein Collagen +3</div> <div>Thorne Creatine +2 Bee Pollen +1 Organic Cacao Nibs +1 Organic Flax Meal +1 Manuka Honey +2</div>

SPECIALTY COCKTAILS

Soleil d’Orange <i>Prosecco, Fresh Orange Juice</i>	18	Sicilian Surfer <i>Bourbon, Sicilian Lemonade, Honey, Campari</i>	20
Royale Peach Bellini <i>Prosecco, Peach Puree</i>	18	Destiny Bloody Mary <i>Tito’s Vodka, San Marzano Tomatoes, Lemon, Lime, Destiny Spice Blend, Garnished with Calabrese Salami, Truffle Cheese, Caperberry, Olive</i>	22
Watermelon Pineapple Spritz <i>Watermelon, Pineapple, St. Germain, Prosecco</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, Lime Juice, Aperol, Sea Salt</i>	20	Surfside Bubbles <i>Grey Goose Vodka, St. Germain, Strawberry, Lemon, Prosecco</i>	19
Sunset Sangria <i>Wine, Cognac, Fresh Fruit</i>	17		