

weekday menu

MONDAY - FRIDAY
7:30 AM - 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

10

MORNING FAVORITES

Golden State Breakfast Burrito Soft Scrambled Eggs, Beef Short Rib, Crispy Smashed Potatoes, Pepper Jack Cheese, Salsa ADD AVOCADO +2	24	Shakshuka Roasted California Tomatoes, Merguez Sausage, Sweet Peppers, Soft Baked Eggs, Sheep Milk Feta, Toasted Garlic, Olive Oil Focaccia SUBSTITUTE WITH SOYRISO +3	26
Ellenos Yogurt & Granola Bowl Berries, Hibiscus, Manuka Honey, Seeded Almond Granola	18	Ham & Cheese Croissant Scrambled Eggs, Italian Truffle Cheese, Smoked Ham, Vine Ripe Tomato, Arugula	24
Watermelon & Seasonal Fruit Bowl  Lime Nectar	14	Very Berry French Toast Sweet Egg Custard Dipped Brioche Bread, Vanilla Bean Crème, Sweet Berries, Elderflower Syrup	26

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	29	Orchard Chicken Salad Croissant Poached Organic Chicken Breast, Cranberries, Toasted Pecans, Celery, Wildflower Honey Aioli Gluten-Free Butter Lettuce Wrap Available	26
Smashed Local Avocado BLT Tartine Smoke House Bacon, Tomato, Arugula, Sunflower, Olive Oil Focaccia	26	Heirloom Tomato, Stone Fruit & Burrata Girl & Dug Watercress Pistou, Burrata, Saba, Olive Oil Focaccia ADD PROSCIUTTO +6	26

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	22
Wine Country Sangria Salad  Arugula, Local Citrus, Anjou Pear, Goat Cheese, Strawberries, Pine Nuts, Basil, Red Wine Vinaigrette ADD PROTEINS: CHICKEN +11 SALMON +15	22

PROTEIN BOWLS

Coastal Chickpea & Salmon  Roasted Salmon, Chickpeas, Romaine Lettuce, Hummus, Tomato, Cucumber, Sheep Milk Feta, Greek Oregano, Lemon Dressing	34
Green Goddess Superfoods Roasted Chicken Breast, Ancient Grains, Butter Lettuce, Tomato, Avocado, Cucumber, Seeds, Herby Drizzle SUBSTITUTE WITH SALMON +6	29

SOUPS & SIDES

Chicken & Artichoke Soup Roasted Chicken, Pearl Couscous, Artichoke Hearts, Lemon, Aleppo Chile, Olive Oil Focaccia	15	House-made Truffle Potato Chips 	7
Tomato & Basil Soup Burrata, Sweet Basil, Cracked Pepper, Olive Oil Focaccia	15	House-made Truffle Potato Chips  with Caviar Crème Fraîche	13
Breakfast Protein Choice of: Smokehouse Bacon(4), Chicken Sausage(3)	9	Crispy Smashed Golden Potatoes 	9
		Crispy Smashed Golden Potatoes  with Caviar Crème Fraîche	15

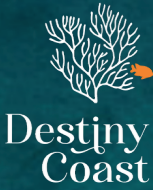
SWEETS

Cultured Butter Croissant	6	Chocolate Nutella Muffin 	7
Strawberry Shortcake Croissant	10	Peaches & Cream Muffin, Pecan Crumble	7
Pistachio Matcha Croissant	10	Kumquat & Cranberry Scone	7
Passion Fruit Croissant	10	Thick Sliced Banana Walnut Bread	6
Valrhona Chocolate Croissant	10	Ube Blueberry Bundt 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.

Water is served upon request only, per county ordinance.



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SPECIALTY COFFEES & SUCH

Sunrise Latte <i>Espresso, Vanilla Infused Steamed Milk, Caramel, Sea Salt</i>	8.5 9
Mediterranean Honey Cortado <i>Espresso, Steamed Milk, Wild Flower Honey, Citrus Zest</i>	7.5
Purple Haze Latte <i>Espresso, Steamed Milk, Lavender Syrup, Dried Lavender</i>	8.5 9
Pacific Coast Cloud <i>Cold Brew, Madagascar Vanilla Infused Coconut Cream, Gold Flecked Dark Chocolate Shavings</i>	9
Matcha & Passion Fruit Lemonade New <i>Refreshing blend of Ceremonial Grade Matcha, Passion Fruit, and Fresh Lemonade</i>	11

French Toast Shaken Espresso New <i>Double Espresso Shaken, Vanilla Bean Maple Syrup, Creamy Oat Milk, Cinnamon-Sugar Crunch</i>	9
Dragon Fruit Sparkler New <i>Muddled Dragon Fruit & Mint, Spiked with Clean Energy and Topped with Sparkling Water</i> *Caffeine: Green Coffee Extract, B12, Guarana, L Theanine	9.5
Frozen Coffee Frappes	
Frozen Hot Cocoa Frappe	9
Frozen Coffee Mocha Frappe	9
Frozen Coffee White Mocha Frappe	9
Frozen S'mores Frappe	9

COFFEE & TEAS

Espresso	4.5
Americano	6 7
Cappuccino	8
Latte	8 8.5
Flat White	8
Mocha	8 8.5
Hot Chocolate	7 8
Chai Latte	8 8.5
Filtro, Fresh Brewed Drip	6 7
Hot Tea	6
Matcha Latte, Ceremonial	8 10
Add Shot +2	
Add Cold Foam +2	
Sub Oat or Almond Milk +1	
Add Flavored Syrup +0.75	

CANNED & BOTTLED

Something + Nothing Soda <i>Hibiscus & Rose Pineapple & Grapefruit Cucumber</i>	6.5
Harney & Sons Bottled Tea <i>Organic Black Organic Green Citrus Citrus Peach Lemonade & Tea</i>	8
Tea <i>Pure Leaf Iced Tea, Unsweetened</i>	5
Soda <i>Coke, Diet Coke, Coke Zero, Sprite</i>	4
Fresh Orange Juice	8
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	10

WELLNESS SMOOTHIES

Berry Beauty Blast 16 <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>	
Chunky Monkey Bliss 15 <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>	
Green Monster 15 <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>	

Strawberry Sea Glow 16 <i>Almond Milk, Strawberries, Banana, Avocado, Agave, Collagen, Sea Moss Gel, Topped with Coconut Cold Foam</i> <i>Your glow-up in a glass. Made for a dewy, lit from within radiance.</i>
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Tropical Radiance 16 <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>

Enhancements:	
ARMRA Colostrum +4	Thorne Creatine +3
CocoaVia Flavanols +4	Bee Pollen +2
Organic Hemp Seeds +2	Organic Cacao Nibs +2
Organic Chia Seeds +2	Organic Flax Meal +2
Clean Simple Eats Protein Collagen +4	Manuka Honey +3

SPECIALTY COCKTAILS

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
Build Your Own Mimosa <i>750 ml Bottle of Prosecco · Fresh Orange Juice · Passionfruit Juice · Pineapple Juice · Seasonal Fresh Fruit</i>	55
Cafecito <i>Maestro Dobel Reposado Tequila · Fresh Espresso · Lime · Tonic</i> <i>Eyes open. Zero regrets.</i>	19
Baja Sangria <i>Red Wine · Pierre Ferrand Ambré Cognac · Citrus</i>	18

Breakfast Martini brunch star <i>Bombay Sapphire Gin · Patrón Citronge · St. Germain · Orange Marmalade · Lemon</i>	19
Adult Entertainment fan favorite <i>Tahitian Vanilla Infused Grey Goose Vodka · Passionfruit · Lime · Taittinger Champagne Side Car</i>	24
Basil Spritz <i>St. Germain · Basil · Mint · Bubbles</i>	18
Vermouth & Tonic <i>Pio Cesare Vermouth di Torino · Tonic</i>	18
Destiny Paloma <i>Maestro Dobel Silver Tequila · Lime · Grapefruit · Bubbles</i>	19