



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

10

BAKERY

Baked Goods

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

Olive Oil & Lemon Meringue Cake	12
Classic & Modern French Croissants	
Cultured Butter	6
Strawberry Shortcake	10
Pistachio Matcha	10
Passion Fruit	10
Valrhona Chocolate	10

SALADS

Modern Caesar Salad	22
<i>Crisp Lettuce, Tomatoes, Fresh Hearts of Palm, Pecorino, Basil, Miso-Peppercorn Dressing, Focaccia Croutons</i>	

Wine Country Sangria 	22
<i>Arugula, Local Citrus, Anjou Pear, Goat Cheese, Strawberries, Pine Nuts, Basil, Red Wine Vinaigrette</i>	

ADD PROTEINS:
CHICKEN +11 | SALMON +15

SANDWICHES

Served with a choice of Truffled Chips or Petite Salad

Mahi & Meyer Lemon	29
<i>Pan Roasted Line-Caught Mahi, Butter Lettuce, Heirloom Tomato, Preserved Lemon Remoulade, Brioche Bun</i>	
Smashed Avocado BLT Toast	26
<i>Smoke House Bacon, Tomato, Arugula, Sunflower, Olive Oil Focaccia</i>	

Orchard Chicken Salad Croissant	26
<i>Poached Organic Chicken Breast, Cranberries, Toasted Pecans, Celery, Wildflower Honey Aioli</i>	
<i>Gluten-Free Butter Lettuce Wrap Available</i>	
Heirloom Tomato, Stone Fruit & Burrata	26
<i>Girl & Dug Watercress Pistou, Burrata, Saba, Olive Oil Focaccia</i>	

ADD PROSCIUTTO +6

ENTRÉES

French Style Omelet 	26
<i>Goat Cheese, Conserva Mushrooms, Fine Herbs, Petite Salad</i>	
ADD CAVIAR +16	
ADD GLASS OF TATTINGER CHAMPAGNE +29	
Shakshuka	26
<i>Roasted California Tomatoes, Merguez Sausage, Sweet Peppers, Soft Baked Eggs, Sheep Milk Feta, Toasted Garlic, Olive Oil Focaccia</i>	
SUBSTITUTE WITH SOYRISO +3	
Hot Chocolate Waffles New	24
<i>Toasted Marshmallows, Vanilla Cream, Hot Chocolate Sauce</i>	
Very Berry French Toast	26
<i>Sweet Egg Custard Dipped Brioche Bread, Vanilla Bean Crème, Sweet Berries, Elderflower Syrup</i>	
Crab Cake Benedict	34
<i>Poached Eggs, Lump Crab Meat, Hollandaise, Petite Salad</i>	

Smoked Salmon Plate * 	28
<i>Smoked Salmon, Tomato, Cucumber, Capers, Lemon, Herb Farmer's Cheese, Seeded Crisps</i>	
Golden State Breakfast Burrito	24
<i>Soft Scrambled Eggs, Beef Short Rib, Crispy Smashed Potatoes, Pepper Jack Cheese, Salsa</i>	
ADD AVOCADO +2	
Protein Bowls	
Coastal Chickpea & Salmon 	34
<i>Roasted Salmon, Chickpeas, Romaine Lettuce, Hummus, Tomato, Cucumber, Sheep Milk Feta, Greek Oregano, Lemon Dressing</i>	
Green Goddess Superfoods	29
<i>Roasted Chicken Breast, Ancient Grains, Butter Lettuce, Tomato, Avocado, Cucumber, Seeds, Herby Drizzle</i>	
SUBSTITUTE WITH SALMON +6	

SIDES & SUCH

Ellenos Yogurt & Granola Bowl	18
<i>Berries, Hibiscus, Manuka Honey, Seeded Almond Granola</i>	
House-made Truffle Potato Chips	7
House-made Truffle Potato Chips	13
<i>with Caviar Crème Fraîche</i>	
Watermelon & Seasonal Fruit Bowl	14
<i>Lime Nectar</i>	

Breakfast Protein 	9
<i>Choice of: Smokehouse Bacon(4), Chicken Sausage(3), or Plant Based Sausage</i>	
Crispy Smashed Golden Potatoes 	9
Crispy Smashed Golden Potatoes 	15
<i>with Caviar Crème Fraîche</i>	

 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.

Sunrise Latte Espresso, Vanilla Infused Steamed Milk, Caramel, Sea Salt	8.5 9	French Toast Shaken Espresso <i>New</i> Double Espresso Shaken, Vanilla Bean Maple Syrup, Creamy Oat Milk, Cinnamon-Sugar Crunch	9
Mediterranean Honey Cortado Espresso, Steamed Milk, Wild Flower Honey, Citrus Zest	7.5	Dragon Fruit Sparkler <i>New</i> Muddled Dragon Fruit & Mint, Spiked with Clean Energy and Topped with Sparkling Water *Caffeine: Green Coffee Extract, B12, Guarana, L Theanine	9.5
Purple Haze Latte Espresso, Steamed Milk, Lavender Syrup, Dried Lavender	8.5 9	Frozen Coffee Frappes	
Pacific Coast Cloud Cold Brew, Madagascar Vanilla Infused Coconut Cream, Gold Flecked Dark Chocolate Shavings	9	Frozen Hot Cocoa Frappe	9
Matcha & Passion Fruit Lemonade <i>New</i> Refreshing blend of Ceremonial Grade Matcha, Passion Fruit, and Fresh Lemonade	11	Frozen Coffee Mocha Frappe	9
		Frozen Coffee White Mocha Frappe	9
		Frozen S’mores Frappe	9

COFFEE & TEAS	CANNED & BOTTLED
Espresso 4.5	Something + Nothing Soda 6.5 Hibiscus & Rose Pineapple & Grapefruit Cucumber
Americano 6 7	Harney & Sons Bottled Tea 8 Organic Black Organic Green Citrus Citrus Peach Lemonade & Tea
Cappuccino 8	Tea 5 Pure Leaf Iced Tea, Unsweetened
Latte 8 8.5	Soda 4 Coke, Diet Coke, Coke Zero, Sprite
Flat White 8	Fresh Orange Juice 8
Mocha 8 8.5	Saratoga 6 Sparkling or Still
Hot Chocolate 7 8	Aqua Panna Mountain Valley (750 ml) 12 Still
Chai Latte 8 8.5	San Pellegrino (750 ml) 12 Sparkling
Filtro, <i>Fresh Brewed Drip</i> 6 7	Clear Protein Drinks 10
Hot Tea 6	
Matcha Latte, Ceremonial 8 10	
<i>Add Shot +2</i>	
<i>Add Cold Foam +2</i>	
<i>Sub Oat or Almond Milk +1</i>	
<i>Add Syrup Flavoring +.75</i>	

WELLNESS SMOOTHIES

Berry Beauty Blast 16

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.

Strawberry Sea Glow 16

Almond Milk, Strawberries, Banana, Avocado, Agave, Collagen, Sea Moss Gel, Topped with Coconut Cold Foam

Your glow-up in a glass. Made for a dewy, lit from within radiance.

Chunky Monkey Bliss 15

Almond Milk, Peanut Butter, Chocolate Protein Powder, Banana

Creamy, dreamy, and protein-packed—perfect for post-workout recovery or a guilt-free chocolate fix.

Tropical Radiance 16

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.

Green Monster 15

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.

Enhancements:

ARMRA Colostrum +4
CocoaVia Flavanols +4
Organic Hemp Seeds +2
Organic Chia Seeds +2
Clean Simple Eats Protein Collagen +4

Thorne Creatine +3
Bee Pollen +2
Organic Cacao Nibs +2
Organic Flax Meal +2
Manuka Honey +3

SPECIALTY COCKTAILS

Destiny Bloody Mary

22

Tito's Vodka · San Marzano Tomatoes · Lemon · Lime · Destiny Spice Blend · Garnished with Calabrese Salami · Truffle Cheese · Caperberry · Olive

Build Your Own Mimosa

55

750 ml Bottle of Prosecco · Fresh Orange Juice · Passionfruit Juice · Pineapple Juice · Seasonal Fresh Fruit

Cafecito

19

Maestro Dobel Reposado Tequila · Fresh Espresso · Lime · Tonic
Eyes open. Zero regrets.

Baja Sangria

18

Red Wine · Pierre Ferrand Ambré Cognac · Citrus

Breakfast Martini

brunch star

19

Bombay Sapphire Gin · Patrón Citronge · St. Germain · Orange Marmalade · Lemon

Adult Entertainment

fan favorite

24

Tahitian Vanilla Infused Grey Goose Vodka · Passionfruit · Lime · Taittinger Champagne Side Car

Basil Spritz

18

St. Germain · Basil · Mint · Bubbles

Vermouth & Tonic

18

Pio Cesare Vermouth di Torino · Tonic

Destiny Paloma

19

Maestro Dobel Silver Tequila · Lime · Grapefruit · Bubbles