Destiny Coast

weekday menu

MONDAY - FRIDAY
8:30 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

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MORNING FAVORITES

Golden State Breakfast Burrito 24
Soft Scrambled Eggs, Beef Short Rib, Crispy Smashed Potatoes, Pepper Jack Cheese, Salsa
ADD AVOCADO +2

Ellenos Yogurt & Granola Bowl 18
Berries, Hibiscus, Manuka Honey, Seeded Almond Granola

Seasonal Fruit Bowl GC 14
Lime Nectar

Shakshuka 26
Roasted California Tomatoes, Merguez Sausage, Sweet Peppers, Soft Baked Eggs, Sheep Milk Feta, Toasted Garlic, Olive Oil Focaccia
SUBSTITUTE WITH SOYRISO +3

Ham & Cheese Croissant 24
Scrambled Eggs, Italian Truffle Cheese, Smoked Ham, Vine Ripe Tomato, Arugula

Very Berry French Toast 26
Sweet Egg Custard Dipped Brioche Bread, Vanilla Bean Crème, Sweet Berries, Elderflower Syrup

SANDWICHES

Served with a choice of Truffled Chips or Petite Salad

Hawaiian Ono & Meyer Lemon 29
Pan Roasted Line-Caught Ono, Butter Lettuce, Heirloom Tomato, Preserved Lemon Remoulade, Brioche Bun

Smashed Local Avocado BLT Tartine 26
Smoke House Bacon, Tomato, Arugula, Sunflower, Olive Oil Focaccia

Orchard Chicken Salad Croissant 26
Poached Organic Chicken Breast, Cranberries, Toasted Pecans, Celery, Wildflower Honey Aioli
Gluten-Free Butter Lettuce Wrap Available

Heirloom Tomato, Winter Fruit & Burrata 26
Girl & Dug Watercress Pistou, Burrata, Saba, Olive Oil Focaccia
ADD PROSCIUTTO +6

FLATBREADS & SALADS

Spicy Calabrese Salami Flatbread 26
Roasted Garlic, Confit Tomato, Calabrese Salami, Fresh Mozzarella, Arugula

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

Wine Country Sangria Salad GC 22
Arugula, Local Citrus, Anjou Pear, Goat Cheese, Strawberries, Pine Nuts, Basil, Red Wine Vinaigrette

ADD PROTEINS:
CHICKEN +11 | SALMON +15

PROTEIN BOWLS

Coastal Chickpea & Salmon GC 34
Roasted Salmon, Chickpeas, Romaine Lettuce, Hummus, Tomato, Cucumber, Sheep Milk Feta, Greek Oregano, Lemon Dressing

Green Goddess Superfoods 29
Roasted Chicken Breast, Ancient Grains, Butter Lettuce, Tomato, Avocado, Cucumber, Seeds, Herby Drizzle
SUBSTITUTE WITH SALMON +6

SOUPS & SIDES

Chicken & Artichoke Soup 15
Roasted Chicken, Pearl Couscous, Artichoke Hearts, Lemon, Aleppo Chile, Olive Oil Focaccia

Tomato & Basil Soup 15
Burrata, Sweet Basil, Cracked Pepper, Olive Oil Focaccia

Breakfast Protein 9
Choice of: Smokehouse Bacon(4), Chicken Sausage(3)

House-made Truffle Potato Chips GC 7

House-made Truffle Potato Chips GC 13
with Caviar Crème Fraîche

Crispy Smashed Golden Potatoes GC 9

Crispy Smashed Golden Potatoes GC 15
with Caviar Crème Fraîche

SWEETS

Cultured Butter Croissant	6
Strawberry Shortcake Croissant	10
Pistachio Matcha Croissant	10
Passion Fruit Croissant	10
Brown Butter Almond Croissant	10
Valrhona Chocolate Croissant	10
Olive Oil & Lemon Meringue Cake	12
Chocolate Nutella Muffin GC	7
Peaches & Cream Muffin, Pecan Crumble	7
Kumquat & Cranberry Scone	7
Seasonal Tea Cake	7
Ube Blueberry Bundt Cake	9
Sea Salt & Dark Chocolate Chip Cookie	6

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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.

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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SPECIALTY COFFEES & SUCH

Sunrise Latte 9
Espresso, Vanilla Infused Steamed Milk, Caramel, Sea Salt

Mediterranean Honey Cortado 7.5
Espresso, Steamed Milk, Wild Flower Honey, Citrus Zest

Purple Haze Latte 9
Espresso, Steamed Milk, Lavender Syrup, Dried Lavender

Pacific Coast Cloud 9
Cold Brew, Madagascar Vanilla Infused Coconut Cream, Gold Flecked Dark Chocolate Shavings

French Toast Shaken Espresso *New* 9
Double Espresso Shaken, Vanilla Bean Maple Syrup, Creamy Oat Milk, Cinnamon-Sugar Crunch

Dragon Fruit Sparkler *New* 9.5
Muddled Dragon Fruit & Mint, Spiked with Clean Energy and Topped with Sparkling Water
**Caffeine: Green Coffee Extract, B12, Guarana, L Theanine*

Matcha & Passion Fruit Lemonade *New* 11
Refreshing blend of Ceremonial Grade Matcha, Passion Fruit, and Fresh Lemonade

COFFEE & TEAS

Espresso	4.5
Americano	7
Cappuccino	8
Latte	8.5
Flat White	8
Mocha	8.5
Hot Chocolate	8
Chai Latte	8.5
Filtro, *Fresh Brewed Drip*	7
Hot Tea	6
Matcha Latte, Ceremonial	10

Add Shot +2
Add Cold Foam +2
Sub Oat or Almond Milk +1
Add Flavored Syrup +.75

CANNED & BOTTLED

Something + Nothing Soda 6.5
Hibiscus & Rose
Pineapple & Grapefruit
Cucumber

Harney & Sons Bottled Tea 8
Organic Black
Organic Green Citrus
Citrus Peach
Lemonade & Tea

Tea 5
Pure Leaf Iced Tea, Unsweetened

Soda 4
Coke, Diet Coke, Coke Zero, Sprite

Fresh Orange Juice 8

Saratoga 6
Sparkling or Still

Aqua Panna | Mountain Valley (750 ml) 12
Still

San Pellegrino (750 ml) 12
Sparkling

Clear Protein Drinks 10

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.

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.

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.

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.

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* 22
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

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