



- EXECUTIVE CHEF: JUAN NAVARRETE -

## Breakfast Menu

Plated Breakfast Menu Offered Monday-Friday. Breakfast Buffet Offered Saturday-Sunday.

### CHEF'S SIGNATURES

**CLASSIC BENEDICT...22**  
Hollandaise sauce, hashbrowns (NF)

**CARNITAS BENEDICT...24**  
Carnitas, avocado mash, salsa fresca, queso fresco, cilantro, hashbrowns (NF)

**CHILAQUILES...23**  
Corn tortilla chips, guajillo sauce, pico de gallo, queso fresco, sour cream, avocado mash, pickled red onions, two eggs any style (GF, NF)

**EGG SANDWICH...18**  
Eggs any style, sourdough bread, sharp cheddar cheese, crisp applewood bacon, avocado mash, hashbrowns (NF)

**PRIME TIME BREAKFAST...31**  
2 eggs any style, ribeye steak, hashbrowns (NF)

### LIGHT PLATES

**HOUSEMADE GRANOLA...9**  
California dried fruits

**STEEL-CUT OATMEAL...9**  
Toasted almonds, dried cranberries, golden raisins, brown sugar (GF, DF)

**FRUIT PLATE...12**  
Seasonal fruit and berries (GF, DF, NF)

**YOGURT PARFAIT...14**  
Greek yogurt, housemade granola, berries

### FARM FRESH EGGS

**TWO FARM FRESH EGGS...21**  
Choose any style, with hash browns, toast or English muffin, choose a side of Applewood smoked bacon, peppered pork sausage, or ham steak (NF)

**FARMERS OMELET...21**  
Applewood smoked bacon, mushrooms, aged cheddar, hashbrowns, toast or English muffin (NF)

### HOT OFF THE GRIDDLE

**BRIOCHE FRENCH TOAST...19**  
Dulce de leche cream, seasonal berries and bananas

**CAJETA PANCAKES...19**  
3 buttermilk pancakes, cajeta drizzle, seasonal berries and bananas

**BREAKFAST ROLL-UP...18**  
Flour tortilla, eggs, cheese, bacon, sausage, mushrooms, pico de gallo, side of salsa and hashbrowns

### HEALTHY EATS

**EGG WHITE FLORENTINE OMELET...22**  
(628 calories)

Cello spinach, mushrooms, mozzarella cheese, side of heirloom tomatoes with a balsamic drizzle (GF, NF)

**EGG WHITE FRITTATA...22**  
(311 calories)  
Red bell peppers, sweet red onions, feta cheese, arugula, side of heirloom tomatoes with a balsamic drizzle (GF, NF)

**AVOCADO TOAST...21**  
(546 calories)  
2 over medium eggs, heirloom tomatoes, red onion, arugula, feta cheese, balsamic drizzle, chef's blend seasoning

### FOR THE KIDS

Adults +\$4

**KELLOGG'S CEREAL...7**  
Fruit loops, frosted flakes or rice crispies

**FRENCH TOAST...12**  
Pick two: fruit cup, bacon, or sausage

**PANCAKES...12**  
Pick two: fruit cup, bacon, or sausage

**ONE EGG ANY STYLE...12**  
Bacon, toast, fruit cup

### SIDES

French Toast...14  
Pancakes...14  
Two Eggs...10 (GF, DF, NF)  
Side of Egg Whites...13 (GF, DF, NF)  
Sub Egg Whites...4  
Grilled Ham...7 (GF, DF, NF)  
Bacon...9 (GF, DF, NF)  
Hashbrowns...8  
Berries...12 (GF, DF, NF)  
Fruit...9 (GF, DF, NF)

### BREAKFAST BUFFET

Saturday & Sunday + Holidays

#### THE LAGUNA BUFFET...

**26 (adults) 16 (kids 2-12)**  
Bottomless Starbucks coffee, fresh juice selection, scrambled eggs, applewood smoked bacon, black pepper pork sausage, breakfast potatoes, steel-cut oatmeal, selection of dry cereals, housemade granola, yogurt parfaits, fresh seasonal fruit, selection of breakfast breads and pastries.  
No carryout.

### RISE & SHINE

**LOCALS BLOODY MARY...14**  
Locals only Vodka, LAVA Bloody Mary Mix

**CITRUS MIMOSA ...13**  
Mionetto Prosecco with orange or cranberry juice

**BOTTOMLESS STARBUCKS COFFEE...5**



GF: GLUTEN FRIENDLY | DF: DAIRY FRIENDLY | NF: NUT FREE

Menu items may contain or come into contact with WHEAT, EGGS, TREE NUTS, and MILK. For more information, please speak with a manager. Consuming raw or undercooked meat, poultry, eggs, or seafood may increase your risk of foodborne illness. 20% Group Gratuity will be added to parties of (6) persons or more. Please, no split checks on parties of 6 or more.



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# Drink List

## SIGNATURE COCKTAILS

- LAGUNA CANYON...17**  
Don Julio Blanco, muddle jalapeno, fresh lime juice, blood orange juice, agave syrup, tajin rim
- REV32 SKINNY MARG (120 calories)...16**  
Milagro silver tequila, fresh lime juice, muddled basil, agave syrup, diet ginger beer
- LOVE POTION...16**  
Stoli Vodka, muddled raspberries, triple sec, fresh lime juice, grapefruit juice
- GIN-TELLIGENT...16**  
Empress gin, house made lemon rosemary shrub, club soda
- BOURBON BLOOM...17**  
Four roses bourbon, elderflower liqueur, fresh lemon juice, grapefruit juice, agave, bitters, edible micro flower
- DRAMA QUEEN...16**  
Locals Only Vodka, fresh lemon juice, simple syrup, muddled watermelon and mint, sparkling wine
- BERRY GOOD BUZZ...16**  
Ketel One, fresh lime juice, house-made blueberry syrup, starry soda
- PEARED TO PERFECTION...16**  
LALO Tequila, prickly pear syrup, fresh lime juice, agave
- PETER'S OLD FASHIONED...17**  
Bullet Rye, sugar, filthy black cherry, aromatic bitters, orange peel
- HIBISCUS MISTRESS...17**  
Woodford bourbon, fresh lemon juice, muddled mint, house-made hibiscus syrup, simple syrup
- LOCAL SIP CODE...16**  
Locals Only Vodka, cointreau, fresh lemon juice

## MOCKTAIL MIXOLOGY

- PIÑA SMASH...10**  
Pineapple juice, muddled mint, fresh lemon and lime juice, simple syrup
- THIRSTY HIBISCUS...10**  
Hibiscus syrup, fresh lime juice, muddled mint

## IMPORTED BEER

Corona Extra/Light	7
Stella Artois	7
Heineken	7
Guinness Draught (14.9oz)	8

## DOMESTIC BEER & MORE

Coors Light	7
High Noon Seltzer - Vodka or Tequila	9
Laguna Beer Company 1000 Steps IPA (16oz can)	9
Laguna Beer Company Especial Lager (16oz can)	9
Laguna Beer Company Tuava Guava (16oz can)	9
Ketel One Spritzer (3 flavors)	9
<i>Cucumber &amp; Mint, Peach &amp; Orange Blossom, Grapefruit &amp; Rose</i>	

## LOCAL DRAFT

Michelob Ultra	8
Stella Artois	9
Modelo Especial	9
GameCraft Otaku Japanese Style Rice Lager	9
Elysian Space Dust IPA	9
Webb's IPA	9.50
Webb's Old Sycamore Blonde	9.50

## ROSÉ

	GL	BTL
Paul Buisse Crémant Sparkling Rosé	12	44
Whispering Angel Rose, Provence France	13	48
Bailly Lapierre Crémant Sparkling Rosé	14	49

## BUBBLES

	GL	BTL
Opera Prima Brut, Cava, Spain	11	39
La Marca Prosecco, Veneto Italy	12	46
Korbel Brut, California	187ml splits	13
Chandon Brüt , Napa	187ml splits	16

## WHITE WINE

	GL	BTL
(F) Banfi Le Rime Pinot Grigio, Tuscany Italy	12	44
Vina Robles Viognier, Paso Robles	13	48
(F) Squealing Pig Sauvignon Blanc, NZ	13	48
Bianchi Sauvignon Blanc, Central Coast	13	48
(F) Coppola Chardonnay, Sonoma	13	48
Sonoma Cutrer Chardonnay, Sonoma	14	52
Frank Family Chardonnay, Carneros	21	80

## RED WINE

	GL	BTL
Seghesio Zinfandel, Sonoma		49
Troublemaker Red Blend	12	44
Skyside Red Blend, California	13	48
(F) Coppola Pinot Noir, Sonoma	13	48
Skyside Pinot Noir, Californiaa	14	52
(F) Coppola Cabernet Sauvignon Sonoma	13	48
Justin Cabernet Sauvignon, Paso Robles	19	72
Austin Hope Cabernet, Paso Robles	22	88 (1 litre)
Caymus Cabernet 2020, Napa Valley		140
Sea Smoke TEN Pinot Noir 2019, Santa Barbara		140