



# BEACH HOUSE

— BAR & GRILLE —

## LIGHT FARE

- ✓

SEASONAL PARFAIT 13

Layered Granola, Greek Yogurt,  
Seasonal Fruit
- BAGEL & LOX 18

Everything Bagel, Chive Cream Cheese,  
Gravlax, Capers, Shaved Red Onion
- ✓

AVOCADO TOAST 15

Grilled Sourdough, Avocado, Lime,  
Cherry Tomato, Cilantro,  
Goat Cheese Crumbles
- ✓

SEASONAL SALAD 14

Mixed Greens, Apple Cider Vinaigrette,  
Buttermilk Fried Apples,  
Goat Cheese, Candied Pecans
- Add Chicken \$6

Add Shrimp \$8

## RISE & DINE

Potatoes, Bacon & Sausage Served "Family Style" Per Entree

- SOUTHERN BURRITO 18

Scrambled Egg, Chorizo,  
Breakfast Potato, Cheddar Cheese.  
Smothered in Salsa Verde, Topped with  
Cotija, Served with Sour Cream
- BREAKFAST PIZZA 18

2 Fried Eggs, Heirloom Tomato,  
Prosciutto, Creamed Spinach Base
- ✂

PORK BELLY HASH 18

Seared Pork Belly,  
Blistered Cherry Tomato,  
Sauteed Spinach & Shallot,  
Asparagus Tips, Breakfast Potato,  
Sage Butter, 1 Poached Egg
- CLASSIC EGGS BENEDICT 14

Prosciutto de Parma, 2 Poached Eggs,  
English Muffin, Hollandaise
- FLORENTINE BENEDICT 15

Heirloom Tomato,  
Garlic Parmesan Creamed Spinach,  
2 Poached Eggs, English Muffin,  
Hollandaise

## THE SWEET LIFE

- Potatoes, Bacon & Sausage Served "Family Style" Per Entree
- ✓

CLASSIC WAFFLE 12

Maple Syrup, Butter, Powdered Sugar,  
Fresh Whipped Cream
- ✓

CHURRO WAFFLE 15

Deep Fried, Rolled in Cinnamon Sugar,  
Chocolate Drizzle, Fresh Whipped Cream
- ✓

CLASSIC FRENCH TOAST 13

Maple Syrup, Butter, Powdered Sugar,  
Fresh Whipped Cream
- ✓

CREAMSICLE FRENCH TOAST 15

Grand Marnier Syrup,  
Cream Cheese Icing, Powdered Sugar,  
Fresh Whipped Cream

## FOR THE TABLE

- SUNDAY CHARCUTERIE 40

serves 6

Assortment of Select Breakfast Meats,  
Smoked Salmon, Cheeses, Breads,  
Pastries, & Fresh Fruits
- ✂

DEVILED EGGS 12

Pimento Cheese Filling,  
Candied Bacon, Pickled Onion
- ✓

BAKED BRIE 18

serves 4

Phyllo Dough Wrapped, Orange  
Marmalade, Macerated Fig, Warm  
French Baguette

- PORK BELLY B.L.T 17

House Braised Pork Belly, Sourdough,  
Lettuce, Tomato, Rosemary Aioli,  
Fried Egg
- ✓

MARGHERITA FLATBREAD 16

Pesto, Mozzarella, Heirloom Tomato,  
Balsamic Reduction, Fresh Basil
- ✂

STEAK & EGGS 41

6oz Hand Cut Filet, Potatoes,  
2 Eggs Poached or Fried, Chimichurri
- MONTE CRISTO 17

Deep Fried Sandwich, Ham & Brie,  
Powdered Sugar, Warm Berry Compote
- CROQUE MONSIEUR 14

A French Classic, "French Toast Style"  
Bread Filled with Ham & Cheese,  
Topped with Mornay
- CROQUE MADAME 15

Our Signature Croque Monsieur  
Topped with a Fried or Poached Egg,  
Heirloom Tomato

## À LA CARTE

|                    |      |
|--------------------|------|
| EGGS ( 2 )         | \$ 5 |
| TOAST              | \$ 3 |
| BAGEL              | \$ 3 |
| PANCAKE ( 1 )      | \$ 5 |
| FRUIT              | \$ 5 |
| BACON              | \$ 3 |
| SAUSAGE            | \$ 3 |
| BREAKFAST POTATOES | \$ 4 |

✂ Gluten Free   ✓ Vegetarian

Parties of 6 or more are subject to a 20% gratuity  
CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR  
RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE  
CERTAIN MEDICAL CONDITIONS.

\*\*\*ALLERGY CARDS ARE AVAILABLE UPON REQUEST\*\*\*

To Ensure the Best Possible Service, Please Keep  
Split Checks to a Maximum of 4.

# WINE

## — WHITE —

Chardonnay

|                             |       |       |
|-----------------------------|-------|-------|
| CK MONDAVI- YOLO COUNTY, CA | \$ 8  | \$ 32 |
| SIMI-SONOMA COUNTY, CA      | \$ 14 | \$ 40 |

Pinot Grigio

|                                |       |       |
|--------------------------------|-------|-------|
| RUFFINO LUMINA- TUSCANY, ITALY | \$ 8  | \$ 32 |
| SEAGLASS- SANTA BARBARA, CA    | \$ 10 | \$ 36 |

Sauvignon Blanc

|                              |       |       |
|------------------------------|-------|-------|
| CK MONDAVI- YOLO COUNTY, CA  | \$ 8  | \$ 32 |
| JOEL GOTT- SONOMA COUNTY, CA | \$ 10 | \$ 40 |

Moscato

|                             |      |       |
|-----------------------------|------|-------|
| CK MONDAVI- YOLO COUNTY, CA | \$ 8 | \$ 32 |
|-----------------------------|------|-------|

## — RED —

Pinot Noir

|                                |       |       |
|--------------------------------|-------|-------|
| SEAGLASS- SANTA BARBARA, CA    | \$ 10 | \$ 36 |
| CLOUDFALL- MONTEREY COUNTY, CA | \$ 12 | \$ 44 |

Cabernet Sauvignon

|                              |       |       |
|------------------------------|-------|-------|
| CK MONDAVI- YOLO COUNTY, CA  | \$ 8  | \$ 32 |
| JOEL GOTT- SONOMA COUNTY, CA | \$ 12 | \$ 48 |
| SIMI-SONOMA COUNTY, CA       | \$ 14 | \$ 56 |

## — SPARKLING —

|                                   |       |       |
|-----------------------------------|-------|-------|
| J.ROGET BRUT- MODESTO COUNTY, CA  | \$ 9  | \$ 32 |
| LA MARCA PROSECCO- TREVISO, ITALY | SPLIT | \$ 14 |

## — BOTTLE ONLY —

|                                   |        |
|-----------------------------------|--------|
| CAMBRIA VIOGNIER                  | \$ 80  |
| SANTA MARIA COUNTY, CALIFORNIA    |        |
| VUEVE CLIQUOT BRUT REIMS, FRANCE  | \$ 230 |
| CAYMUS CABERNET SAUVIGNON         | \$ 280 |
| NAPA VALLEY, CALIFORNIA           |        |
| CONUNDRUM RED BLEND               | \$ 104 |
| MONTEREY COUNTY, CA               |        |
| LA MARCA PROSECCO- TREVISO, ITALY | \$ 48  |

# BEER

## DOMESTIC 7

*Bud Light, Budweiser,  
Coors Light, Michelob Ultra,  
Miller Lite, O'Doul's*

## CRAFT & IMPORT 8.50

*Angry Orchard, Blue Moon  
Corona Extra, Corona Light,  
Modelo Especial, Stella*

## DRAFT

*ask your server about our  
seasonal selections*

## BUCKETS

Any 5 Domestic: 30  
Any 5 Craft & Import: 39

# TOWERS

## DRAFT BEER 49

Choose Your 96oz of Draft Beer  
4 Guests Required

## CHAMPAGNE 72

96oz of Champagne  
6 Guests Required

# BLOODY MARY BAR

## BUILD YOUR OWN! 18

Made with Titos Vodka & Rimmed  
with our Signature Spices!  
Choose From Any of our Assorted  
Toppings & Mixes Available!

# COCKTAILS

## HANDCRAFTED \$15

### WATERMELON MINT FIZZ

GIN, LIME JUICE, WATERMELON  
PUREE, MINT, TONIC

### GUAVA MOJITO

RUM, GUAVA PUREE, MINT, LIME,  
SODA

### NAVARRE PEACH

BOURBON, GINGERALE, PEACH  
PUREE

### BEACH BRAMBLE

GIN, LEMON JUICE, STRAWBERRY  
PUREE

### SPRINGTIME PALOMA

TEQUILA, ELDERFLOWER LIQUEUR,  
GRAPEFRUIT JUICE, LIME JUICE,  
SODA WATER

## FROZEN \$14

### RUM DAIQUIRIS

STRAWBERRY, MANGO,  
BLUEBERRY POMEGRANATE, GUAVA,  
WATERMELON, PEACH

### GRAPEFRUIT FROSÉ

ROSÉ, VODKA, GRAPEFRUIT, LEMON  
JUICE

### LAVA FLOW

SILVER RUM, MANGO PURÉE,  
STRAWBERRY PURÉE

### MIAMI VICE

SILVER RUM, PIÑA COLADA,  
STRAWBERRY PURÉE

### MARGARITAS

STRAWBERRY, MANGO,  
BLUEBERRY POMEGRANATE,  
GUAVA, WATERMELON, PEACH