

BREAKFAST

FROM 8:00 AM TO 3:00 PM

ZERO-PROOF COCKTAILS

- malibu cooler6.95
- pineapple paradise6.95
- acai basil smash6.95
- kale lemonade6.95
- cucumber cooler6.95

FRESH-SQUEEZED ORANGE JUICE

served ice cold
from our juice cart
- 3.95 -

BRUNCH COCKTAILS

- bloody mary - housemade mix..... 12
- sunrise punch..... 12
- kick start - cocchi rosa, gin, lime 12
- passion fruit margarita 12
- kicked up kale..... 12
- strawberry shrub - chia, gin, prosecco.... 12

MORNING SANDWICHES

scrambled eggs on our housemade english muffin

- the original.....10.95
choice of ham, bacon, sausage, turkey or avocado
tomato, w/ mayo or spicy mayo
- egg white - tomato, w/ mayo or spicy mayo10.95

RISE AND SHINE

- organic steel cut oatmeal - brown sugar, dried cherries 5.95
- almond crunch granola & greek yogurt..... 8.95
- fresh fruit plate - seasonal 9.95
- oatmeal smoothie - soy milk, cinnamon, agave..... 5.95
- california grapefruit - demerara sugar 5.95

EGGS & OMELETTES

- three egg breakfast - free range eggs, bacon or sausage, crispy hashbrowns 10.95
- spinach and kale omelette - wisconsin cheddar cheese..... 12.95
- acapulco omelette - avocado, jalapeño, oaxaca cheese, crispy tortilla strips..... 12.95
- santa monica egg white omelette - shaved turkey breast, tomato-avocado salsa 12.95

served with housemade country bread - housemade english muffin - add a buck



BENEDICTS & HASHES

- classic eggs benedict.....12.95
- roasted turkey eggs benedict.....12.95
- hashbrown eggs benedict - ham or bacon.....12.95
- smoked salmon hashbrown benedict13.95

- short rib hash - sunny side up eggs, crispy potato..... 14.95
- roasted vegetable hash - tarragon aioli, poached eggs.. 11.95

PANCAKES, WAFFLES & FRENCH TOAST

- buttermilk pancake - vermont maple syrup.....9.95
- blueberry pancake 10.95
- orange-chocolate chip pancake..... 10.95
- lemon-cottage cheese pancake 11.95
- crispy waffle - vermont maple syrup8.95
- fresh berry waffle - whipped cream 10.95
- our very nice caramelized french toast..... 10.95
- chicken & waffle - poblano-honey butter..... 13.95

VERY SPECIAL

- breakfast tostadas - pulled chicken, crispy corn tortillas, sunny side up eggs, avocado, queso fresco, ranchero..... 14.95
- mission street burrito - whole wheat tortilla, tofu "chorizo", corn, spinach and egg whites 11.95
- sunrise burrito - scrambled eggs, spinach, cheddar, avocado, lettuce, pico de gallo 11.95
- smoked salmon platter - tomato, cucumber, onions, cream cheese, toasted bagel..... 14.95

SIDES

- housemade english muffin - butter, preserves2.95
- crispy hashbrowns.....3.95
- mexican hashbrowns - cheddar, pico de gallo.....5.95
- housemade sausage3.95
- crispy candied bacon or turkey bacon2.95
- bagel and cream cheese3.95

FROM OUR BAKE SHOP

- blueberry streusel muffin.....3.95
- huge cinnamon roll - cream cheese frosting5.95
- gluten-free cinnamon roll3.95
- banana muffin.....3.95
- blackberry-bran muffin3.95
- zucchini-walnut muffin3.95

SUMMER HOUSE

SANTA MONICA®

MORE

LUNCH

ZERO-PROOF COCKTAILS

all the flavor without the 3pm hangover

- malibu cooler** - passionfruit, orange 6.95
- pineapple paradise** 6.95
- acai basil smash** - acai berry, fresh basil, agave..... 6.95
- kale lemonade** - fresh squeezed lemon juice, agave nectar ..6.95
- cucumber cooler** - mint, lime, soda..... 6.95

COCKTAILS

- bc old fashioned** - few bourbon, angostura bitters 12
- cucumber collins** - aviation gin, northshore aquavit..... 12
- bonfire** - tequila, grapefruit, spice, honey, peychaud's 12
- mezcal mule** - del maguey mezcal, passion fruit, ginger beer 12
- strawberry solstice** - willa vodka, canton ginger, sparkling 12
- palm fizz** - aromatized wine, apple, lemon, prosecco, rosemary ..12

VEGETABLES

- roasted cauliflower** - jalapeño pesto, parmesan8.95
- roasted baby beets** - goat cheese, toasted hazelnuts8.95
- caramelized brussels sprouts** - pancetta.....8.95
- heirloom tomatoes** - extra virgin olive oil, herbs.....8.95

GREENS

- super greens**9.95
baby kale, mizuna, shaved celery, parmesan vinaigrette, watercress, roasted garlic bread crumbs
- living lettuces** 10.95
living water farm greens cut to order, organic olive oil, fresh-squeezed lemon, toasted pumpkin seeds
- shaved vegetable salad**..... 11.95
petite romaine, iceberg, ricotta salata, sunflower seeds, quinoa
- santa monica cobb** 13.95
grilled corn, avocado, romaine, arugula, smoked bacon, point reyes blue cheese

ADD-ONS FROM THE WOOD GRILL

chicken 4.95 • atlantic salmon 5.95 • ahi tuna 6.95 • skirt steak 7.95

STARTERS

- maryland crab cake** 15.95
blue crab hand picked today, sautéed summer vegetables, tartar sauce
- guacamole & housemade chips** 11.95
hass avocado, charred tomato salsa, cilantro, lime, jalapeño salt
- ahi tuna tostadas** 12.95
watermelon, thai chili, avocado, crema, cilantro, lime, yellow corn tortilla
- local burrata** 13.95
handmade daily by Paolo Protti
tomato jam, arugula, grilled bread
- spicy calamari**..... 13.95
light tempura batter, spicy mayo, chives, lime, togarashi

HANDCRAFTED SANDWICHES

all sandwiches are served with choice of hand-cut french fries or a seasonal salad

- classic wood-grilled hamburger** - lettuce, tomato, onion, 1000 island..... 13.95
- double-decker turkey burger** - grilled with american cheese..... 12.95
- english muffin burger** - avocado, pepper jack cheese, pico de gallo 14.95
- wood-grilled chicken sandwich** - bacon, avocado, havarti cheese 12.95
- crispy market fish sandwich** - red onion fennel slaw, lemon caper tartar, brioche bun..... 15.95
- stacked turkey** - nine grain bread, avocado, tomato, lettuce, havarti, mustard, mayo 12.95
- avocado toast**- poached eggs, hass avocado, scallion mascarpone, housemade bread..... 13.95
- scrambled egg sandwich** - english muffin, **ham, bacon, sausage, turkey** or **avocado**, mayo - regular or spicy 10.95
- maine lobster roll** - housemade bun.....23.95

add: bacon, egg, cheddar, american, blue, roasted poblano — add a buck

OUR PRIME RIB FRENCH DIP

slow roasted, sliced to order, horseradish, natural au jus, choice of hand-cut french fries or a seasonal salad - 19.95

WOOD-GRILLED TACOS

served with slow-cooked black beans, cumin-scented rice, guacamole, charred tomato salsa, tomatillo salsa and fresh corn tortillas

- ancho-marinated amish chicken**... 18.95
- wood-grilled mahi mahi**..... 23.95
- spice rubbed seared ahi tuna** 24.95

PASTA OF THE DAY

spinach carbonara

applewood bacon, sunnyside egg, spinach fettuccine - 16.95

FRESH FISH OF THE DAY

pan-roasted great lakes whitefish

spring vegetables, toasted fregola - 26.95

|| TAKE A HIKE  TO OUR COOKIE COUNTER FOR ADDITIONAL TREATS! ||

SUMMER HOUSE

SANTA MONICA®