

RISE AND SHINE

STRAWBERRY SMOOTHIE

banana, strawberry, Greek yogurt, oat milk, honey, chia seeds

GRANOLA & YOGURT

house granola, strawberry jam, Greek yogurt

AVOCADO TOAST

smashed avocado, seven-grain toast, radish, sunny egg*, cilantro, pickled shallots

EGGS YOUR WAY*

two eggs your style, bacon or chicken sausage, crispy potatoes, toast, strawberry jam

MISSION BURRITO

mexican chorizo, scrambled eggs, potatoes, oaxaca cheese, caramelized onion, salsa verde

FRITTER BENEDICT*

jalapeno corn fritter, house-made bacon, chipotle hollandaise, crispy potatoes

12

14

19

23

20

24

BAKERY SELECTION OF THE DAY

poppy seed muffin, blueberry muffin, almond croissant, choice of two

LEMON MASCARPONE PANCAKES

fresh berries, lemon curd, whipped butter

GARDEN OMELET*

spinach, kale pesto, feta, broccoli, onions, crispy potatoes

CHILAQUILES*

roasted red pepper salsa, tortilla chips, sunny egg, queso fresco, pico de gallo, lime crema
add ons: guacamole +\$4 | chorizo +\$7

STEAK & EGGS*

grilled flat iron, sunny eggs, chimichurri, crispy potatoes

11

18

21

20

39

LEVEL UP

ASSORTED PASTRIES

choice of lemon poppy seed muffin, almond croissant, blueberry muffin

CRISPY POTATOES

BACON

CHICKEN SAUSAGE

AVOCADO

FRUIT

7

8

8

8

7

8

CAFFEINE

COLD BREW

ESPRESSO

LATTE OR CAPPUCCINO

SUNRISE LATTE

super blend (turmeric, cinnamon, ginger & more)
oat milk | lavender syrup

add espresso shot + \$3

FRENCH PRESS FOR 2

O&O BLEND COFFEE

FRUIT JUICES

orange, grapefruit or cranberry

7

6

8

8

15

6

7

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. Please inform your server of any allergies before ordering.

20% gratuity added to parties of 6 or more

SELECT YOUR BEVERAGE

COCKTAILS

BLUEBERRY BRISA MARGARITA	\$20
maestro dobel silver, cointreau, home-made sweet and sour, roasted blueberries, basil	
BACON-INFUSED BLOODY MARY	\$18
bacon-infused vodka, house-made Bloody Mary mix, celery salt & black volcanic salt rim	
SMOKY SEA BLOODY MARY	\$18
charred tomato Bloody Mary base, mezcal, black garlic sea salt rim	
SALTED SHORE	\$19
premium vodka (or gin), fresh grapefruit juice, rosemary simple syrup, pinch of sea salt	
OX & EMBER	\$18
nosotros mezcal or maestro dobel silver tequila, dos topas lager, lime juice, tapatio, hugo, worcestershire	

LAVENDER DROP	\$19
empress gin, lavender infused syrup, fresh lemon juice	
DUNES HURRICANE	\$18
dark rum, light rum, lime juice, oj, agave, passion fruit puree, grenadine	
PALOMA MORADA	\$18
nosotros mezcal or maestro dobel silver, blueberry shrub, lime juice, fever-Tree grapefruit soda	
PURPLE TIDE COLADA	\$19
bumbu rum, pineapple juice, ube extract, coconut cream, whipped cream	
LIMONCELLO SPRITZ	\$18
ventura spirit, limoncello, prosecco, soda water, fresh lemon	

ON TAP

TARANTULA HILL BLONDE	\$12
tarantula brewing, thousand oaks	
BEACHSCAPE PILSNER	\$12
ventura coast brewing, ventura	
DOS TOPAS LAGER	\$11
topa topa, ventura	
ARCTIC HAZE IPA	\$12
ventura coast brewing, ventura	

WHITE WALLS IPA	\$11
institution brewing from camarillo	
PURPLE TEARS AMERICAN IPA	\$12
ventura coast brewing, ventura	
SEASONAL	\$11
ask your mixologist for the seasonal beer	
VALKYRIE AMBER ALE	\$12
enegren brewing co., moorpark	

CHOOSE YOUR FRESH JUICES

- Orange
- Cranberry
- Pomegranate
- Pineapple
- Strawberry lemonade

MIMOSA TRAY EXPERIENCE

INCLUDES

- One bottle of bubbles
- Three seasonal fresh juices
- Fresh coastal fruit & berries
- Garnish board

Serves 2 - 4 Guests

CHOOSE YOUR BUBBLES:

- Drop of Sunshine Sparkling Rosé \$38
- Candoni Prosecco (Italy) — \$46
- Chandon Brut (California) — \$62
- Veuve Clicquot Brut (France) — \$225
- Dom Pierre Pérignon (France) — \$600

SPIRIT-FREE BY THE SEA

MIONETTO PROSECCO - ALCOHOL REMOVED	\$18
premium sparkling wine is skillfully crafted with Italian grapes to deliver a light and refreshing taste	
SUNSET SPRITZ - ZERO PROOF	\$18
alcohol-free aperitivo, alcohol-free sparkling prosecco, soda water, orange slice	

BUTTER SAUVIGNON BLANC ZERO	\$40 B
this alcohol-removed wine offers delicate aromas of fresh lime, redcurrant and lemon shortbread.	
SUNSET BERRY MARGARITA	\$18
zero-proof tequila home-made sweet and sour roasted blueberries, basil	

WINE S

WHITES

SEGURA VIUDAS BRUT	G \$ 16 B \$52
spain	
DAOU ROSÉ	G \$ 16 B \$55
paso robles, ca	
GIRLAN PINOT GRIGIO	G \$ 16 B \$56
italy	
SAINT CLAIR FAMILY SAUVIGNON BLANC	G \$ 17 B \$62
marlborough, new zealand	
GROTH SAUVIGNON BLANC	G \$ 18 B \$61
napa, ca	
FRANK FAMILY CHARDONNAY	G \$ 18 B \$61
napa, ca	
JUSTIN CHARDONNAY	G \$ 18 B \$61
paso robles, ca	

REDS

FESS PARKER PINOT NOIR	G \$ 19 B \$70
santa rita hills, ca	
THE FABLEIST CHILL RED	G \$ 16 B \$62
paso robles, ca	
OPOLO ZINFANDEL	G \$ 15 B \$56
paso robles, ca	
OJAI CLIMA FRIO SYRAH	G \$ 16 B \$62
santa barbara, ca	
TENSLEY FUNDAMENTAL RED BLEND	G \$ 17 B \$62
central coast, ca	
VINA ROBLES ESTATE CABERNET SAUVIGNON	G \$ 18 B \$61
paso robles, ca	
ROBERT MONDAVI CABERNET SAUVIGNON	G \$ 20 B \$75
napa, ca	

Now available as refreshing mocktails. Our expert mixologists can craft your favorite drinks with alcohol-free spirits. Perfect for anyone looking to enjoy the same great taste without the buzz.

20% gratuity added to parties of 6 or more