

RISE AND SHINE

STRAWBERRY SMOOTHIE banana strawberry greek yogurt oat milk honey chia seeds	14	BAKERY SELECTION OF THE DAY poppy seed muffin blueberry muffin almond croissant choice of two	11
GRANOLA & YOGURT house granola strawberry jam greek yogurt	15	LEMON MASCARPONE PANCAKES fresh berries lemon curd whipped butter	18
AVOCADO TOAST smashed avocado seven-grain toast radish sunny egg* cilantro pickled shallots	19	GARDEN OMELET* spinach kale pesto feta broccoli onions crispy potatoes	23
EGGS YOUR WAY* two eggs your style bacon or chicken sausage crispy potatoes toast strawberry jam	23	CHILAQUILES* roasted red pepper salsa tortilla chips sunny egg queso fresco pico de gallo, lime crema add ons: guacamole +\$4 chorizo +\$7	20
MISSION BURRITO mexican chorizo scrambled eggs potatoes oaxaca cheese caramelized onion salsa verde	21	STEAK & EGGS* grilled flat iron sunny eggs chimichurri crispy potatoes	39
FRITTER BENEDICT* jalapeno corn fritter house-made bacon chipotle hollandaise crispy potatoes	24		

LEVEL UP

ASSORTED PASTRIES choice of lemon poppy seed muffin almond croissant blueberry muffin	7
CRISPY POTATOES	8
BACON	8
CHICKEN SAUSAGE	8
AVOCADO	7
FRUIT	8

CAFFEINE

COLD BREW	7
ESPRESSO	6
LATTE OR CAPPUCCINO	8
SUNRISE LATTE super blend (turmeric, cinnamon, ginger & more) oat milk lavender syrup add espresso shot + \$3	8
FRENCH PRESS FOR 2	15
O&O BLEND COFFEE	6
FRUIT JUICES orange, grapefruit or cranberry	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, tapatío, 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	MIMOSA TRAY EXPERIENCE	CHOOSE YOUR BUBBLES:
- Orange - Cranberry - Pomegranate - Pineapple - Strawberry lemonade	INCLUDES - One bottle of bubbles - Three seasonal fresh juices - Fresh coastal fruit & berries - Garnish board Serves 2 - 4 Guests	- 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

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	
NAPA QUILT CABERNET	G \$ 19 B \$70
napa. 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.

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