

BR.... | 7am - 2pm

SIGNATURE ITEMS

Huevos Rancheros eggs, chorizo, avocado, beans, chipotle crema, cotija served over crispy tortillas	15
Enmoladas fried corn tortillas rolled in mole sauce, topped with a fried egg, queso fresco, crema & onions	12
Monterey Omelette bay shrimp, Monterey mushrooms, Monterey jack cheese, potatoes	15
Poblano Ham Omelette stuffed with Oaxaca cheese, poblano chili pepper and potatoes	13
Pork Carnitas Omelette 3 eggs folded in carnitas and cheese topped with pico de gallo, potatoes	13
Buenos Dias Burrito chorizo, potatoes, eggs & cheese wrapped in an oversized tortilla, crema, avocado	13
Avocado Trio Toast avocado mashed in multi grain bread, topped with bacon, tomato and one egg	13

SIDE NOTES

Cereals - 5

Potatoes or Toast - 4

Bagel w/
cream cheese - 6

Freshly Baked Pastry - 6

Breakfast Meats - 6

applewood smoked bacon,
pork sausage, grilled ham
steak

Chili-glazed Bacon - 7

BREAKFAST STAPLES

2 Eggs any Style potatoes, bacon or pork sausage. add ground beef patty +4	13
Eggs Benedict English muffins topped with Canadian bacon or smoked salmon, drenched in hollandaise, potatoes	15
House Made Pancakes with butter and syrup add fresh fruit topping +3	13
California Omelette stuffed with bacon, avocado, Monterey jack cheese, potatoes	15
Tomatillo Egg White Scramble spinach mushrooms, tomato	13
Granola Parfait strawberry yogurt, fruit, house granola	13
Fruit Platter seasonal fruits, agave nectar	11
Hot Oatmeal dried cherries, cranberries, brown sugar, milk	10
Bananas Foster French Toast bananas, candied pecans, rum scented cajeta, syrup	15

BRUNCH BEVERAGES

Tides Bloody Mary - 35

housemade bloody-mary, Titos vodka,
chef's choice of garnish

Traditional Bloody Mary - 10

housemade bloody-mary mix, vodka, olives, celery
stalk

Juices - 5

orange, apple grapefruit, cranberry, pineapple

Coffee, Decaf, Hot Tea - 4

....UNCH

SHARABLE

Tuna Tacos avocado sauce, siracha marinated ahi tuna	15
Carnitas Sliders pork, avocado, red cabbage, slider bun	13
Yucatan Shrimp sautéed in garlic, chili paste, lime butter, mango salsa	13
Fried Calamari banana peppers, aji amarillo aioli, cocktail sauce	11

SOUP / SALAD

Clam Chowder potatoes, onions, celery, cream and crispy tabasco	8.5
Quinoa Pear Salad baby arugula, dried cherries, candied pecans, bacon, cotija, raspberry dressing	12
Roasted Butternut Salad spinach, herbed cheese, apples, pepitas, dried cranberries, apple cider vinaigrette	13
Taco Salad romaine, olives, jicama, corn, chayote, cheese, guac, pico de gallo, pepita dressing	13
Iceberg Wedge cilantro-jalapeno ranch, chili glazed bacon, tomatoes, guajillo sauce	12
Caesar Salad house-made dressing, croutons, tomatoes. grilled chicken +5/ carne asada +6/ shrimp +6/ fried egg +3	13

MAINS

California Club Sandwich turkey breast, cranberry aioli, bacon, avocado, lettuce & tomato on sour dough	14
Blackened Snapper Sandwich baby arugula, tomato, avocado, banana peppers, siracha aioli, roll	15
Ciabatta Chicken Sandwich avocado, tomato, bacon, onions, pesto mayo & jack cheese on a ciabatta roll	15
Vizcaino Burger tomatoes, onion, pickles, bacon & gorgonzola on a pretzel roll / add fried egg +3	16
Tempura Veggie Sandwich alfalfa sprouts, tomatoes, onion rings, saffron aioli, healthy roll	14
Fish Tacos corn tortilla, lightly battered cod, purple coleslaw, avocado, tomato guajillo sauce	23
Mango Chicken Breast mango salsa, steamed vegetables and white rice	22
Seafood Chilpachole Spanish style cioppino with market fish and shellfish topped with avocado, over rice	25
Monterey Sand Dabs Locals favorite, pepita flour dusted, lemon caper sauce, jasmine rice, vegetables	21

DINNER | 5pm - 10pm**SANGRIA**

glass - 8 / half carafe - 19 / large carafe - 33

Traditional Rojo Sangria red wine sangria**Rosada Sangria** pink, blush style sangria**Blanco Burbujas Sangria** white wine sangria
made with sparkling brut**FOR THE TABLE**

La Tablita	26
make your own tacos, carne asada, chicken, carnitas, shrimp, and chorizo, pico de gallo, guacamole	
Monterey Mushrooms	14
crab-stuffed Monterey mushrooms, oven baked drizzled with chili-lime butter	
Table Side Guacamole	15
prepared at your table with California avocados, house made tortilla chips	
Bacon Wrapped Scallops	17
citrus vodka bloody mary sauce	
Fried Calamari	11
lightly seasoned, banana peppers, aji amarillo aioli, cocktail sauce	
Tuna Tacos	15
avocado sauce, siracha marinated ahi tuna	
Camitas Sliders	13
carnitas with avocado red cabbage, slider bun	
Yucatan Shrimp	13
sautéed in garlic, chili paste, white wine, lime butter smothered with mango salsa	
Jicama Tacos	10
beer-battered veggie tempura on a crispy jicama tortilla topped with guajillo crema and fried leeks	

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SOUP / GREENS

Clam Chowder	8.5
potatoes, onions, celery, cream and tabasco	
Roasted Butternut Salad	13
spinach, herbed cheese, apples, dried cranberries, pepitas, candied pecans, apple cider vinaigrette	
Quinoa Pear Salad	12
baby arugula, dried cherries, candied pecans, bacon, cotija, raspberry dressing	
Iceberg Wedge	12
cilantro-jalapeno ranch, chili glazed bacon, tomatoes, guajillo sauce	
Caesar Salad	12
house-made dressing, croutons, and tomatoes add grilled chicken +6 / carne asada +6 / shrimp +8	

MAINS

Fish Tacos	23
Corn tortilla, lightly battered cod, red purple coleslaw, avocado, guajillo sauce	
Seafood Chilpachole	26
Spanish style cioppino with market fish and shellfish topped with avocado over rice	
Char-Broiled Swordfish	27
on a bed of sautéed vegetables, mashed potato, tequila-prickly pear sauce	
Monterey Sand Dabs	25
Locals favorite, pepita flour dusted, lemon caper sauce, jasmine rice, seasonal vegetables	
Pistachio Crusted Halibut	33
passion fruit reduction, rice, asparagus	
Tajin Snapper	24
garlic braised greens, rosemary marble potatoes, saffron crema	
Mango Chicken Breast	23
mango salsa, steamed vegetables and white rice	
Grilled New York Steak	39
garlic mashed potatoes, vegetables, tempura onion rings, green peppercorn sauce	
Pineapple Tamarind Pork	21
grilled pineapple, tamarind-agave reduction, yucon gold whipped potato, vegetables	
Pasta Ala Monterey	29
sautéed shrimp, spanish olives, tomatoes, capers, scallions, white wine sauce over capellini	