



GOOD MORNING

OFFSHORE HIGHLIGHTS

BREAKFAST BURGER* | 23

hashbrowns | fried egg | bacon | lto secret sauce | Amish seeded bun
choice of hashbrows or heirloom tomatoes

LEMON RICOTTA

PANCAKES | 16 v

blueberry preserves | espresso powder
beekeepers blend honey

CHILAQUILES VERDE* | 21

pork chorizo | tomatillo salsa | avocado
cilantro crema | pickled onion | cotija enchilado
scrambled egg

substitute: plant-based chorizo 2

MORNING CLASSICS

hashbrown potatoes or carved heirloom tomatoes

AMERICAN BREAKFAST* | 17 v

cage-free eggs | honey cured bacon, sausage link,
chicken apple sausage or plant-based sausage patty
artisan toast

enhancement: buttermilk pancake 4

FARMER'S MARKET

OMELET* | 19 v

yellow squash | baby spinach | mushroom |
bell peppers | marinated chickpea & feta relish
artisan toast

FIVE CHEESE

OMELET* | 19

cheddar, monterey jack, provolone, mozzarella,
parmesan cheeses | choice of protein | artisan toast

CALIFORNIA BREAKFAST

BURRITO* | 23

steak asada | scrambled eggs | guacamole
pico de gallo | cheese | sour cream | french fries
flour tortilla

make it smothered with ranchero sauce

BACON & EGG SANDWICH* | 17

double smoked bacon | gouda cheese | chipotle aioli
Amish seeded bun

DROP IN

GOLDEN HOUR LATTE | 7

espresso | vanilla | honey | nutmeg | cinnamon
choice of milk

ICED THIN MINT LATTE | 7

espresso | chocolate | mint | choice of milk

DROP KICK ENERGY

HORCHATA | 7

FRUIT JUICES | 7

orange | grapefruit | pineapple | apple

FONTE DRIP COFFEE | 6

regular or decaf

ASSORTED TEAS | 6

RISE AND SHINE

CLASSIC PANCAKES | 15 v

buttermilk | whipped butter | maple syrup
enhancement: candied bacon 4

SALMON GRAVLAX

& BAGEL* | 21

chive-caper smear | heirloom tomato
pickled onion | frisee lettuce
everything seasoning | sunbaked herbs

AVOCADO TARTINE | 21 v

wholegrain bread | cage-free hard cooked egg*
heirloom tomato | watercress | feta cheese
chili garlic crunch

CINNAMON SPICED

STEEL-CUT OATS | 12 vn

broken pistachio | cranberry- raisin
maple-apple butter

COCONUT-CHIA

OVERNIGHT OATS | 12 vn

steel cut oats | chia seed | coconut milk
meyer lemon curd | crisp blueberry

GREEK YOGURT

& BERRIES | 13 v

organic almond granola | medjool dates
blue agave nectar | avocado oil

ACAI BOWL | 14 vn, gf

berries of the moment | banana | toasted coconut
crushed granola | flax

ADDITIONALS

PLAIN BAGEL & CHIVE-CAPER SMEAR	8
CINNAMON WALNUT STREUSEL MUFFIN	6
BLUEBERRY COBBLER MUFFIN	6
PLAIN CROISSANT	6
BEST OF SEASON FRUIT & BERRIES	7
HASHBROWN POTATOES	6
HONEY CURED BACON	6
SAUSAGE LINK	5
CHICKEN APPLE SAUSAGE	6
PLANT-BASED SAUSAGE PATTY	4

V - Vegetarian VN - Vegan GF - Gluten Free

SAVOR *the*
GOLDEN
HOURS
with US...

A 20% service charge will be added to parties of 7 or more.
Tax and gratuity not included. Menu items and pricing subject to change.



BEACH SIDE BRUNCH

OFFSHORE

HIGHLIGHTS

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beekeepers blend honey

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cilantro crema | pickled onion | cotija enchilado
scrambled egg
substitute: plant-based chorizo 2

CARLSBAD

BLACK MUSSELS | 29

lager-lemon butter | avocado | cilantro
pickled onion | grilled baguette

CLAM CHOWDER CUP 9 | BOWL 13

double smoked bacon | clams
red potato | crisp onion

MORNING

CLASSICS

hashbrown potatoes or carved heirloom tomatoes

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enhancement: candied bacon 4

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CALIFORNIA BREAKFAST

BURRITO | 23

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pico de gallo | cheese | sour cream | french fries
flour tortilla

make it smothered with ranchero sauce

BACON & EGG SANDWICH | 17

double smoked bacon | gouda cheese | chipotle aioli
Amish seeded bun

STEAK & EGG SANDWICH | 24

marinated flat iron | bleu cheese fondue
sunny up egg | crispy onion | brown butter croissant

CRAFT COFFEES

GOLDEN HOUR LATTE | 7

espresso | vanilla | honey | nutmeg | cinnamon
choice of milk

ICED THIN MINT LATTE | 7

espresso | chocolate | mint | choice of milk

RISE AND SHINE

CINNAMON SPICED

STEEL-CUT OATS | 12 vn

broken pistachio | cranberry- raisin
maple-apple butter

COCONUT-CHIA

OVERNIGHT OATS | 12 vn

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meyer lemon curd | crisp blueberry

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organic almond granola | medjool dates
blue agave nectar | avocado oil

AGAI BOWL | 14 vn, gf

berries of the moment | banana | toasted coconut
crushed granola | flax

SALMON GRAVLAX

& BAGEL | 21

chive-caper smear | heirloom tomato
pickled onion | frisee lettuce
everything seasoning | sunbaked herbs

AVOCADO TARTINE | 21 v

wholegrain bread | cage-free hard cooked egg*
heirloom tomato | watercress | feta cheese
chili garlic crunch

WARM UP

TUNA POKE* | 25

marinated cucumber | edamame | mango | avocado
seaweed salad | pickled ginger | furikake

COBB SALAD | 15 gf

hard cooked egg* | crisp bacon
point Reyes bleu cheese | heirloom tomato
radish | green goddess dressing
enhancement: skirt steak 11,
poached shrimp 12, grilled chicken 9

MAIN EVENT

ALL AMERICAN BURGER | 23

honey cured bacon | sharp cheddar cheese | lto
secret sauce | Amish seeded bun
choice of fries, onion rings, or sweet potato tots
substitute: vegan patty 21\$

ROASTED TURKEY CLUB | 23

bacon | Swiss cheese | lettuce | tomato | avocado
mayonnaise | sourdough bread
choice of fries, onion rings, or sweet potato tots

PAN ROASTED SALMON | 36

crisp potato pancake | root vegetable succotash
orange-mustard marmalade glaze

ADDITIONALS

- PLAIN BAGEL & CHIVE-CAPER SMEAR | 8
- CINNAMON WALNUT STREUSEL MUFFIN | 6
- BLUEBERRY COBBLER MUFFIN | 6
- PLAIN CROISSANT | 6
- BEST OF SEASON FRUIT & BERRIES | 7
- HASHBROWN POTATOES | 6
- HONEY CURED BACON | 6
- SAUSAGE LINK | 5
- CHICKEN APPLE SAUSAGE | 6
- PLANT-BASED SAUSAGE PATTY | 4

V - Vegetarian VN - Vegan GF - Gluten Free

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GOOD AFTERNOON

WARM UP

CHIPS, SALSA & GUACAMOLE | 17 vn, gf

yellow corn tortilla chips | charred tomato salsa
hass avocado guacamole

CRISP BRUSSELS SPROUTS | 13 gf

crisp bacon | medjool dates | pecorino cheese
aged balsamic syrup | chives

CEVICHE MIXTO* | 22 gf

shrimp | baja seabass | cucumber | pico de gallo
avocado | tostadas

TUNA POKE* | 25

marinated cucumber | edamame | mango | avocado
seaweed salad | pickled ginger | furikake

BUFFALO

CHICKEN WINGS | 23 gf

house buffalo sauce | crudité of vegetables
whipped buttermilk ranch

LOADED FRENCH FRIES* | 24 gf

steak asada | charred poblano- white cheese sauce
tomato salsa | pickled serrano | guacamole
sour cream | cotija enchilada

CHARRED EGGPLANT

HUMMUS | 17 vn

whipped garbanzo bean | ground sesame
coriander | pomegranate | roasted garlic flatbread
crisp chickpeas

CLAM CHOWDER CUP 9 | BOWL 13

double smoked bacon | clams
red potato | crisp onion

MAIN EVENT

GRILLED PACIFIC ROCKFISH TACOS* | 25 gf

crimson cabbage slaw | avocado- lime crema
pickled onion | corn tortillas | tortilla chips
charred tomato salsa
substitute: flour tortillas 3\$

CARLSBAD

BLACK MUSSELS* | 29

lager-lemon butter | avocado | cilantro
pickled onion | grilled baguette

LOCAL STRIPED BASS* | 36

zucchini noodles | ricotta gnocchi | baby spinach
parsnip | citrus vinaigrette

FLAT IRON

STEAK FRITES* | 39 gf

chimichurri | shoestring fries

ADDITIONALS

SHOESTRING FRIES | 7

ONION RINGS | 7

SWEET POTATO TOTS | 7

GREENS

COBB SALAD | 15 gf

hard cooked egg* | crisp bacon
point Reyes bleu cheese | heirloom tomato
radish | green goddess dressing

CLASSIC

CAESAR SALAD | 23

torn hearts of romaine | parmesan romano
lemon pepper croutons | Caesar dressing

KALE & BRUSSELS

SPROUTS SALAD | 16

cranberry- raisins | toasted almonds
pickled fennel | pecorino cheese dressing
enhancement: flat iron steak 11,
poached shrimp 12, grilled chicken 9

CLASSIC

COMFORTS

choice of shoestring fries, onion rings,
or sweet potato tots

ALL AMERICAN

BURGER* | 22

honey cured bacon | sharp cheddar cheese | lto
secret sauce | Amish seeded bun | choice of additional
substitute: vegan patty 21

ROASTED TURKEY CLUB | 23

Swiss cheese | lettuce | tomato | avocado-bacon mayonnaise
sourdough | choice of additional

SAN DIEGO

HOT CHICKEN | 22

crisp tempura | house hot sauce | shaved lettuce
tart pickles | mayonnaise | Amish seeded bun
choice of additional

5 CHEESE QUESADILLA* | 19

Mexican cheese blend | spiced flour tortilla
charred tomato salsa | guacamole
choice of beef, chicken, chorizo

SOMETHING

SWEET

CINNAMON

CEREAL MILK CAKE | 13

cinnamon sugar whipped cream | cookie crumbles
white chocolate drizzle | fresh strawberry

WARM BROWNIE | 11

double fudge | caramel | pecans

PISTACHIO RICOTTA

CRÈME CAKE | 14

vanilla sponge cake | pistachio & ricotta crème
crisp blueberries

ICE CREAM AND SORBET | 9

peppermint, vanilla, chocolate
dragon fruit

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*Some dishes may contain raw or undercooked ingredients,
which may increase your risk of foodborne illness.



GOOD EVENING

WARM UP

CHIPS, SALSA & GUACAMOLE | 17 vn, gf

*yellow corn tortilla chips | charred tomato salsa
hass avocado guacamole*

CEVICHE MIXTO* | 22 gf

*shrimp | baja seabass | cucumber | pico de gallo
avocado | tostadas*

TUNA POKE* | 25

*marinated cucumber | edamame | mango | avocado
seaweed salad | pickled ginger | furikake*

CARLSBAD

BLACK MUSSELS* | 29

*lager-lemon butter | avocado | cilantro
pickled onion | grilled baguette*

BUFFALO

CHICKEN WINGS | 23 gf

*house buffalo sauce | crudité of vegetables
whipped buttermilk ranch*

LOADED FRENCH FRIES* | 24 gf

*steak asada | charred poblano- white cheese sauce
tomato salsa | pickled serrano | guacamole
sour cream | cotija enchilada*

CHARRED EGGPLANT

HUMMUS | 17 vn

*whipped garbanzo bean | ground sesame
coriander | pomegranate | roasted garlic flatbread
crisp chickpeas*

CLAM CHOWDER CUP 9 | BOWL 13

*double smoked bacon | clams
red potato | crisp onion*

GREENS

COBB SALAD | 15 gf

hard cooked egg | crisp bacon
point Reyes bleu cheese | heirloom tomato
radish | green goddess dressing*

CLASSIC

CAESAR SALAD | 23

*torn hearts of romaine | parmesan romano
lemon pepper croutons | Caesar dressing*

KALE & BRUSSELS

SPROUTS SALAD | 16

*cranberry- raisins | toasted almonds
pickled fennel | pecorino cheese dressing*

enhancement: flat iron steak 11,
poached shrimp 12, grilled chicken 9

CLASSIC COMFORTS

ALL AMERICAN BURGER* | 22

*honey cured bacon | sharp cheddar cheese | lto
secret sauce | Amish seeded bun | choice of additional
substitute: vegan patty 21*

**choice of shoestring fries, onion rings,
or sweet potato tots**

GRILLED PACIFIC ROCKFISH TACOS* | 25 gf

*crimson cabbage slaw | avocado- lime crema
pickled onion | corn tortillas | tortilla chips
charred tomato salsa
substitute: flour tortillas 3\$*

MAIN EVENT

LOCAL STRIPED BASS* | 36

*zucchini noodles | ricotta gnocchi | baby spinach
parsnip | citrus vinaigrette*

PAN ROASTED SALMON | 36

*crisp potato pancake | root vegetable succotash
orange-mustard marmalade glaze*

SEAFOOD SCAMPI* | 36

*prawns | clams | black mussels | bay scallops
garlic- parsley cream | peppadew peppers
grilled lemon | grilled bread*

SHORT RIB RAGU &

PAPPARDELLE PASTA | 36

*san Marzano tomatoes | portobellini mushroom
pecorino cheese | herb breadcrumb*

BAKED HALF CHICKEN | 36

*cornbread pudding | crushed sweet potato
sour honey-horseradish sauce*

FLAT IRON

STEAK FRITES* | 39 gf

chimichurri | shoestring fries

6OZ FILET MIGNON* | 52

14OZ RIBEYE | 49

*whipped potato | asparagus | cauliflower sprouts
crisp onions | porto demi glace
enhancement: jumbo prawns 18*

CIDER BRAISED CARROTS | 17 vn, gf

*whipped garbanzo bean | beluga lentils | ginger
toasted almond | crisp herbs*

ADDITIONALS

SHOESTRING FRIES | 7

WHIPPED POTATO | 7

ONION RINGS | 7

SWEET POTATO TOTS | 7

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DRINKS

SHORES MARGARITAS

BURNING PASSION | 16

la luna mezcal | lime | passionfruit | hibiscus

UNDER THE SEA | 16

blanco tequila | mezcal | hibiscus | lime

SHORES MARGARITA | 15

*+1 strawberry | passionfruit | mango
spicy prickly pear | frozen*

BLAZING BEACH BREEZE | 16

*cazadores reposado | jalapeño | prickly pear
lime | agave*

CADDY RANCH WATER | 16

casamigos blanco | grand marnier | lime | topo chico

BEERS

DRAFT | 9

Level Line | West Coast Pale Ale | Topa Topa

Chasing Citra IPA | Resident Brewing

Orange Avenue Wit | Coronado Brewing

Barrio Lager | Thorn Brewing | Baja Style Lager

Stella Artois | European Pale Lager

Modelo | Grupo Modelo

Rotating Beer Tap | Local Brewery

BOTTLED | 8

Miller Light | Pilsner | USA

Heineken | Pale Lager | Holland

Bud Light | Lager | USA

Budweiser | Lager | USA

Corona | Lager | Mexico

Amstel Light | Lager | Holland

Guinness | Stout | Ireland

Rotating Local Non-Alcoholic Beer

NON ALCOHOLIC

FRESHLY BREWED COFFEE OR TEA

5

LEMONADE

regular or strawberry

4

AQUA PANNA

8.5

SAN PELLEGRINO

8.5

TOPO CHICO

5-7.5

BOTTLED ALKALINE WATER

5

SODAS

5

COCKTAILS

16

COASTAL COOLER

rigby vodka | cucumber | lime | mint | soda

TIKI TIKI

spiced rum | amaretto | pineapple | cranberry

SHORES SURFRIDER

rum | coconut | strawberry | hibiscus lemonade

LA JOLLA LEMONADE

tanqueray gin | limoncello | lemon | mint | basil

QUEENS TIDE

tanqueray gin | lemon | hibiscus | mint

SMOKIN SUNSET

la luna mezcal | lime | passionfruit | cherry

AMOROSO

*mijenta tequila | benedictine | passionfruit
lime | cinnamon*

NEW FASHION

*sage infused bourbon | banana liqueur
orange angostura bitters*

WINES

GLASS | BOTTLE

BUBLES & ROSÉ

NV Prosecco | Caposaldo 10 | 38

Sparkling Rosé | Domain Chandon 13 | 52

Rosé | Bieler Pere & Fils | Provence | FR 12 | 48

WHITES

Sauvignon Blanc | Daou 12 | 48

Pinot Grigio | Pighin 11 | 42

Riesling | J. Lohr 11 | 42

Chardonnay | Grayson Cellars 12 | 43

Chardonnay | Duckhorn Migration | Sonoma 16 | 62

REDS

Pinot Noir | Cambria | Julia's Vineyard 14 | 54

Cabernet Sauvignon | Grayson Cellars 12 | 43

Cabernet Sauvignon | Justin | Paso Robles 16 | 62

Tempranillo | El Jefe "Grande" | Spain 13 | 52

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