

BREAKFAST

4AM - 11AM

HEALTHY START

STEEL-CUT OATS *✓* 15
local date sugar | chia seed | toasted coconut
add: seasonal berries with vanilla bean syrup 4

AVOCADO TOAST *✓* 19
smashed avocado | ninja radish | pickled red onion | feta cheese | micro cilantro
arugula | frisée | toasted pumpkin seeds | grilled multi grain artisan bread
add an egg any style* 3

AÇAÍ BOWL *✓* 19
açai berry purée | strawberries | blueberries | banana | granola
local date sugar | chia seed | toasted coconut

MARKET FRUIT & BERRIES *✓* **LS** 24
seasonal fruit | prickly pear yogurt dip

FROM THE GRIDDLE

served with pure maple syrup and butter

CHALLAH FRENCH TOAST *✓* 23
powdered sugar | candied pecans | vanilla bean whipped cream | berry curd

BELGIAN WAFFLE *✓* 21
powdered sugar | berry garnish
add: sliced bananas or seasonal berries 4 | gluten free available

BUTTERMILK PANCAKES *✓* 22 | **SM** 18
powdered sugar | strawberry garnish
add: sliced bananas or seasonal berries 4 | chocolate chips 2
gluten free available

EGG LOVERS

served with fingerling breakfast potatoes and choice of toast

RIBEYE STEAK & EGGS* **LS** 49
two eggs any style | charred green onion chimichurri with minced bell peppers

OMELET YOUR WAY* 27
choice of three fillings: bacon, sausage, ham, lobster, shrimp, jalapeño,
bell pepper, onion, tomato, foraged mushrooms, avocado, spinach
choice of one cheese: queso chihuahua, cheddar, swiss, mozzarella, feta

BREAKFAST BURRITO YOUR WAY* 27
choice of three fillings: bacon, sausage, ham, lobster, shrimp, jalapeño
bell pepper, onion, tomato, foraged mushrooms, avocado, spinach
choice of one cheese: queso chihuahua, cheddar, swiss, mozzarella, feta
served with roasted salsa and pico de gallo side

EGGS BENEDICT* 27
english muffin | canadian bacon | hollandaise

YAAMAVA' BREAKFAST* 25
two eggs any style | choice of breakfast meat

BAKER'S CORNER

all baked goods sourced from local bakeries

MUFFIN 7
blueberry | bran | banana | coffee cake

BAGEL 7
everything | sesame | plain | cinnamon raisin

TOAST 5
white | whole wheat | rye | sourdough | gluten free - 6

BREAKFAST SIDES

SINGLE EGG* 3
HAM 7

JALAPEÑO CHICKEN SAUSAGE 7
COUNTRY PORK SAUSAGE LINK 7

APPLEWOOD SMOKED BACON 7
SEITAN BACON *✓* 7

FINGERLING BREAKFAST POTATOES *✓* 7

BEVERAGES

(alcohol service hours 8am - 1am)

MORNING FAVORITES

JUICE **LS** 7
PITCHER 28
orange | tangerine | grapefruit | apple
cranberry

MILK 6
whole | 2% | non-fat | almond | soy | oat

V8 TOMATO JUICE 8

COFFEE & TEA

DRIP COFFEE POT 14/18
CAPPUCCINO 6
LATTE 6
ESPRESSO SGL 4/DBL 6

WINE

PIPER SONOMA BRUT 11/44
DOMAINE CHANDON ROSÉ 12/45
VEUVE CLICQUOT 23/92
STELLA ROSA PROSECCO 187ML 12
KENDALL-JACKSON CHARDONNAY 10/40
KENDALL-JACKSON SAUVIGNON BLANC 10/40
SCARPETTA PINOT GRIGIO 12/48
VIETTI MOSCATO D'ASTI 12/48
YAAMAVA' ROSÉ 9/36
PULL MERLOT 9/36
JUSTIN CABERNET SAUVIGNON 16/64
YAAMAVA' RED 9/36

HEALTH-ADE KOMBUCHA 10
PRESSED JUICES & SMOOTHIES
sweet citrus juice 8
roots with ginger juice 8
strawberry orange mango smoothie 10
avocado greens smoothie 10
PRESSED WELLNESS SHOTS 6
vitality | elderberry

HOT TEA 10
HOT WATER SET-UP 5
HOT CHOCOLATE 8

SOFT DRINKS

pepsi | diet pepsi | starry | dr. pepper
diet dr. pepper | ginger ale
soda water | tonic water 5

ICED TEA, LEMONADE, ARNOLD PALMER PITCHER 20
add: strawberry or mango purée 2

BEER

BUD LIGHT 9
COORS LIGHT 9
CORONA 9
HEINEKEN 9

MICHELOB ULTRA 9
MODELO ESPECIAL 9
STELLA ARTOIS 9
STONE DELICIOUS IPA 9

COCKTAILS

BLOODY MARY 18
tito's vodka | zing zang bloody mary mix
add: bacon 2

MARGARITA 18
cazadores blanco tequila | orange curaçao
sweet & sour | salt or tajin rim
add: strawberry or mango puree 2

MIMOSA 17/58
stella rosa prosecco 187ml or bottle of piper
sonoma brut with a side of juice
orange | cranberry | grapefruit | pineapple

PALOMA 15
cazadores blanco tequila | grapefruit soda
salt or tajin rim

LONG ISLAND 18
tito's vodka | bacardi superior rum | fords gin
orange curaçao | sweet & sour | pepsi

RED BULL regular | sugar free 6

BOTTLED WATER

YAAMAVA' BOTTLED WATER 3
PREMIER BOTTLED WATER 7
proud source still & sparkling | perrier
evian still & sparkling

SIGNATURE COCKTAILS

COCO MAI TAI 18
bacardi superior rum | malibu rum
pineapple juice | orange juice
orgeat | grenadine

WATERMELON MULE 18
tito's vodka | ginger beer
watermelon syrup | lime juice

SPIRITS

TITO'S VODKA 15
BACARDI SUPERIOR RUM
CAZADORES BLANCO TEQUILA
JACK DANIEL'S WHISKEY
FORDS GIN

✓ vegetarian **LS** locally sourced

*Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.
Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, dairy, wheat, soybean, peanuts, tree nuts, fish, sesame and shellfish.

LUNCH & DINNER

11AM - 4AM

STARTERS

BUFFALO WINGS 23
celery | carrot | blue cheese or ranch dressing

ASIAN STYLE WINGS 23
celery | carrot | sriracha ranch habanero dipping sauce

SO-CAL CEVICHE* 27
shrimp & octopus | lemon & lime juice | avocado | cucumber
heirloom tomatoes | onion | cilantro | habanero | tortilla chips

POKE BOWL* 27
sticky rice | tobiko | green onion | toasted garlic | micro cilantro
seaweed | spicy mayonnaise | eel sauce | poke sauce | wonton chips

SOUPS & SALADS

add on to any salad:

seared salmon* 14 | roasted chicken breast 13 | grilled prawns* 14

VEGETABLE MEDLEY SOUP ✓ 13
roasted garlic herb crostini

CHICKEN NOODLE SOUP 12
campanelle pasta | celery | carrots | fingerling potatoes

WATERMELON SALAD ✓ 23
grilled watermelons | heirloom tomatoes | burrata cheese | baby micro arugula
fresh basil | tajin | balsamic & olive oil pearls | apricot yuzu vinaigrette

COBB SALAD 23
baby field greens | grilled chicken | heirloom cherry tomatoes | blue cheese crumble
bacon | egg | avocado | choice of dressing: ranch dressing, blue cheese dressing,
champagne vinaigrette, low fat raspberry vinaigrette

GEM CAESAR 15
focaccia rustic crouton | spanish white anchovy | shaved parmigiano | black pepper

SANDWICHES, WRAPS & BURGERS

served with french fries, garden or caesar salad, or side of fruit
substitute vegetarian beyond burger® patty 2

CLASSIC CLUB 24
roasted turkey | bibb lettuce | bacon | heirloom tomato | rosemary aioli

VEGETABLE WRAP ✓ 23
grilled green & yellow zucchini | roasted eggplant | bell peppers | hummus avocado smash
shitake mushrooms | feta cheese | pickled carrots & cucumber

THE CHEESEBURGER* 24
8oz. burger | special sauce | lettuce | heirloom tomato | onion
choice of swiss, american or cheddar cheese

PIZZAS

MARGHERITA ✓ 22
heirloom tomato | pomodoro sauce | fresh mozzarella | parmigiano | basil

PEPPERONI 24
pomodoro sauce | mozzarella

MEDITERRANEAN FLAT BREAD ✓ 22
mozzarella | feta cheese | black garlic parsley oil | nigella | sesame seeds
fresh cucumber | fennel | tomato slaw | baby micro arugula | fresh mint | pickled red onion

ENTRÉES

FILET MIGNON* 13 56
potato pavé | seasonal vegetables | potato crisps | rosemary demi-glace

RIBEYE* 13 54
potato pavé | seasonal vegetables | charred green onion chimichurri with minced bell peppers

MEDITERRANEAN WHOLE STRIPED BASS* 45
shrimp escabeche | roasted bell pepper sauce | grilled lemon | green cabbage slaw

TUSCAN SALMON* 38
roasted potatoes | saffron cream sauce | kale | sun dried tomato
foraged mushrooms | black pepper | lemon

BRAISED CELERY ROOT 28 ✓
green pea purée | faro & red quinoa | fresh truffles | fennel | carrot slaw | gremolata

STUFFED JIDORI CHICKEN 37
chicken breast stuffed with sun dried tomatoes | baby spinach
mango | apricots | foraged mushrooms
served with: artichokes | asparagus | heirloom carrots | green pea mash | apricot pan jus

LOBSTER CARBONARA* 34
bucatini | pancetta | peas | parmigiano | herbs

RIGATONI BOLOGNESE 31
bolognese meat sauce | parmigiano | basil

SOFT SHELL TACO 22
(2 shrimp, chicken, or vegetable tacos)
shrimp taco*: green cabbage | avocado smash | pickled red onion
poblano crema | ninja radish | lemon | roasted red salsa
chicken taco: green cabbage | avocado smash | pickled red onion
poblano crema | ninja radish | roasted red salsa
vegetable taco ✓: tri color cauliflower | avocado smash | pickled red onion
heirloom pico de gallo | salsa macha | panko bread crumbs

BREAKFAST ALL DAY

served with fingerling breakfast potatoes and choice of toast

OMELET YOUR WAY* 27
choice of three fillings: bacon, sausage, ham, lobster, shrimp, jalapeño,
bell pepper, onion, tomato, foraged mushrooms, avocado, spinach
choice of one cheese: queso chihuahua, cheddar, swiss, mozzarella, feta

YAAMAVA' BREAKFAST* 25
two eggs any style | choice of breakfast meat

MARKET FRUIT & BERRIES ✓ 24
seasonal fruit | prickly pear yogurt dip

DESSERTS

HOUSE MADE CARROT CAKE ✓ 12
caramel sauce | walnuts | raisins

CHOCOLATE CAKE ✓ 12
vanilla bean whipped cream | strawberry sauce | raspberries | gold sprinkles

CRÈME BRÛLÉE ✓ 12
seasonal berry garnish

DINNER SIDES

DINNER ROLL ✓ 4
FRENCH FRIES ✓ 7

SEASONAL VEGGIES ✓ 7
STICKY RICE ✓ 7
FRIED CAULIFLOWER ✓ 7

FRUIT ✓ 10
GARDEN SALAD ✓ 10
CAESAR SALAD 10

PARMESAN TRUFFLE
FRENCH FRIES ✓ 14

✓ vegetarian | 13 locally sourced

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