

Signature Drinks

Vanilla Biscuit \$9

Sugar cookie inspired vanilla and almond

Spirit of Aloha \$9

Sweet coconut and macadamia nut

Sandy Beach \$9

Iced brown sugar shaken espresso with cinnamon



Coffee, Tea & More

Doppio \$5.25

Latte \$7.00 / \$7.50

Cappuccino \$6.75

Cortado \$5.75

Americano \$5.25 / \$6.25

Cold Brew \$7.25

Drip Coffee \$5.00 / \$5.75

Mocha \$8.50 / \$9.00

Matcha Latte \$8.00 / \$9.00

Chai Latte \$7.00 / \$7.50

Hot Tea

Iced Tea \$5.25

Iced: passion fruit, peach, black or hibiscus

Lemonade \$5.25

Hot Cocoa \$5.00 / \$6.00 / \$7.00

Kombucha \$6.50

Olipop \$4.50

Sodas \$4.50

Still Water \$5.00

Sparkling Water \$5.00

Milk Options: Whole • Oat • Almond • Breve

All Day Menu

BREAKFAST & BRUNCH

Layered Berry Parfait \$10

Berry jam, greek yogurt, chia pudding, fresh berries, granola



Pumpkin Spice French Toast (V) \$20

Warm pumpkin-infused french toast with spiced autumn cream, crushed toasted walnuts, and powdered sugar.



Monte Cristo Sandwich \$18

Savory fried french toast layered with turkey, melted Swiss cheese, tangy house-made cranberry jam, and a light snow of powdered sugar.

Mission Bay Breakfast \$16

Scrambled eggs served with bacon, toast, and a side of jam

Breakfast Bagel \$16

Scrambled eggs, bacon, arugula, and garlic aioli; choice of plain or everything bagel

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Breakfast Hash (V) \$15

Roasted potatoes, bell peppers, spinach, and onions, topped with scrambled eggs and a zesty romesco crema

Salmon Dip Toast \$16

Cured salmon minced with creme fraiche, cucumber, shallot, and fine herbs

Choice of Tacos (2) \$12 served with house salsa roja:

- Soyrito with potatoes and spinach (VG)
- Birria with cotija cheese
- Breakfast taco with eggs, bacon and cheese

LUNCH & GREENS

Mission Bay Burger \$17 Top Pick

Bacon jam, aged gouda sauce, brioche bun with kettle chips and a pickle

Avocado Toast (VG) \$15

Avocado mash, fresh lemon, pickled onions, crispy fried onions, chili oil, and fresh arugula on toasted sourdough

Turkey & Provolone Sandwich \$16

Turkey, provolone, cranberry, and house aioli on sourdough

Grilled Cheese (V) \$15

Cheddar, swiss and house aioli on sourdough

Caprese Sandwich (V) \$16

Tomatoes, mozzarella, arugula, pesto, balsamic on sourdough



Caesar Salad \$15

Crisp romaine, house-made Caesar dressing, shaved parmesan, roasted pumpkin seeds, and golden garlic breadcrumbs. Vegetarian & gluten-free options available.

Harvest Bowl (VG, GF) \$17

Baby kale, with roasted broccolini, sweet potatoes, black rice, pepitas, quinoa, pomegranate, and citrus vinaigrette

Napa House Salad (V, GF) \$16

Arugula, radish, bell pepper, sun-dried tomatoes, pistachio hazelnut chickpeas, parmesan, creamy lemon dressing



Roasted Tomato Soup (V) \$6 cup / \$11 bowl

Slow-roasted vine-ripened tomatoes, sweet garlic, and fresh basil simmered to velvety perfection. Gluten-free soup; served with bread.

add chicken (\$6) poached salmon (\$9) bacon (\$4) hard boiled egg (\$3) or cup of soup (\$4.50)

Shareables

Made to share, any time, any occasion.

Warm Olives & Almonds (VG, GF) \$11

Warm seasoned olives and toasted marcona almonds

Jamon Flatbread \$17 Must Have

Mozzarella, crispy jamon, hot honey, tomato, ricotta, & pistachio

Margherita Flatbread (V) \$15

San marzano, fresh mozzarella, basil

Mushroom Flatbread (V) \$17

Black garlic bechamel, roasted blend of mushrooms, garlic spinach, onion, cheese blend

Charcuterie Board \$25 Crowd Pleaser

Premium cheeses and cured meats paired with fresh, peak-season fruits and an assortment of artisanal crackers

Hot Honey Bread and Butter (V) \$12

Whipped butter with house hot honey, citrus salt, and local sourdough

Salmon Dip (GF) \$11

House made cured salmon with cucumber, shallot, creme fraiche, and dill, served with a side of chips

Dessert

Indulge a little (or a lot).

Brownie Sundae \$10 Fan Favorite

Warm walnut Brownie with, Vanilla Bean Ice cream and Miso Caramel

Assorted Pastries

Selection varies daily.

VG - Vegan / V - Vegetarian / GF - Gluten Free
Please communicate any allergies or dietary concerns prior to ordering. All food is prepared in a kitchen containing nuts, gluten, dairy and soy.

A service charge of 2.5% is applied to support fair wages and the rising costs of employing a strong team.

If you use a credit card, we must add an additional 3% to offset credit card fees, this does not exceed our cost of accepting the credit charge.

Cellar 68

Wine Bar Reservations Only!



Full Service Cocktail Bar!



Celebrate Your Next Event With Us!

The Mission Bay
**BEACH
CLUB**