

Holiday Brunch

ENJOY YOUR 2-HOUR BRUNCH EXPERIENCE

DECEMBER 24 & 31, 2025

10:00 a.m. - 1:00 p.m. | \$114.48 per person, \$60.61 per child (3-10 yrs.)

Healthy Start

brûléed steel cut oats

bananas, steele cut, fresh berries

local fruits

berries, pineapple, melons, yogurt

yogurt parfait

yogurt, vanilla almond granola, honey, fresh berries

So Cal Favorites

avocado toast

arugula, burrata, tomato compote, balsamic

caesar salad

romaine, white anchovies, crouton, caesar dressing

hummus

garbanzo, smoked paprika, naan

shrimp ceviche

coconut milk, lime, red onion, tomato, avocado

beef carpaccio

parmesan, garlic aioli, balsamic, scallion crème

Eggs & More

california omelet

mushrooms, spinach, onion, monterey jack cheese, avocado

classic eggs benedict

english muffin, ham, béarnaise
add lobster +15

Sandwiches & More

cheeseburger*

american cheese, onions, secret sauce, tomato, shaved romaine, brioche bun

fish tacos

beer battered, harissa crema, tomato-cucumber pico, avocado jalapeño salsa

bucatini pasta

tomato-harissa mascarpone, scallions, mushroom, tomatoes

chicken sandwich

lettuce, bacon, american cheese, tomato, ranch

ora king salmon

potato puree, sautéed spinach, creamy dijon sauce

Indulgences

french toast

powder sugar, maple syrup

waffle

whipped cream, powder sugar, maple syrup

buttermilk pancakes

powdered sugar, maple syrup

*Prices are inclusive of 20% service fee, 5% house fee, and 7.75% tax. Does not include additional alcohol. A 25% gratuity will be added automatically. Please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



Beverage

Wine

glass/bottle

sparkling

prosecco, luca paretto, veneto, it	18/82
cremant de limoux, faire la fete nv, languedoc, fr	19/88
prosecco rosé, jules, veneto, it	21/100
champagne, g.h. mumm, reims, fr	29/155

white

dry riesling, forge, finger lakes, ny	19/75
chardonnay, post & beam by far niente, napa, ca	29/110
sauvignon blanc, frog's leap, napa, ca	24/94
sauvignon blanc, domaine de brosses, menetou-salon, fr	27/102
muscadet sevre et maine sur lie, ch. de la ragotiere 'cuvée amelie', loire, fr	21/82

rosé

symphonie, saint marguerite, provence, fr	24/98
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red

cannonau, olianas, sardinia, it	19/72
pinot noir, bernardus, santa lucia, ca	26/100
valpolicella classico, bertani, veneto, it	24/94
mountain cuvée proprietor's blend, chappellet, napa, ca	26/100
cabernet sauvignon, grgich hills, napa, ca	31/120
aglianico 'l'atto,' cantine del notaio, basilicata, it	28/110

dessert

moscato d'asti, michele chiaro, it	17/68
sauternes, château laribotte, fr	16/77

Cocktail Hour

hayreddin barbarossa 21

tequila, pomegranate liqueur, lemon, orange, agave, blackberry, orange bitter

francis drake 22

rum, fino sherry, dry vermouth, sugar, lime, mint

blackbeard 24

scotch, pineapple rum, piment d'espelette, coconut water, syrup, pineapple, lime

mary read 22

gin, prickly pear syrup, lemon, aperol

bartholomew roberts 25

dark rum, apricot, orgeat, pineapple, coffee, kahlua

hippolyte bouchard 22

vodka, lillet rose, white creme de cacao, grenadine, curocao, lime

Spritz Life

the sundeck spritz 22

limoncello, gin, italicus, lemon juice, soda

sunset mule 21

whiskey, rum, lime, angostura chocolate, ginger beer

forget about it 23

rhubarb, aperol, white vermouth, watermelon, prosecco, soda

Temperance (non-alcoholic)

calico jack 15

lyre's dry london spirit, berry mix, elderflower syrup, lemon, soda

cheung po tsai 15

lyre's white & dark cane, demerara, lime, mint

Cold Brews

beer on tap 12

peroni nastro azzurro
modelo especial lager

beer by the bottle

firestone 805, stone ipa 12
peroni, stella, corona, pacifico,
coors light, bud light 10
peroni 0% 9

