



SUNDAY BRUNCH

COCKTAILS 15

Painkiller – Dark rum. Pineapple & orange juices, coconut cream.
Served on the rocks. Fresh nutmeg

Brumble – Rum blend. Local citrus. Fruit compote. Served on the rocks.
Fresh herbs

Searise – Tequila blend. Grilled grapefruit juice. Hibiscus syrup float.
Salt rim. Served on the rocks

Diver Reviver – Chamomile infused gin. House elixir with thyme honey.
Citrus juices. Served on the rocks

Ocean Royal – Prosecco with fruit puree. Orange bitters

Snoozy Boozy – Vanilla vodka. Italian espresso. Add horchata or minted
Irish cream. Served UP

Burnt Toast – bChoice of dark rum or whiskey. Toasted coconut milk,
cinnamon maple syrup. Served on the rocks

BOTTOMLESS BEACH DAYS 24

Mimosas – Prosecco w/ choice of: orange juice, grapefruit juice, honey
citrus syrup or hibiscus syrup

Bloody Mary or Maria – Choice of either vodka or tequila. House made
mix.

all bloody mary's and maria's are garnished with your choice of (1) –
bacon/shrimp/olives

WINES BY THE GLASS

Sparkling

Cavicchioli Prosecco, Italy, NV \$10

Patriarche Cremant de Bourgogne Brut, France \$12

Rose

Justin, Paso Robles, CA \$14

Whites

Ferrari Carano, Chardonnay, Sonoma, CA, 2016 \$18

Alexana, Pinot Gris, Willamette Valley, OR, 2017 \$17

The Seeker, Pinot Grigio, Veneto, Italy, 2021 \$12

Cakebread Cellars, Sauvignon Blanc, Napa, CA, 2021 \$22

Reds

J Lohr, Seven Oaks, Cabernet Sauvignon, PR, CA, 2019 \$13

Justin, Cabernet Sauvignon, PR, CA, 2019 \$18

Private Dancer, Red Blend, CA, 2018 \$11

Boen Russian River Valley. Pinot Noir, Sonoma, CA, 2017 \$17

COFFE

coffee \$5

ESPRESSO

Italian Espresso

single \$5

double \$8