## Ocean View Bar & Grill

HOT & HEARTY	

<b>AMERICAN BREAKFAST</b> – Two eggs your way, toast, choice of breakfast meat, side of house potatoes
<b>AVOCADO TOAST (V)</b> – Sourdough, avocado, tomato, sprouts, feta, poached egg, 20 balsamic glaze, side of house potatoes
<b>BREAKFAST BURRITO</b> – Choice of breakfast meat, egg, onion, bell pepper, flour 20 tortilla, cheese, house potatoes
<b>CUSTOM OMELET</b> – Choose 3: bacon, chorizo, ham, pepper, tomato, spinach,
mushroom, swiss, cheddar, goat cheese, choice of toast, side of house potatoes
<b>BREAKFAST TOSTADA</b> – Two eggs your way, fried corn tortilla, beans, chorizo, eggs, 20 cheese, pico de gallo, sour cream, side of house potatoes
$\textbf{CREME BRULEE FRENCH TOAST} - Brioche bread, strawberries, maple syrup \\ \dots \\ \dots \\ 20$
<b>BENEDICT FLORENTINE (V)</b> – English muffin, poached eggs, avocado, spinach,
<b>EGGS BENEDICT</b> – English muffin, poached eggs, ham, hollandaise sauce, side of 24 house potatoes
QUICK & EASY
<b>LOCAL BREAD &amp; CIE PASTRIES</b> – Fresh local pastries, ask server for availability 6
FRESH FRUIT PLATTER SM/LG (VGN)
OCEAN VIEW PARFAIT (GF) – Greek yogurt, berries, granola
OATMEAL (VGN) – Fresh berries, brown sugar, dried fruit
<b>BYOP</b> – Two buttermilk pancakes with choice of 3: banana, blackberries, caramel 17 sauce, chocolate chips, strawberries, whipped cream
LOX AND BAGEL – Smoked salmon, bagel, capers, cream cheese, red onion, tomato 24
<u>SIDES</u>
<b>TOAST OR BAGEL</b>
<b>GREEK YOGURT</b> 5
<b>ONE OR TWO EGGS</b>
<b>ONE OR TWO PANCAKES</b>
<b>BREAKFAST MEATS</b> – Bacon, chorizo, ham, sausage, turkey bacon, turkey sausage 8
BEVERAGES
FARMERS BROTHERS COFFEE 5
HOT TEA OR HOT CHOCOLATE
APPLE, ORANGE, OR GRAPEFRUIT JUICE
CAPPUCINO OR LATTE
MORNING LIBATIONS
INDIGO MIMOSA – Piper Sonoma Brut, orange juice, chambord floater
<b>BLOODY MARY</b> – Titos, Zing Zang bloody mary mix

- A 20% gratuity will be added to tables of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. Certain foods and beverages sold here can expose you to chemicals including acrylamide, in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

## OCEAN VIEW BAR AND GRILL

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GOOD PLACE TO START
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HUMMUS (V) – Pita served with fresh assorted vegetables
BALSAMIC BRUSSELS - Fried Brussels, bacon, Parmesan, grilled onion, balsamic glaze 17
WICKED WINGS - Free-range chicken, veggies, choice of: buffalo or sweet chili sauce 18
MARGHERITA FLATBREAD (V) – Marinara, mozzarella, tomato, basil
LOADED NACHOS (V) – Cheese, black beans, pico de gallo, sour cream, house made 19 guacamole add chicken or steak +8
FRESH GREENERIES
710 CAESAR (V) – Romaine, Parmesan, house made croutons, Caesar, lemon zest
STEAK SALAD – Romaine and spinach mix, cucumber, red onion, avocado, chimichurri, 28 grilled sourdough, balsamic
SOUTHWEST CHICKEN SALAD – spring mix, pico de gallo, black beans, mix cheese, 27 tortilla strips, chipotle aioli
SPINACH & BEET (V) - Glazed walnuts, goat cheese, red onion, tomato, beets, balsamic 21
APPLE CRANBERRY WALNUT SALAD (V) - Mixed greens, apple, dried cranberries, 21 glazed walnuts, feta, apple cider balsamic
BETTER USE YOUR HANDS
$CAULIFLOWER\ TACOS\ (GF)(V)\ -\ Fried\ cauliflower,\ pico\ de\ gallo,\ cheese,\ cilantro\ lime\ \dots\ 2000\ aioli,\ corn\ tortillas,\ served\ with\ house\ made\ chips$
BAJA STYLE TACOS (GF) – Marinated chicken or steak, pico de gallo, cheese, chipotle 21 aioli, corn tortillas, served with house made chips
PACIFICA TACOS (GF) – Mahi-mahi or shrimp, cabbage, pineapple salsa, cheese, chipotle 22 aioli, corn tortillas, served with house made chips
710 CAMINO BURGER – ½lb Angus beef, cheddar, lettuce, tomato, caramelized onions, 22 fries (sub beef patty for vegan patty no charge) add: avocado: +3 bacon: +3
BLACKENED AHI SANDWICH – Cabbage, chipotle aioli, fries
FANCY FILL-UPS
PEPPERED CHICKEN PASTA – Linguini, vodka sauce, chicken, mixed vegetables, 27 Parmesan cheese
SEARED SESAME AHI TUNA – Wild rice, asparagus, crimini mushrooms, tomatoes, 29 balsamic glaze drizzle
STUFFED CHICKEN – Chicken stuffed with spinach, onion, mozzarella, topped with vodka sauce, mashed potatoes, asparagus (served with a side salad)
MUSTARD GLAZED SALMON - Wild rice, asparagus, crimini mushrooms, tomatoes 33
STEAK CHIMICHURRI – 80z Top sirloin, mashed potatoes, asparagus, chimichurri,
COLD ONES
DOMESTIC - Coors light, Miller Lite, and Budweiser, Bud light

IPA / PALE ALE – Sculpin, Revenant IPA and Abnormal Pale Ale, Athletic Run Wild IPA N/A  $\,\dots$  8

HEFFE / LAGER – Blue Moon, Calidad, Stella, Peroni, Heineken, Pacifico, Modelo		
LOCAL BEERS – Eppig IPA, Harland Japanese Lager, Harland Hazy IPA, Del Martian Amber,9		
BEYOND BEER – High Noon vodka seltzer		
SIGNATURE COCKTAILS	\$18 each	
BOB PIERCE - Hendrick's, cucumbe	er, lemon juice, simple syrup, bitter truth violet liquor	
LUCILLE BALL – Casamigos Blanco, fresh lime juice, splash of cranberry juice, agave nectar, topped with Grand Marnier, garnish with cranberries		
BING CROSBY - Bulleit, bitters, Fev	er-Tree ginger beer, lime juice	
RAQUEL WELCH – Tito's, raspberries, lemon, simple syrup		
AVA GARDNER – Plantation 3 Stars, mint, lime juice, blackberry, simple syrup, soda		
JIMMY DURANTE – Ketel One, espresso, Kahlua, Rumhaven, Bailey's		
BUBBLES AND ROSE		
PROSECCO LA MARCA	GL/BTL - Italy	
PIPER SONOMA BRUT	GL/BTL – Sonoma County	
DAOU ROSE	GL/BTL - France	
REDS	GB/BTB Trainee	
ELOUAN PINOT NOIR	CI /RTI Orogon 1////5	
BANFI CENTINE RED BLEND,	GL/BTL - Oregon	
PROVERB CAB SAUV	GL/BTL - Italy	
LIBERTY SCHOOL CAB SAUV	GL/BTL - Modesto	
DAOU CAB SAUV	GL/BTL - Paso Robles       15/52         GL/BTL - Paso Robles       16/58	
	GL/DTL - Faso Robles	
WHITES		
KETTMEIR PINOT GRIGIO	GL/BTL – Italy	
KUNGFU GIRL RIESLING	GL/BTL – Washington State	
EMMOLO SAUV BLANC	GL/BTL - Paso Robles	
PROVERB CHARDONNAY	GL/BTL - Modesto	
ELOUAN CHARDONNAY	GL/BTL - Oregon	
SONOMA CUTRER CHARDONNAY GL/BTL - Russian River		
NON-ALCOHOLIC DRINKS	3	
SOFT DRINKS AND MORE - col	ke, Diet coke, Sprite, Ginger ale, Lemonade, Iced tea	
FARMERS BROTHERS COFFEE		
SOMETHING SWEET		
CHOCOLATE MARQUISE CAKI	E (GF) – Layers of chocolate cake, mousse, glaze,	
VANILLA CHEESECAKE (V) – Graham cracker crust, vanilla mousse		
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