

BREAKFAST

M-F, 7am – 11am

MAINS

MUFFINS & BREAKFAST BREADS

choice of one: blueberry muffin, blueberry scone, banana nut muffin 7

choice of one: cinnamon roll, coffee cake, bear claw 8

add housemade seasonal jam & butter +2

SEASONAL FRUIT & BERRIES | farmer's market fruits, mint, melon & berries, lime-honey 13

GREEK POWER YOGURT | crunchy house made granola, coconut, currants, honey, seasonal fruit & berries, hemp, chia & flax seeds 14

COSTA BREAKFAST SANDWICH | fried egg, cheddar cheese, choice of bacon or sausage patty, arugula, smoked jalapeño ketchup, brioche bun 16

CHORIZO & EGG BURRITO | fresh pork chorizo, scrambled eggs, aged cheddar cheese, crispy potatoes, fire-roasted tomato salsa 18

SMOKED SALMON & BAGEL SANDWICH | harissa cream cheese, crispy capers, pickled red onion, fresh tomatoes, sprouts 19

SANTA BARBARA AVOCADO TOAST | smashed avocado, cherry tomato confit, cucumber, radish, arugula, sunflower dukkah 19 add egg +3

KALE & CHICKPEA HASH | poached farm eggs, roasted sweet potatoes, chickpeas, kale, za'atar 21

COSTA EGGS BENEDICT | poached eggs, neuske's canadian bacon, arugula, toasted english muffin, lemon hollandaise 22

CALIFORNIA OMELETTE | whole egg or egg whites, applewood-smoked bacon, tomato, cheddar cheese, avocado, crispy yukon gold breakfast potatoes 22

COSTA OMELETTE | whole egg or egg whites, artichokes, feta, spinach, roasted tomatoes, crispy yukon gold breakfast potatoes 22 add chicken or pork sausage +2, add bacon +4

CLASSIC BREAKFAST | two eggs any style, choice of applewood-smoked bacon, pork sausage patty, or griddled chicken sausage, crispy yukon gold breakfast potatoes, herb-roasted tomato, country toast, housemade jam 22

LEMON RICOTTA PANCAKES | vanilla whipped cream, fresh blueberries, pure maple syrup 20

CINNAMON VANILLA FRENCH TOAST | thick sliced brioche, vanilla whipped cream, cinnamon sugar, pure maple syrup 21

SIDES

CRISPY YUKON GOLD POTATOES 6

ONE OR TWO EGGS ANY STYLE 3/5

APPLEWOOD-SMOKED BACON 6

CHICKEN APPLE SAUSAGE 5

PORK SAUSAGE PATTY 5

COUNTRY TOAST & HOUSEMADE JAM 4

FRESH SEASONAL FRUIT 5

SMOKED SALMON 7

BEVERAGES

BLOODY MARY | vodka, zesty tomato, lime 15

COSTA BILLINI | peach / strawberry / passionfruit 15

MIMOSA | sparkling wine with your choice of juice
pineapple / orange / grapefruit 14

FRESH BREWED SPEARHEAD COFFEE 4

ASSORTED HOT TEA 4

ICED TEA 4

JUICES | apple, orange, cranberry 4

Executive Chef: Sean Conway

Executive Sous Chef: Alex Gallegos

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*