

## BRUNCH

Sat & Sun, 7am – 2pm

### FOR THE TABLE

#### 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 CAESAR SALAD | little gem lettuce, parmesan reggiano, roasted garlic caesar dressing, focaccia croutons 14

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

STEAMED HOPE RANCH MUSSELS | garlic, shallots, morcilla, saffron, white wine, grilled rustic bread 19

### MAINS

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

STEAK & EGGS | 6oz grilled prime creekstone ny steak, two eggs any style, crispy yukon breakfast potatoes, country toast, housemade jam 32

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

CRAB BENEDICT | poached eggs, lump crab meat, arugula, toasted english muffin, lemon hollandaise 26

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

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

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

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

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

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

COSTA BURGER | ½# special blend burger, bacon, arugula, tomato, aged cheddar, smoked jalapeño ketchup, toasted brioche bun, french fries 19

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

CINNAMON FRENCH TOAST | thick sliced brioche, vanilla custard, whipped cream, cinnamon toast crunch, 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

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*

## COCKTAILS

### BUZZ NEEDED

APHRODITE | gin, lemon, ginger 16

AQUA DE CASA BLANCA | tequila, lime, elderflower, chateau, cucumber, cilantro, soda 16

FLAMENCO PASSION | mezcal, lime, passion fruit, lime, ginger beer 16

SANTORI SOUR | rye whiskey, lemon, cream, red wine 18

LUCIANA | brandy, scotch, cherry, cointreau 18

RIVIERA REPO | tequila, melle ti, grapefruit & aztec chocolate bitters 17

HAVANA HORIZON | rum, pineapple, lime, angostura bitters 17

PALOMA MILAN | tequila, campari, ancho reyes, grapefruit 17

SUNSET ODYSSEY | bourbon, gin, campari, lillet, strawberry 17

### NO BUZZ NEEDED (ALCOHOL FREE)

ZERO G&T | ritual gin alternative, lemon, cucumber, mint, tonic 11

FRESH CUT | ritual aperitif alternative, lemon, mint, strawberry, orange, ginger beer 11

## BEER

### DRAUGHT

M SPECIAL | "sabado tarde" tangerine ale, goleta 9

M SPECIAL | "g-town" ipa, goleta 9

TOPA TOPA | "dos topas" lager, ventura 9

FIG MOUNTAIN | "paradise" pilsner, santa barbara 9

RINCON | "la rina" mexican lager, central coast 9

HONEST ABE | rotating cider, gardenia 9

### BOTTLES & CANS

FIRESTONE WALKER | "805" blonde ale, paso robles 7

SLO BREWING CO | "cali-squeeze" hefeweizen, san luis obispo 7

BUDWEISER | lager, st. louis 6

GUINNESS | stout, ireland 7

STELLA ARTOIS | lager, belgium 7

HEINEKEN | lager, netherlands 7

CORONA EXTRA | lager, mexico 7

ATHLETIC BREWING COMPANY | n/a lager, stratford 7

## WINE BY THE GLASS

### BUBBLES

BISOL JEIO | "prosecco" valdobbiadene, italy 14

SAPERE AUDE | sparkling rose napa valley 16

THE DIVER | "brut" central coast 16

LAMBRUSCA | "lambrusco rosso" red sparkling, Italy 20

### WHITE & SKIN CONTACT

TABLAS CREEK | "patelin de tablas" grenache rose, paso robles 15

PARADISE SPRINGS | "pink ash" grenache/syrah rose, santa barbara county 15

J DUSI WINES | pinot grigio, paso robles 14

THE FABLEIST | "the fox and stork" albariño, central coast 14

LA CREMA | sauvignon blanc, sonoma county 14

TALBOTT KALI HART | chardonnay, santa lucia 14

DIATOM | chardonnay, santa barbara 16

### RED

CAMBRIA | pinot noir, santa maria valley 16

VARNER | pinot noir, santa barbara 16

VINA CONOS FELINO | malbec, mendoza, argentina 14

GAINEY | merlot, central coast 16

THE FABLEIST | cabernet sauvignon, central coast 15

JUSTIN | cabernet sauvignon, paso robles 19

### FEATURED COCKTAIL

MOONLIT MIRAGE | gin, bianco vermouth, lillet, lemon, orange bitters 16