



Breakfast

Monday-Friday 7am – 11:30am
 Saturday and Sunday 7am – 1:00pm

Smoothies & Juices

Wellness Shot	5
ginger, cayenne, lemon, turmeric	
Muscle Beach Smoothie	8
banana, peanut butter, almond milk, cocoa	
Sunrise Smoothie	8
mango, orange, pineapple	
Banana in Pajamas Smoothie	8
strawberry, banana	
House Made Green Machine Juice	10
kale, cucumber, spinach, apple, celery	

Pastries

Mini Muffin	3
Bagel & Cream Cheese	7
Croissant	7

Sides

Chicken Apple Sausage	6
Ham Steak	6
Pork Sausage	6
Smoked Bacon	6
Vegan Apple Sage Sausage	6
One Egg	2
Avocado	4
Skillet Potatoes	4
Slice Organic Melon	6
Tater Tots	4
Toast	2

Bowls

Acai Yogurt, Granola & Berry Bowl	14
flax and hemp seeds (vg)	
Chia Coconut Pudding	14
tropical mixed fruits, local honey (gf)(vg)	
Almond Milk “Overnight Oats”	12
dried fruit, pistachio, apple and pear (v)	
Warm Quinoa Farmers Market Bowl	14
spinach, kale, winter squash, spicy pomodoro tomato sauce, black beans, mushrooms (v)(gf) +egg 2	
Hot Oatmeal, granola, dried fruit, milk(vg)	11

Eggs

The Venice Breakfast	16
2 eggs any style, skillet potatoes, toast, choice of bacon, ham steak, pork links, chicken-apple or vegan sausage	
Chili Cheese Omelette	15
house made chili, cheddar, topped with onions and sour cream, served with skillet potato (gf)	
Venice Omelette	15
egg white broccoli, onions, mushrooms, peppers, spinach, “cheddar” served with skillet potato (gf)(vg)	
The Everything Omelette	15
ham, bacon, onion, mushroom, peppers, swiss cheese, served with skillet potato (gf)	
Sweet Potato Eggs Benedict	16
guacamole, asparagus, lime cured onion, poached egg, chipotle hollandaise (vg) (gf)	
Eggs Benedict	15
poached eggs, ham, hollandaise, asparagus, served with skillet potatoes	

Specialties

House Made Buttermilk Pancakes	14
maple syrup	
Brioche French Toast	15
dulce de leche, roasted pecans, sliced banana	
Lox and Bagel	15
onion, tomato, capers, cream cheese	
Lomo Saltado	18
filet mignon, sauteed onions, tomato, fries topped with fried eggs, aji verde(gf)	
Breakfast Burrito	16
Fresh cracked eggs, chorizo, jack cheese, potato, guacamole, pico de gallo + wet style 2	
Vegan Breakfast Burrito	16
Spanish style quinoa, kale, black beans, soyrito, guacamole, pico de gallo, “cheddar” + wet style 2	
Smashed Avocado Toast	14
thick multi grain toast, pickled red onion, pea sprouts, watermelon radish(v) + an egg 2	
Chilaquiles	14
corn tortillas, salsa, 2 eggs, guacamole, crema, cilantro, cotija (gf)	
Breakfast Bacon Burger	18
fried egg, special sauce served with tater tots	

20% Service charge will be added to parties of 6 or more

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Common food allergens are used in the kitchen.

Certain foods and beverages sold or served 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. For more information go to www.P65Warnings.ca.gov/restaurant.

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to

www.P65Warnings.ca.gov/alcohol.

Hot Tea, Coffee	4
Latte, Cappuccino	6
Cranberry, Orange, Grapefruit,	
Apple Juice	6

Adult Juices

House-Made Bloody Mary tomato, vodka, spices	12
Mimosa orange, sparkling wine	11

Beer / Kombucha

Draft

Saint Archer White Ale san diego, california	8
Angel City IPA los angeles, california	8
Whalebird Kombucha Manguava san luis obispo, california	5

Cans / Bottles

Bikini Blonde Maui, Hawaii	8
Expatriate IPA inglewood, california	8
Allagash White Ale portland, maine	9
Rekorderlig Cider 16.9oz sweden	10

Bubbles

Prosecco, Villa Sandi, treviso, italy	12/48
Champagne, G.H. Mumm, reims, france	17/69
Rose, Bouvet, saumur, france	13/54

White

Pinot Grigio, Lagaria umbria, italy '17	13/52
Sauvignon Blanc, Outer Sounds marlborough, new zealand, '18	13/50
Chardonnay, A to Z newberg, oregon, '17	13/52
Chardonnay, Fess Parker santa barbara, ca, '17	15/60

Rosé

Le Provençal provence, france '17	13/53
Tinto Rey dunnigan hills, ca '17	14/56

Reds

Pinot Noir, Folly of the Beast santa maria, ca, '17	13/52
Cabernet Sauvignon, Les Jamelles pays d'oc, france, '16	13/52
Cabernet Sauvignon, Justin paso robles, ca, '16	14/60
Malbec, Llama mendoza, argentina, '17	12/48
Red Blend, Seven Sinners napa, california, '16	13/55

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