

# BRUNCH

# Carbon Beach Club

MALIBU BEACH INN

## PASTRIES

**Pastry Basket 16** (choice of four)

**Bagel 4**

**Blueberry Muffin 4**

**Plain Croissant 4**

**Almond Croissant 4**

**Pain au Chocolat 4**

**Cheese Danish 4**

## EGGS N'SUCH

**Organic Eggs 15**

two eggs any style, choice of breakfast protein, country potatoes, toast

**Truffle Omelette 28**

black truffle, forest mushroom mix, Boursin cheese, chives

**Steak & Eggs 34**

flat iron steak, 2 eggs any style, charred broccolini, chimichurri

**Fried Egg Sandwich 15**

organic eggs, Niman Ranch bacon, avocado, gem lettuce, roasted tomato, Tillamook cheddar, country potatoes

**Grain & Egg 17**

farrotto, organic egg, saffron, spinach, cherry tomato, avocado

**Lox & Bagel 19**

smoked salmon, cream cheese, sliced tomato, red onion, capers;  
choice of : plain, wheat or everything bagel

## GRAINS & GRIDDLE

**Vanilla Bean Granola 12**

nuts, dried fruit, coconut flake, vanilla yogurt, seasonal berries

**Steel Cut Irish Oatmeal 12**

dried fruit, blueberries, trail mix seeds & nuts

**Cinnamon Swirl Brioche French Toast 14**

banana, toasted pecans, maple syrup

**Pancakes 14**

blueberry or traditional, ricotta, pistachio, honey

## SHELLFISH

**Mexican Shrimp Cocktail 18**

**½ lb. King Crab Legs 35**

**9 oz. Lobster Tail 35**

**Oysters on the Half Shell 4 each / ½ dozen 24**

**Iced Seafood Platter 135**

1 lb whole Maine lobster, 1 lb King crab legs,  
4 little neck clams, 8 oysters, 8 jumbo shrimp

## BRUNCH

**Little Gem Caesar 12**

cherry tomato, avocado, parmesan,  
caesar dressing, anchovy

**Niçoise Salad 25**

ahi tuna, olives, Weiser farm potatoes, organic egg,  
blue lake beans, cherry tomatoes, market greens,  
champagne vinaigrette

**Ahi Tuna Tartare 16**

poppadum, red Indian curry, Persian cucumber,  
peanuts, micro cilantro

**Avocado Toast 16**

Hass avocado, two eggs sunny side up, fennel spice,  
rosemary sourdough toast

ADD:

**Niman Ranch Bacon 6**

**Norwegian Smoked Salmon 8**

**King Crab 15**

**Lobster 15**

**Linguine Vongole 24**

littleneck clams, parsley, white wine, California olive oil

**Bucatini Pomodoro 20**

San Marzano tomato, Italian basil

**Brunch Pizza 18**

mozzarella, parmesan, chive, Niman bacon, organic egg, kale

**Mary's Fried Chicken 'n Waffle 22**

½ chicken, buttermilk waffle, zesty slaw, maple syrup

**Lobster Roll 27**

Maine lobster, creamy coleslaw, garlic butter, brioche roll

**Grass-Fed Burger 21**

Tillamook cheddar, balsamic onions, tomato chutney,  
arugula, brioche; choice of frites or small salad

add bacon 2 / add avocado 2

## BENEDICTS

**Neuskies Smoked Canadian Bacon Benedict 19**

organic eggs, hollandaise, English muffin, country potatoes

**Crab Cake Benedict 30**

Maryland crab cake, organic eggs, hollandaise,  
country potatoes

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CBC SUPPORTS LOCAL, NATURAL & ORGANIC FARMING

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Corkage: \$25 per 750ml. If you bring a bottle and buy a bottle your corkage is complimentary. Wines by the glass are presented in 6 oz. formats. Dessert wines and ports are presented in 3 oz. formats. Champagnes by the glass are presented in 5 oz. formats.

Consuming raw or rare seafood, shellfish, meats, poultry or eggs may increase your risk of food-borne illness

## CHAMPAGNE & WINE

(by the glass)

### BUBBLES

<b>Heidsieck-Monopole</b> , Brut NV, Champagne	17
<b>Henriot "Souverain,"</b> Brut NV, Champagne	23
<b>Graham Beck</b> , Brut Zero Cap Classique, South Africa '09	15
<b>Faire La Fête</b> , Brut Rosé NV, Crémant de Limoux	16
<b>Baracchi</b> , Brut Rosé NV, Cortona	25
<b>Roederer Estate</b> , Brut NV, Anderson Valley	14
<b>Mionetto</b> , Prosecco Superiore NV, Valdobbiadene	12
<b>Honey Bubbles</b> , Bubbling Muscato NV, New Mexico	12

### ROSÉ

<b>Chateau d'Esclans "Rock Angel,"</b> Grenache/Rolle, Provence '15	15
<b>Miraval</b> , Cinsault/Grenache/Syrah/Rolle, Provence '15	18
<b>Château Margüi</b> , Cabernet Sauvignon/Rolle, Provence '15	17
<b>Listel</b> , Grenache/Cinsault/Syrah, Languedoc '15	13

### WHITE

<b>Pinot Grigio, Terlano</b> , Alto Adige '15	14
<b>Muscadet, Domaine de la Quilla</b> , Loire Valley '14	13
<b>Godello, Adegas Galegas "Terras Do Cigarrón,"</b> Monterrei '14	12
<b>Sauvignon Blanc, Round Pond Estate</b> , Rutherford '15	14
<b>Sauvignon Blanc, Quintessa "Illumination,"</b> Rutherford '15	20
<b>Chardonnay, William Fevre "Champs Royaux"</b> Chablis '15	15
<b>Chardonnay, Antinori "Cervaro Della Sala,"</b> Umbria '13	23
<b>Chardonnay, Stag's Leap Cellars</b> "Hands Of Time," Napa '14	15
<b>Chardonnay, Flowers</b> , Sonoma Coast '14	18
<b>Chardonnay, Far Niente</b> , Napa '14	21

### RED

<b>Pinot Noir, Summerland "Theresa-Noelle,"</b> Sta. Rita Hills '12	17
<b>Pinot Noir, En Route "Les Pommiers,"</b> Russian River Valley '14	20
<b>Cabernet Sauvignon, DAOU</b> , Paso Robles '15	15
<b>Cabernet Sauvignon, Conn Creek "Anthology,"</b> Napa '13	20
<b>Sangiovese, Gagliole "Rubiolo,"</b> Chianti Classico '14	15
<b>Super Tuscan, Banfi "Belnero,"</b> Siena '12	18
<b>Zinfandel/Syrah, The Federalist "Dueling Pistols,"</b> Dry Creek Valley '12	17
<b>Touriga Nacional Blend, Quinta de la Rosa</b> , Douro '12	15

## BEER

Corona	7
Amstel	7
Firestone Double Barrel Ale	8
Peroni Nastro Azzurro	8
Chimay	10
Rekorderlig Cider	8
Buckler (N/A)	7

## COCKTAILS

\$15

### Housemade Bloody Mary

**Espresso Martini**  
Grey Goose Vodka, espresso, cream

### The Johnnie-O® 'Light & Sunny'

Caliche Rum, ginger beer, lime cordial, jalapeño  
This cocktail was created by the Johnnie-O founder, John O'Donnell.  
This is a beach rendition of a "Dark & Stormy"

### Hot Caribbean Toddy

Knob Creek Rye, lemon, Falernum #9, hot water

### Epic Valor

Casamigos Tequila, infusion of toasted pumpkin seed, lime juice

### Panah Manah

Bacardi 8 Rum, Curtis smokey banana peel bitters, Galliano Ristretto, orange peel zest

### Cha Cha Cha

Bulleit Bourbon, Thai tea, coconut purée, Curtis vanilla bitters

### Desert Island Playlist

Bombay Sapphire Gin, celery juice, tonic, black pepper

### "That's Gold Darling!"

Caliche Rum, house made Horchata, Sake Nigori, grated cinnamon

### Port Wine Sangaree

Courvoisier Cognac, apples, oranges, Dow's Port, red wine

### Improved Whiskey Cocktail

Jim Beam Bourbon, Angostura bitters, Luxardo Maraschino, Pernod Absinthe, lemon twist

## 🍹 | JUICE | SERVED HERE

### Cold Pressed by the Bottle (15 oz.) 15

CHOICE OF:

Green Easy / Charcoal Lemonade  
Strawberry Lemonade / The Pixie  
Green Heat / The Roots / Melon Bae

### Wellness Shot (1.5 oz.) 6

CHOICE OF:

Turmeric Shot / B-12 Shot

## WATER

### STILL

JSH Alkaline (32 oz) 9

Voss (375 ml) 5

Voss (800 ml) 9

### SPARKLING

Voss (375 ml) 5

Voss (800 ml) 9

San Pellegrino (250 ml) 5

San Pellegrino (750 ml) 9

## COFFEE & TEA

### Caffe Umbria Coffees 5

espresso, regular or decaffeinated dark roast

Cappuccino 6

Café Latte 6

Housemade Hot Chocolate 6

### Forte Blended Teas 5

Earl Grey / Sencha Green /

English Breakfast / Chamomile Citron /

Citrus Mint