

BREAKFAST

Carbon Beach Club

MALIBU BEACH INN

PASTRIES

- Pastry Basket 16** (CHOICE OF 4)
- Bagel Choice of Plain, Wheat or Everything 4**
- Blueberry Muffin 4**
- Plain Croissant 4**
- Almond Croissant 4**
- Pain au Chocolat 4**
- Cheese Danish 4**

GRAINS + GRIDDLE

- Seasonal Fruit and Berries 18**
Santa Monica farmers market, organic yogurt
- Steel Cut Irish Oatmeal 12**
dried fruit, blueberries, trail mix seeds + nuts
- Vanilla Bean Granola 12**
nuts, dried fruit, coconut flake, vanilla yogurt, seasonal berries
- Pancakes 14**
blueberry or traditional, ricotta, pistachio, honey
- Cinnamon Swirl Brioche French Toast 14**
banana, toasted pecans, maple syrup
- Lox + Bagel 19**
smoked salmon, cream cheese, sliced tomato, red onion, capers; choice of plain, wheat or everything bagel
- Avocado Toast 16**
Hass avocado, two eggs sunny side up, fennel spice, rosemary sourdough toast
ADD:
Niman Ranch Bacon 6
Smoked Salmon 8
King Crab 8
Lobster 15

BENEDICTS

SERVED WITH COUNTRY POTATOES, EGGS
TOPPED WITH HOLLANDAISE

- Neuskies Smoked Canadian Bacon 19**
- Maryland Crab Cake 30**
- Roasted Tomato, Spinach, Avocado 19**
- Smoked Salmon, Tomato, Red Onion 23**

EGGS N'SUCH

- Organic Eggs 15**
two eggs any style, choice of breakfast protein, country potatoes, toast
- Tuscan Baked Eggs 20**
zesty tomato sauce, ricotta, cabernet tomatoes, crostini
- 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 Bowl 17**
farrotto, organic egg, saffron, spinach, cherry tomato, avocado

OMELETTES

SERVED WITH COUNTRY POTATOES

- Paleo Protein 18**
turkey bacon, spinach, broccoli, smoked gouda, egg whites
- Beach Body 18**
roasted tomato, asparagus, red peppers, red onion, avocado
- Forest Mushroom Omelet 18**
forest mushroom mix, Boursin cheese, chives

SIDES

ALL SIDE CHOICES ARE 6

- Aidells Smoked "Mango Jalapeno" Chicken Sausage**
- Niman Ranch Apple Gouda Pork Sausage**
- Niman Ranch Applewood Smoked Bacon**
- Turkey Bacon or Canadian Bacon**
- Country Potatoes**

CBC SUPPORTS LOCAL, NATURAL & ORGANIC FARMING

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

BEVERAGES

EYE OPENERS \$15

House Made Bloody Mary

Bellini

Mionetto Prosecco, peach puree

Malibu Elixir

Honey bubbles sparkling Muscato,
seasonal fresh juice

Blood Orange Mimosa

Faire le Fête Brüt Crémant, blood oranges

Modern Irish Coffee

Jameson, Baileys, coffee

Mexican Coffee

Tequila, Kahlua, coffee

COFFEE + TEA

Caffe Umbria Coffees 5

espresso, regular or decaffeinated
dark roast

Cappuccino, Café Latte, Café Mocha 6

Housemade Hot Chocolate 6

Loose Tea Forte Blends 5

Earl Grey

Citrus Mint

English Breakfast

Chamomile Citron

Sencha Green

| 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

Malibu Beach Inn

CARBON BEACH

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