

GRILL OVERLOOK

Healthy Start

Green Juice Cleanser

apple, romaine, spinach, kale, ginger, lime, cilantro. 9

Orange Kickstart Juice

orange, apple, aloe vera, turmeric, lemon, cayenne. 9

Berry Recovery Smoothie

apple, banana, coconut water, strawberry, blueberry, raspberry. 11
add organic plant based protein powder. 3

Signature Coconut and Banana Oatmeal

toasted coconut, fresh banana. 11

Brazilian Acai Bowl

tropical fruit, macadamia nut granola, coconut chips. 15

Fruit & Berry Bowl

season's best fruits and berries. 9

Breakfast Specialties

Eggs Your Way*

two eggs any style, choice of honey cured bacon, sausage patties or turkey chorizo sausage, served with breakfast potatoes and country toast. 17

Overlook Omelet

honey cured bacon, tomato, avocado, jack cheese, served with breakfast potatoes and country toast. 18

Spinach Organic Egg White Omelet

caramelized onions, heirloom tomato, avocado, served with turkey chorizo sausage, salsa verde. 17

Traditional Eggs Benedict*

poached eggs, canadian bacon, hollandaise, toasted english muffin, served with breakfast potatoes. 18

Avocado Toast Benedict*

avocado spread, roasted tomato, poached eggs, hollandaise sauce, served with breakfast potatoes. 18

Pancakes & Mixed Berries

whipped vanilla cream, vermont maple syrup. 16

Breakfast Sandwich*

turkey chorizo sausage, fried egg, smoked gouda, avocado spread, jalapeno aioli, on brioche roll, served with breakfast potatoes. 16

Breakfast Burrito*

marinated skirt steak, scrambled eggs, crispy potato, jack cheese, chipotle crema, pico de gallo. 17

Breakfast on the Side

Sliced Avocado 5

Seasonal Berries 7

Turkey Chorizo Sausage 6

Country Sausage 6

Honey Cured Bacon 6

Canadian Bacon 6

Buttermilk Pancake 5

Breakfast Potatoes 6

BRUNCH COCKTAIL SPECIALS

Bottomless

1.5 hour limit

Rosé Today 30

Float on the Surface

Bloody Mary or Mimosa with orange or pineapple juice. 25

Jump off the Board

Obnoxious Bloody Mary or Veuve Clicquot Mimosa with choice of juice: orange, pineapple, prickly pear, passion fruit, guava, lychee. 40

Ménage à Trois

Best when shared with friends.

Three shareable cocktails for your table. 100

Cucumber Lime Margarita

Prickly Pear Pomegranate Vodka Lemonade

Pineapple Orange Mojito

Add a “Bubble Bath” and lather up with duckies and a split of La Marca Prosecco. 125

*Our food is made with fresh ingredients, however: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Shareables

Tableside Guacamole

served with corn tortilla chips. 16
add salsa. 5

Spreads & Dips

cilantro jalapeno hummus, tzatziki, baba ganoush, served with vegetable crudités and naan bread. 15

Spicy Blue Crab Lettuce Wraps

fresh herbs, crispy garlic. 15

Crispy Shrimp Tempura

shishito peppers, sweet soy, chili aioli. 14

Striped Bass Ceviche*

fresh lime, tomatillo, mango, avocado, corn tortilla chips. 16

Salads & Bowls

Arugula Salad

granny smith apples, goat cheese, roasted sweet potatoes, dried blueberries, candied walnuts, hazelnut vinaigrette. 12

Caesar Salad*

romaine lettuce, parmesan cheese, brioche croutons, creamy caesar dressing. 12

Detox Green Bowl

quinoa, baby kale, apple, dried cranberries, broccoli, avocado, cilantro maple dressing. 12

Add any of the following to your salad

Chicken 6 Salmon 10 Shrimp 8

Pad Thai Salad

ginger, chicken, marinated shrimp, rice noodles, thai basil, scallions, cilantro, peanuts, ginger miso dressing. 18

Big Eye Tuna Poke Bowl*

wakame salad, sushi rice, avocado, edamame, pickled vegetables, chili threads. 18

Mojo Pork Bowl

cilantro rice, sunny side up egg, avocado, cotija cheese, sour cream, pico de gallo. 18

Favorites

Signature Fish Tacos

crispy corn tortilla shells, smoked jalapeno aioli, salsa. 16

Cuban Sandwich

slow roasted mojo pork, ham, swiss cheese, pickled peppers, mustard mojo sauce, served with kettle chips. 17

Chicken Tikka Wrap

tandoori spiced chicken breast, bib lettuce, shaved cucumber, tomatoes, spiced lemon aioli, served with kettle chips. 18

Turkey Reuben Sandwich

red cabbage slaw, white cheddar, russian dressing, rye bread, served with french fries. 17

OG Burger*

two 4 oz. patties, special sauce, american cheese, dill pickles, LTO, brioche bun served with french fries. 17

Buffalo Style Chicken Tenders

celery and carrot sticks, ranch or blue cheese dressing. 15

Sippers

Awkward Truth - A spiced margarita

Patron Silver Tequila Montelobos Mezcal, Citrus & Grilled Pineapple Habanero Syrup. 17

Boho Chic - A floral spritz

Ketel One Botanicals Grapefruit Rose, Pink Grapefruit, Elderflower, Strawberry-Rhubarb & Sparkling Rosé. 17

Stubborn Mule - Like a Moscow Mule on vacation

Ciroc Coconut, Coconut Chai Tea, Citrus & Ginger Beer. 17

Obnoxious Bloody Mary - All that and more

Chipotle Infused Vodka, Lemon, Bloody Mary Mix, and Fixins'. Lots of Fixins'. 17

But First, Coffee! - A relaxing pick me up

Skyy Cold Brew Vodka, Kahlua, Vanilla, Cold Brew Coffee. 17

Sorry, Not Sorry - Chill out

Hendrick's Gin, Lychee, Ginger, Cucumber Soda. 17

Resting Beach Face - Sangria is my spirit animal

Rosé Wine, Pink Guava, Apple Rosewater, Citrus, All the Fruits & Pretties. 17

Living My Best Life - Get Spritzfaced?

Aperol, Orange Blossom, Passionfruit, Prosecco & Passionfruit Pearls. 17

The Right Amount of Wrong - Feeling Cheeky?

Shot of Champagne & Passionfruit Pearls. 5

Wine & Bubbles

	Glass	Bottle
Veuve Clicquot, Reims	28	140
Indigenous Prosecco Brut	14	55
Maso Canali Pinot Grigio, Trentino	12	48
Sonoma Cutrer Chardonnay “Russian Rivers Ranches”, Sonoma	15	60
Von Buhl “Bone Dry” Rose, Germany	13	52
Talbot Pinot Noir “Kali Hart” Monterey	15	60

Beers

Bud Light, Budweiser, Michelob Ultra	9
Stella Artois	10
Corona Extra, Corona Premier, Modelo	10
Elysian Space Dust IPA/New Belgium Voodoo Ranger	10
Bud Light Seltzer (Black Cherry and Mango)	10