Breakfast Specialties
Eggs Your Way*
three eggs any style, choice of honey cured bacon, sausage parties or impossible sausage, served with breakfast potatoes and country toast. 19 (vegan eggs available on request)
OG Omelet
honey cured bacon, tomato, avocado, jack cheese, served with breakfast potatoes and country toast. 19
Fluffy Egg White Frittata
garlic sauteed spinach, mama lil’s peppers, artichoke, preserved lemon. 19
Traditional Eggs Benedict*
poached eggs, canadian bacon, hollandaise, toasted english muffin, served with breakfast potatoes. 19
Avocado Toast Benedict*
avocado spread, marinated tomatoes, poached eggs, hollandaise sauce, served with breakfast potatoes. 20
Pistachio Mochi Waffle
strawberries, honey yuzu jam, matcha powdered sugar. 18
Loco Moco*
hamburger patty, caramelized onion and spam gravy, white rice, two sunny side up eggs, green onion, furikake seasoning. 19
Breakfast Burrito*
chorizo, scrambled eggs, crispy potato, jack cheese, chipotle crema, pico de gallo. 18

Breakfast on the Side
Sliced Avocado 6
Seasonal Berries 8
Impossible Sausage 7
Country Sausage 6
Honey Cured Bacon 7
Canadian Bacon 6
Country Toast 6
Breakfast Potatoes 6

Healthy Start
Green Juice Cleanser
apple, romaine, spinach, kale, ginger, lime, cilantro. 9
Chocolate Oat Parfait
peanut butter granola, roasted banana, date syrup. 12
Berry Recovery Smoothie
apple, banana, coconut water, strawberry, blueberry, raspberry. 11
Brazilian Acai Bowl
tropical fruit, candied macadamia nut, coconut chips. 17
Fruit Bowl
fresh fruit, berries, lime syrup, chia seed pudding. 15

Shareables
Guacamole
prepared tableside served with corn tortilla chips and roasted salsa. 18
Crispy Pizza Pockets
empanadas stuffed with pepperoni, mozzarella cheese, pizza sauce, served with a side of ranch. 15
Shrimp Salad Lettuce Cups
roasted pineapple pico, tequila lime dressing, fresno chili. 18
Chicken Skewers
marinated garbanzo bean salad, whipped feta, tahini sauce. 16
Smoked Pork Belly Steamed Buns
sweet and spicy sauce, cilantro, radish, marinated cucumbers. 15
Carne Asada Fries
crispy fries, marinated steak, pico de gallo, parmesan cheese, cilantro crema, refried beans, tajin, jalapeno, smoked chimichurri. 18

Favorites
Signature Shrimp Tacos
crispy corn tortilla shells, smoked jalapeno aioli, salsa. 16
Portobello Mushroom Burger
teriyaki glaze, wild arugula, tomato, avocado, chili crisp, served with french fries. 17
Lemongrass Chicken Banh Mi
cucumber, jalapeno spread, fresh herbs, pickled carrot and daikon, kewpie mayo on a baguette. served with french fries. 18
OG Double Smash Burger
cheddar cheese, b&b pickles, special sauce, lettuce, tomato, martin’s potato roll. served with french fries. 19
Buffalo Style Chicken Tenders
celery and carrot sticks, ranch or blue cheese dressing. 17

Salads & Bowls
Add any of the following to your salad
Chicken 6      Salmon 12      Shrimp 8
Caesar Salad
tomate letruce, parmesan cheese, focaccia croutons, creamy caesar dressing. 14
Watermelon “Sashimi” Salad
quinoa, spicy pickled peppers, shaved onions, fresh herbs, yuzu dressing. 15
Greek Salad
bibb lettuce, vine-ripened tomatoes, greek feta cheese, cucumber, marinated olives, lemon oregano vinaigrette. 15
Caprese Salad
creamy mozzarella, marinated campari tomatoes, wild arugula baby basil, aged balsamic, baguette. 17
Big Eye Tuna Poke Bowl*
seaweed salad, sushi rice, avocado, edamame, watermelon radish, ginger, ponzu sauce, chili threads. 19

Lunch on the Side
French Fries 6
Side Salad 6
Garbanzo Bean Salad 6
Chicken Breast 6
Smash Patty 5
Garlic Sauteed Shrimp 8

*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.
Bottomless - 1.5 Hour Limit

Rosé Today - Fresh and Fruity Rosé 30
Float on the Surface - House Bloody Mary or Mimosa with orange or pineapple juice 27
Jump off the Board - Obnoxious Bloody Mary or Top Shelf Prosecco Mimosas with choice of yuzu, blood orange, passion fruit, mango, prickly pear, lychee, elderflower, hibiscus, watermelon, guava, orange, pineapple 40

For the Group - serves 4-8 guests

Plenty of Fish So-Fishticated
Skyy Vodka, St. Germaine, Blue Curacao, Coconut, Lemon, Pineapple, NERDS, Swedish Fish 130

I Wanna Be A Melon-Aire
Y'all Gonna Make Me Lose My Rind
Casazul Tequila, Luxardo Bitter Blanco Liqueur, Watermelon, Cucumber, Lime 130

Encourage Mint
This Lychee & Guava Mojito is mint to be
Bacardi Rum, Soho Lychee Liqueur, Mint, Guava, Lime 130

Grill

Overlook Grill Specialty Cocktails

Pinkies Up
This lemonade is fancy
Empress Gin, Irricus Liqueur, Lemon, and Lucien Albrecht Sparkling Rosé 17

But First, Coffee! A relaxing pick me up
Van Gogh Double Espresso Vodka, Mr Black Coffee Liqueur, Vanilla, Cold Brew, Hostess Crunch Donut 17

The Marg Simpson
A grilled pineapple margarita adventure
Patron Silver, Pineapple, Lime, Cucumber, and a pinch of Habanero Kick 17

Donkey Hotay
THIS MULE KICKS ASS!
Pigenza Fig Vodka, Chareau Aloe Liqueur, Lime, Ginger Beer 17

Living My Best Life
Don't settle
Aperol, Passion Fruit, Orange, Prosecco 17

Vitamin Sea
Orange you glad we made this Paloma
Montelobos Mezcal, Solerno Blood Orange Liqueur, Squirt 17

Obnoxious Bloody Mary
All that and more
House-Infused Jalapeno & Sriracha Vodka, Tajin, Bacon 17

First Class-
A Premium Mimosa Flight For 2
Enjoy tastings of 4 of our delicious mimosa flavors! 28

The Coffee Bar

Drip Coffee
6
Cold Brew
7
Espresso/Double
5/7
Latte, Cappuccino, or Mocha
7
add vanilla, caramel, hazelnut, lavender, coconut +1

Iced Ube Latte
ube, coconut, condensed milk, double espresso 9

Bottles & Cans

Bud Light
8
Stella Artois
9
Michelob Ultra
8
Golden Road Mango Cart
9
Corona Extra
8
Ballast Point Grapefruit Sculpin
9
Modelo Especial
9
Founders Mas Agave Lime Seltzer
9

Soft Drinks

Fresh Squeezed Orange or Grapefruit Juice
6
Pineapple, Cranberry, Apple Juice
6
Fiji
small 6 large 11
Pellegrino
small 6 large 11
Pepsi, Diet Pepsi, Sierra Mist, Barqs, Mountain Dew, Fruit Punch Gatorade, Ginger Ale, Iced Tea, Pink Lemonade
6

Bubbles & Wine

Glass
Bottle

Veuve Clicquot, Reims
N/A
140
Prosecco, Bisol Jeio
14
55
Rose, Fattoria Sardi
13
52
Chardonnay, Sonoma Cutrer
15
60
Pinot Grigio, Maso Canali
12
48
Pinot Noir, Talbott
14
56