



G R I L L OVERLOOK

Healthy Start

Green Juice Cleanser

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

Orange Kickstart Juice

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

Berry Recovery Smoothie

apple, banana, coconut water, strawberry, blueberry, raspberry. 11

add organic plant based protein powder. 3

Brazilian Acai Bowl

tropical fruit, macadamia nut granola, coconut chips. 15

Seasonal Fruit Plate

seasonal fresh fruit and assorted berries. 14

Breakfast Specialties

Eggs Your Way*

three eggs any style, choice of honey cured bacon, sausage patties or turkey chorizo sausage, served with breakfast potatoes and country toast. 19

OG 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 salad, greek feta, with turkey chorizo sausage, salsa verde. 17
add avocado 5

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

Buttermilk Pancakes

blueberry compote, candied lemon, whipped vanilla cream, vermont maple syrup. 16

Breakfast Sandwich*

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

Breakfast Burrito*

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

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

Wake Up Call

Coffee 5

Cold Brew 6

Latte 7

Cappuccino 7

Espresso/Double 5/7

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 6

Breakfast Potatoes 6

*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.

G R I L L

OVERLOOK

Shareables

Guacamole

made fresh daily
served with corn tortilla chips. 12
add salsa. 5

Crispy Shrimp Tempura

shishito peppers, sweet soy & chili aioli. 14

Spicy Tuna on Crispy Rice*

gochujang, ginger, sesame oil. 16

Snapper Ceviche

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

Pork Carnitas Empañada

roasted poblano peppers, jack cheese,
chimichurri crema. 14
Vegetarian option available upon request

Salads & Bowls

Add any of the following to your salad

Chicken 6 Salmon 12 Shrimp 8

Caesar Salad

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

Summer Gem Salad

warm goat cheese fritters, prosciutto, summer fruits,
pistachio, edamame, honey balsamic dressing. 14

Greek Salad

bibb lettuce, vine-ripened tomatoes, greek feta cheese,
cucumber, marinated olives, herb vinaigrette. 14

Crispy Salmon Bowl

marinated ripe mango, avocado, cilantro rice, sesame onion
vinaigrette. \$18

Big Eye Tuna Poke Bowl*

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

Favorites

Signature Fish Tacos

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

Mexican ‘Carnitas Dip’ Sandwich

refried beans, avocado, cilantro, pickled red onions,
spicy tomato broth, served with french fries. 17

Ahi Tuna Burger*

ginger scallion slaw, cispys maui onions, yuzu rayu aioli, soft
potato roll, served with french fries. 18

OG BBQ Chicken Sandwich

smoked rotisserie chicken, house bbq sauce, slaw, white
cheddar, brioche roll, pickles, 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

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

Living My Best Life - *Don’t Settle*

Aperol, Orange Blossom, Passionfruit, Prosecco. 17

Resting Beach Face - *Sangria is my spirit animal*

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

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
Fattoria Sardi Rosé, Tuscany	13	52
Talbott 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 Belium Voodoo Ranger	10
Bud Light Seltzer (Black Cherry and Mango)	10