

GRILL 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 Prosecco 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

Butterfly Effect Lemonade 8

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.

GRILL

OVERLOOK

Shareables

Tableside Guacamole
made to order
served with corn tortilla chips. 16
add salsa. 5

Crispy Shrimp Tempura
shishito peppers, sweet soy & chili aioli. 14

Spicy Salmon Poke on Crispy Rice*
gochujang, ginger, sesame oil. 16

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

Pork Carnitas Empanada
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, cisy maui onions, yuzu rayu aioli, soft potato roll, served with french fries. 18

Southwest Chicken Wrap
spicy black bean and corn relish, avocado, chimichurri ranch 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
Bisol Jeio Prosecco Brut	14	55
Maso Canali Pinot Grigio, Trentino	12	48
Sonoma Cutrer Chardonnay	15	60
“Russian Rivers Ranches”, Sonoma		
Fattoria Sardi Rosé, Tuscany	13	52
Talbott Pinot Noir	15	60
“Kali Hart” Monterey		

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