



STARTERS

Fresh Pressed Green Juice • 11
kale | granny smith apple | spinach | celery
cucumber | ginger

Fresh Pressed ABC Juice • 11
apple | beet | carrot | lemon

Sunrise Smoothie • 11
mango | orange | pineapple | honey | greek
yogurt

California Date & Almond Smoothie • 11
banana | almond butter | dates

Greek Yogurt Parfait • 16
grand del mar honey | fresh berries
housemade granola

SIDES

Seasonal Fruit • 12

Hickory Smoked Bacon • 9

Chicken Apple Sausage • 9

Organic Egg • 4

Toast • 4

Crispy Potatoes • 8

Tater Tots • 6

MAINS

Egg & Avocado BLT • 22
herb mayonaise | sourdough

Sausage Egg English Muffin • 18
chicken sausage patty | american cheese

Avocado Toast • 27
whole grain toast | smashed avocado |
parmesan radish

Breakfast Burrito • 21
scrambled eggs | salsa fresca | cheddar cheese
potato | flour tortilla
add bacon | 5
add avocado | 3

Clubhouse Omelet • 25
avocado | bell pepper | pepper jack cheese

Classic Breakfast • 24
two eggs any style | crispy potatoes | toast
choice of hickory smoked bacon or chicken
apple sausage

COFFEE BAR

Royal Cup Drip Coffee • 8

Latte • 9

Cappuccino • 9

Hot Tea • 8

A 20% service gratuity will be added to parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried
or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other
reproductive harm. For more information, go to www.P65Warnings.ca.gov/restaurant.





COCKTAILS

Material Girl • 21
the botanist gin | st. germain | lemon | apple

Nacional Royal • 29
mount gay black barrel rum | st germain
veuve clicquot | pineapple

Soul Reviver • 32
the botanist gin | casamigos blanco tequila
cointreau | lillet blanc | blackerry | lemon

Derby Bird • 25
woodford reserve | campari | orange | lemon

Madame Fleur • 29
bombay sapphire gin | hennessy vs cognac
veuve clicquot | chamomile | lemon

Chai Tai • 24
mount gay black barrel rum | the botanist gin
chai | pineapple | lime | angostura bitters

Old Fashioned, Amigos • 28
casamigos reposado tequila
glenlivet 12 yr scotch | angostura bitters

Birds and the Bees • 22
grey goose vodka | lemon juice | honey
club soda | pernod spritz

Carte Blanche • 24
grey goose vodka | bombay sapphire gin
chardonnay

BEER & SELTZER

IPA “Grand Del Mar Edition” • 13
harland | san diego | 6%

Hazy IPA • 13
harland | san diego | 6.5%

Japanese Lager • 13
harland | san diego | 5%

Blonde Ale • 13
firestone 805 | paso robles | 4.7%

Pale Ale • 13
alesmith .394 | san diego | 6%

Mexican Lager • 13
stone ‘buenaveza’ | san diego | 4.7%

Viva Hard Seltzer • 12

Longball John Daly • 12/20

Coors Light • 11

Corona • 11

RED WINE

Pinot Noir • 20
inception | santa barbara

Merlot • 24
keenan estate | spring mountain

Cabernet Sauvignon • 31
saddleback | oakville

WHITE WINE

Chardonnay • 28
trefethen | napa

Pinot Grigio • 23
terlato | fruili, italy

Sauvignon Blanc • 24
massey dacta | marlborough, new zealand

SPARKLING WINE

Prosecco • 21
mionetto | veneto, italy

Champagne • 54
veuve cliquot ‘yellow label’ | reims, france

ROSE

Still Rose • 23
ultimate rose | provence, france

Sparkling Rose • 21
gerard bertrand | limoux, france

DRAFT

japanese lager • 13
harland | san diego | 5%

mexican lager • 13
modelo | mexico | 4.4%

Rotating Selection • 13

