

BRUNCH

MONDAY - SATURDAY 6:30AM-1:00PM

SUNDAY 6:30AM-2:00PM

PARFAIT BOWL

Greek Yogurt Topped With House Made Granola,
Seasonal Compote, Clover Honey And Toasted Nuts 15

OATMEAL

Irish Steel Cut Oats, Fresh Cream Or Almond Milk,
Macerated Berries, Toasted Nuts With A Drizzle Of
Clover Honey And Sprinkle Of Cinnamon 11

HUEVOS RANCHEROS

Crispy Tortilla, Queso Fresco, Ranchero Sauce & 2 Sunny Side Up Eggs
Served With Rice And Black Beans With A Guajillo Chili Drizzle 13

CHICKEN & WAFFLES

Belguim Waffles, Crispy Fried Chicken, Fresh Berries And Maple Syrup 15

BELAMAR BREAKFAST

2 Eggs Any Style, House Potatoes, And Your Choice
Of Applewood Smoked Bacon Or Pork Sausage Links.
Served With A Side Of Toast, Pancakes, Or Waffles 14

BREAD PUDDING

White Chocolate Croissant Bread Pudding Topped With Macerated
Berries And A Sweet Ricotta Garnish 12

LOADED HASH BOWL

Sautéed Bacon, Portobello Mushroom, Onion, Peppers And Sausage
Tossed With Fried Yukon Potatoes, Topped With 2 Over Medium Eggs
And Charred Serrano Tomato Jam. Served With A Side Of Toast 14

SMOKED SALMON POTATO LATKE

Cheesy Shredded Yukon Potato Cake Topped With Smoked Salmon,
Arugula, Capers, Red Onion And Crème Fraiche 17

CHIMICHURRI STEAK & EGGS

Skirt Steak Topped With Creamy Avocado Chimichurri, Two Over Medium
Eggs, And Your Choice Of Hash Browns Or House Potatoes 19

SOUP OF THE DAY

Cup 7 Or Bowl 11

CLASSIC CAESAR SALAD

Chopped Romaine, House Made Caesar Dressing
And Shaved Parmesan 9
Add Chicken 13 Shrimp 16 Steak 16

GRILLED SALMON COBB

Organic Baby Geeens, Applewood Smoked Bacon, Asparagus, Feta
Cheese, Avocado, Tomato, Egg & Raspberry Vinaigrette 19

CLUB SANDWICH

Smoked Turkey Breast, Lettuce, Vine Ripened Tomato, Cheddar Cheese,
Avocado & Applewood Smoked Bacon On Toasted Whole Wheat 14

CHEESEBURGER

Grilled Onions, Lettuce, Tomato & Pickle Wedges, Choice Of Maytag Blue
Cheese, Sharp Cheddar, Or Manchego 16
Hangover Style: One Egg Over Easy & Bacon (Add \$3).
Served With Julienne Fries.

DINNER

4:00PM-10:00PM

SMALL PLATES

SOUP OF THE DAY 8

CLAM CHOWDER SOUP

Cup, Bowl, or Bread Bowl - Only Available Friday 11

CAESAR

Hearts of Romaine, Garlic Croutons, Creamy Parmesan Dressing 9

MARKET SALAD

Mixed Greens, Candied Almonds, Gorgonzola,
Shaved Apple, Raspberry Vinaigrette 10

STREET TACOS

Seasoned Beef Tenderloin, Corn Tortillas, Onions,
Cilantro, House-Made Salsas 13

CHILI RUBBED SALMON TACOS

Corn Tortillas, Shredded Cabbage, Guacamole, Pickled Red Onions 13

CRISPY CALAMARI

Smoked Chili Aioli, Baby Arugula, Lemon 14

SIDES

PARMESAN FRIES

ROASTED BEETS

WATERMELON FETA SALAD

STEAMED OR SAUTÉED VEGETABLES

BRUSSEL SPROUTS, BACON, SHALLOTS

PANCETTA, PORTOBELLO, YUKON POTATO HASH

DINNER

4:00PM-10:00PM

LARGE PLATES

GRILLED NEW YORK STEAK

Mashed Potatoes, Sautéed Vegetables, Demi-Glaze 31

HORSERADISH CRUSTED ROASTED SEABASS

Wild Mushroom Risotto, Roasted Beets, Four Citrus Sauce 30

PANCETTA WRAPPED PORK TENDERLOIN

Bleu Cheese Mashed Potatoes, Honey Glazed Brussel Sprouts, Whole Grain Mustard White Wine Sauce 26

FIRE GRILLED ORGANIC CHICKEN

Sautéed Shrimp, Artichoke Hearts and Garlic Cream Sauce, Potatoes, Asparagus 26

PAPPARDELLE PASTA AND SICILIAN MEATBALL

Hand Cut Pasta, 3-Hour Marinara, Shaved Parmesan 21

PAPPARDELLE PASTA AND BABY VEGETABLES

Roasted Garlic, Extra Virgin Olive Oil 17
Add Chicken 5 Add Shrimp 8 Add Crispy Tofu 3

SALMON COBB

Mixed Greens, Eggs, Applewood Smoked Bacon, Asparagus Shoots, Feta, Avocado, Tomato and Raspberry Vinaigrette 17

GRASS FED BEEF BURGER

Hormone Free California Beef, Brioche Bun Bacon-Onion Jam, Special Sauce, House Made Pickle, Fries 16

DESSERTS

ask for seasonal preparations

STRAWBERRY SHORTCAKE 10

Ginger Short Bread, Strawberry Ice Cream

WHITE CHOCOLATE CROISSANT BREAD PUDDING 10

Single Malt Caramel, Whipped Cream

MEXICAN CHOCOLATE TART 10

Espresso Crème Anglaise, Graham Cracker Crust

LEMON TART 10

Shortbread Crust, Berry Coulis, Whipped Cream
ICE CREAM or SORBET 2-4-6

Ask Your Server for Today's Flavors

CHOCOLATE FONDUE FOR TWO 12

Bite-Sized Sweets, Fruits and Berries
Extra Sweets for Dipping 4

BEVERAGES

JUICE BY THE GLASS 6

orange, cranberry, apple, grapefruit, pineapple, tomato

POT OF COFFEE 10

Coffee Bean Coffee or Decaf
small pot 6 large pot 8

VOSS WATER

Sparkling or Still
small 5 large 8

SOFT DRINKS

Coke, Diet Coke, Sprite 4

SPECIALTY COCKTAILS 12

LEFT HAND

Maker's Mark, Campari, Sweet Vermouth, Chocolate Bitters, Orange Peel

SECOND STORY BUCK

Jameson's Irish whiskey, Fresh Lime, Bitters Angostura, Ginger Beer

REPOSADO ROSE

Espolon Reposado Tequilla, Combier, Fresh Lime, Honey Syrup,
Pomegranate Puree

CLEMENTINE DAIQUIRI

Atlantico Reserva Rum, Fresh Lime, Simple Syrup, Pineapple Puree,
Muddled Citrus

HOUSE BLOODY MARY

Ketel One Citron, House Specialty Mix, Old Bay Seasoned Rim

LATE CHECKOUT

Jim Beam, Syrup Honey, Fresh Lemon, Mint

HIGH CLASS GIN MARTINI

Distillery 209 Gin, Dry Vermouth, Lemon Twist

MANHATTAN BEACH

Cruzan Passion Fruit Rum, Grand Marnier, Fresh Lime, Pomegranate Juice

HOUSE MADE SANGRIA

BOTTLE BEER

BUD LIGHT | BUDWEISER | COORS LIGHT | HEINEKEN
SAM ADAMS | CORONA | GUINNESS | BLUE MOON
LAGUNITAS IPA | SAM SMITH CIDER | 22 OZ BOMBER
EL SEGUNDO CITRA | MIRROR POND

DRAFT BEER

KONA BIG WAVE
WHITE DOG IPA
STELLA ARTOIS

WHITES

Glass/Bottle

BUBBLES

| | |
|---------------------------------------------|-------|
| VEUVE CLIQUOT, Yellow Label, a La Francaise | 95 |
| TAITTINGER, Reims Brut a la Francaise | 85 |
| GLORIA FERRER BRUT, Sonoma, CA | 12/48 |
| CARLETTO, Prosecco, Italy | 8/36 |

CHARDONNAY

| | |
|--------------------------------------|-------|
| GLASS MOUNTAIN | 7/26 |
| TOLOSA, Edna Valley, CA | 12/44 |
| CUVAISSON, Napa, CA 2013 | 13/48 |
| FOLEY ESTATES, Santa Rita Hills 2012 | 60 |
| WENTE, Monterey, CA , 2015 | 12/44 |

PINOT GRIGIO

| | |
|----------------------------------|-------|
| CITRA, Italy | 7/26 |
| FERRARI CARRANO, Sonoma, CA 2014 | 10/38 |

RIESLING

| | |
|-------------------------|----|
| EOLA HILLS, Oregon 2012 | 40 |
|-------------------------|----|

SAUVIGNON BLANC

| | |
|--------------------------------|-------|
| KIM CRAWFORD, New Zealand 2015 | 48 |
| CHARLES KRUG, Napa, CA 2015 | 12/42 |

CABERNET

| | |
|----------------------------------|-------|
| GLASS MOUNTAIN | 7/26 |
| PASO CREEK, Paso Robles, CA 2013 | 10/38 |
| JOEL GOTT, Napa, CA 2013 | 12/46 |
| NAPA CELLARS, Napa Valley 2013 | 70 |

MALBEC

| | |
|----------------------------|-------|
| DISENO, Mendoza, Argentina | 11/42 |
|----------------------------|-------|

MERLOT

| | |
|------------------------------------|------|
| GLASS MOUNTAIN | 7/26 |
| NAPA CELLARS, Napa Valley, CA 2012 | 42 |

PINOT NOIR

| | |
|-----------------------------------------------|-------|
| WHOLE CLUSTER, Willamette Valley, Oregon 2012 | 54 |
| PARDUCCI, Mendocino, CA 2013 | 8/30 |
| TOLOSA, Edna Valley, CA 2013 | 10/38 |
| ONE HOPE RESERVE, North County, CA 2012 | 12/46 |

INTERESTING REDS

| | |
|---------------------------------------------|-------|
| BARBERA, Quattro Mani, Piemonte, Italy 2010 | 12/42 |
| BIANCHI HERITAGE SELECTION, Paso Robles, CA | 50 |
| NAPA CELLARS, 2015 | 12/46 |
| RIBERA DEL DUERO, Spain 2014 | 60 |

REDS

Glass/Bottle