

# Costa

## BREAKFAST

### SEASONAL PASTRY | \$6

AVO TOAST | pistachio crumble, radish chile flake, lime, \$12  
add: egg +3

OVERNIGHT OATS | maple & coconut, dates, marcona almond butter, seasonal fruit, toasted sesame, \$9

LOCAL FRUIT PLATE | sliced seasonal fruit, \$12

YOGURT PARFAIT | greek yogurt, house made granola, seasonal fruit, rotating sorbet, \$12

LEMON RICOTTA FRENCH TOAST | brioche, lemon curd, blueberries, chantilly, \$20

OXNARD STRAWBERRY PANCAKES | toasted almonds, citrus zest, \$19

SMOKED SALMON & BAGEL SANDWICH | cream cheese, capers, arugula, pickled red onions, \$18

THE BREAKFAST SANDWICH | fried egg, choice of bacon or sausage patty, sautéed spinach, smoked chilies aioli, brioche bun, \$15

CLASSIC\* | two eggs any style, choice of smoked bacon, pork sausage patty, or griddled chicken sausage, crispy potatoes, herb-roasted tomato, country toast, homemade jam, \$21

SCOTCH EGG\* | breakfast sausage-wrapped soft-boiled hen egg, herbed crumbs, calabrian chili hollandaise sauce, breakfast potatoes, \$21

CALIFORNIA OMELETTE | feta, spinach, avocado, mushrooms, tomatoes, \$18  
add: chicken or pork sausage +2, bacon +4

## BEVERAGES

SPEARHEAD DRIP COFFEE | regular or decaf, \$3

ASSORTED HOT TEA | \$4

M.O.C.G. SMOOTHIE | mango, orange, carrot, ginger, maple syrup, lemon, cayenne, \$11

RUBY SMOOTHIE | pineapple, mixed berries, mango, banana, chia, ginger, lime, coconut water, \$11

GREEN MACHINE SMOOTHIE | apple, kiwi, pineapple, coconut milk, baby spinach, kale, orange blossom honey, spirulina, wheat grass, chlorophyll, \$11

DATE SHAKE | medjool dates, banana, cashews, coconut milk, cinnamon, sea salt, \$11

## SIDES

CRISPY YUKON GOLD POTATOES | \$6

ONE OR TWO EGGS\* | \$3/\$5

SMOKED BACON | \$6

GRIDDLED CHICKEN SAUSAGE | \$5

PORK SAUSAGE PATTY | \$5

COUNTRY TOAST & HOMEMADE JAM | \$4

FRESH SEASONAL FRUIT | \$5

Head Chef: Gunnar Planter  
General Manager: John Hardin