

BRUNCH

STARTERS

LOCAL FRUIT PLATE | seasonal sliced fruit, honey, local citrus, \$12

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

SMOKED SALMON + BAGEL | scottish smoked salmon, everything bagel, cream cheese, capers, pickled onions, tomato, arugula, confit garlic, chili tapenade, \$22

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

SALADS

SQUASH + KALE | garam masala roasted delicata squash, pomegranates, candied walnuts, ricotta salata, lemon tahini dressing, \$14

BABY BEETS + SHEEP'S MILK FETA | multi-colored beets, arugula, vadouvan-spiced nuts, saba, sumac dressing \$16

TO SHARE

CHEESE + CHARCUTERIE BOARD | cow, goat, and blue cheeses, salami, cured ham, seasonal garnishes & compotes, crostini, crackers, \$26

SPECK HAM + MELON | farmer's market fresh melon, prosciutto de parma, saba vinegar, arugula, membrillo, pistachio, lemon olive oil, \$14

EGGS

COSTA BENEDICT | poached eggs, capocollo, sautéed tuscan kale, toasted english muffin, italian salsa verde hollandaise, \$18 *add shortrib, +\$8*

SMOKED SALMON BENEDICT | poached eggs, scottish smoked salmon, pickled red onions, toasted english muffin, caper hollandaise sauce, \$22

SCOTCH EGG | breakfast sausage-wrapped soft-boiled hen egg, calabrian chili hollandaise sauce, \$18

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

SANDWICHES

PROSCIUTTO + TALEGGIO | prosciutto, taleggio, arugula, pesto, mini baguette, \$18

THE COSTA BURRATA AVOCADO TOAST | confit cherry tomatoes, white balsamic glaze, crispy chard, toasted pine nuts, chili oil, rustic sourdough, \$14
add bacon, +\$5, add poached egg, +\$4

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

MAINS

STEAK & EGGS | 6 oz. pink peppercorn-crusted ny steak, two eggs any style, duck fat hash browns, roasted brussels sprouts, bordelaise sauce, \$38

FARMER'S MARKET VEGETABLE HASH | chickpeas, farmer's market vegetables, tahini sauce, \$20 *add egg, +\$3*

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

Costa

BRUNCH BEVERAGE MENU

BRUNCH COCKTAILS \$16

RISE & SHINE | Tito's Handmade Vodka, Caffé Borghetti Espresso Liqueur, Heavy Cream, Vanilla-Cinnamon Syrup

BLOODY MARIA | El Jimador Tequila, Bloody Mary Mix, Lemon Juice, Lime Juice

MINT TO BEE | Mint Leaves, Grapefruit Juice, Honey, Caposaldo Prosecco

ORANGE YOU GLAD | Dark Rum, Blood Orange, Lemon Juice, Prosecco

B.Y.O. MIMOSA KITS

TRADITIONAL | \$55

ROSÉ | \$65

Choose three from our list:

Orange Juice
Passion Fruit
Strawberry

Blood Orange
Peach
Rose Water Syrup

Tamarind
Grapefruit