


Breakfast Menu 9 am -12 pm

Locally Sourced & Organic Ingredients

Cósta 

-   **Mimi's Maple Walnut Granola Bowl -16** Slow Baked Organic Oats, Toasty Maple Walnuts served with Seasonal Berries & Nut Mylk
-   **P.B. Nana Pancakes -18** Organic Griddle Made Almond Flour Pancakes Caramelized Bananas, Creamy Peanut Butter & Maple Syrup

The Morning Glory -19 Vanilla Bean Berry French Toast made with Grilled Brioche Dipped in our Vanilla Bean Pasture Egg mix with Organic Berries Fresh Whipping Cream

-   **Sunsational Fruit -16** Seasonal Fruit, Berries, Coconut Flakes, with Local Honey & Nut Crumble

Fair Lady's Croissant -16 Feta, Spinach, 2 Pasture Eggs, Freshly Baked Croissant

Her Man's Croissant -16 Nitrate-Free Bacon, 2 Pasture Eggs & Muenster, Freshly Baked Croissant

Cali Huevos Rancheros -16 2 Pasture Eggs, Ranchero Sauce, Avocado, Served in Flour Tortillas with Micro Greens

Truffle Brioche -18 2 Pasture Eggs, Spinach, Farm Cheese, Organic White Truffle Drizzle, served with a Petite Heirloom Salad

Farm Fresh Burrito -16 2 Pasture Eggs, Nitrate-Free Bacon, Farm Cheese, Tomato & Chipotle Aioli in a Jumbo Flour Tortilla **Make it Gluten Free - Cassava Wrap: 4 Substitute Plant Based Egg: 4

-  **P's Vegan Burrito -17** Plant Based Scrambled Egg, Grilled artichoke heart, caramelized onion, Vio-Life Feta in a Jumbo Flour Tortilla ** Make it Gluten Free - Cassava Wrap: 4

Hey Hey Hey Omelette -26 3 Heritage Egg Omelette, Locally Made Chicken Sausage, Sweet Onion Sautee, Green Bell Peppers, Swiss Cheese

Doda Day Omelette -26 3 Heritage Egg Omelette Sundried Tomato, Sweet Onion, Sautéed Spinach, Gratitude King Trumpet Mushroom, Purple Haze Goat Cheese, Avocado, OK & M Tomatillo Sauce



Vegan



Contains Nuts

Due to the use of allergen ingredients in our kitchen we cannot guarantee the absolute absence of these ingredients in any of our recipes. Please notify your server immediately if you have food allergies. (i.e. Gluten, Nut, Soy, etc.) as we will not be liable for any food related allergic reactions.

Toast Bar

The Cali-14 Savory SeDUCTION Toast with Avocado, Hemp Hearts, EVOO, Lemon Zest, and Locally Sprouted Micro Greens

*Add Heritage Egg - 4 **Add Plant Based Egg - 4

Sweet Bee -14

Savory SeDUCTION Toast, Avocado, Hemp Hearts, Chevre, Local Honey Drizzle & Micro Greens

*Add Heritage Egg - 4 **Add Plant Based Egg - 4

Cashew “Pate” Toast -14 Savory SeDUCTION Toast, Silky Cashew Cream, Locally Sprouted Micro Greens & Sea Salt Flakes

*Add Heritage Egg - 4 **Add Plant Based Egg - 4

Almond Berry Toast -14 Savory SeDUCTION Toast topped with Creamy Almond Butter, Fresh Seasonal Berries, Honey Drizzle & Sweet Spices Sprinkle

*Make Gluten Free = Sweet Potato Sliced Bread

Islander Frozen Bowl -15

Acai, Granola, Banana, Strawberries, Peanut Butter Drizzle, Hemp Hearts

Necessities



Banana Bread Slice -5

Ricotta Danish -5

Butter Croissant -4

Chocolate Croissant -5



Almond Croissant -6

Avocado -4

Tomato -4

2 Pasture Raised Heritage Eggs -8

8 Nitrate - Free Farm Bacon -8

Apple Chicken Sausage -8



Organic Sweet Treats

Power Cookies - GF 5

Chocolate Chip Cookies - GF 5

Raw Truffles 9

Raw Nut Butter Cake 12



Contains Nuts



Vegan

Lunch Menu 11 am -3 pm

Locally Sourced & Organic Ingredients

Cósta 

Sandwiches / Burgers / Tacos

Served with House Made Taro Chips

*Make it Gluten Free - Cassava Wrap: -4

Sea Scallop Po Boy -26 Seared U-8 Scallops on Freshly Baked Brioche, Cabbage Micros, Citrus Remoulade with Raw Cajun Slaw in Brioche

Free Bird -17 Grilled Chicken, Garlic Spinach, Roasted Red Pepper, Basil Aioli on Rosemary Ciabatta

Wagyu Steak Burger -24 , Muenster, Onion, Arugula, Truffle Aioli on Brioche (Med-Rare)

Costas Cuban -19 Pressed Table Bread, Chicken Breast, Prosciutto, Swiss Cheese, Dijon, Pickles & Aioli

Coastal BLT -18 Heirloom Tomato, Nitrate Free Heritage Bacon, Swank Greens, Avocado & Aioli on Our Grilled SeDUCTION Multi Grain

King Trumpet Burger -23 Cornmeal Crusted King Trumpet Shrooms, Caramelized onion, Swiss Cheese & Rosemary Aioli on our Super Fluffy Fresh French Brioche Bun

Fish Tacos -17 Blackened Captain Clays Fresh Catch, Raw Slaw, Avocado Mousse and Chimichurri on 2 Flour Tortillas

Flatbread 26

Rustic Fig Flatbread

Savory Garlic Olive Oil Crust, Fig Jam, Montrachet Chèvre, baby Arugula, Caramelized Onion **Add Prosciutto -8**



Romesco Flatbread

Savory Romesco sauce, Gratitude Farms Mushrooms, Whipped Feta & Fresh Basil

Organic Greens featuring Swank Farms Greens



Grilled Artichoke Arugula -18 Bountiful Bowl of Little Gem, Greens and Arugula, Sunflower Sprouts, Farm Cheese, Cucumber, Grilled Artichokes, with Fennel Vinaigrette

Herbed Greens -18 Abundant Bowl of Garden Greens, Quinoa, Pumpkin Squash Nibs, Vio-Life Feta, Seeded Granola Sprinkle with Meyer Lemon Fig Balsamic Drizzle

Sweet Greens -22 Little Gem Greens, Sunflower Sprouts, Seasonal Berries, Avocado, Hemp Hearts, Sweet Nut Crumble & Chèvre with Balsamic Vinaigrette

Chicken King Caesar -26 Grilled Organic Chicken Breast, Little Gem Romaine, Baby Kale With Shaved Grilled Brussels, Parmesan Shavings, House Made Croissant Croutons, Creamy Caesar Vinaigrette

Big Fin Tuna -28 Seared Ahi Tuna over Baby Gem Watercress Greens, Shaved Watermelon Radish, Kimchi, Cucumber, Avocado with a Ginger Sesame Dressing

Sea Bound Greens -32 Jumbo Lump Crab Cake over Swank Farms Watercress, Green Apple, Heirloom Tomato, Parmesan with a Citrus Vinaigrette

The Buddha -17 Curried Chickpeas served over Cilantro Forbidden Farro, Baby Kale, Cabbage, Shaved Carrots, Sweet Chili Sauce & Sesame Aioli

OKM Curry Chicken -18 Curry Chicken Served over Cilantro Forbidden Farro, Baby Kale, Cabbage, Shaved Carrots, Sweet Chili Sauce & Sesame Aioli

Lunch Sides

Crispy Broccoli w/ Chipotle Aioli -9

Traditional Fries w/ Ketchup -8

Sweet Potato Fries w/ Ketchup -8

"Cashew" Pate Hummus with Crudité and Grilled Bread -14



Contains Nuts



Vegan

