

≡ RISE AND SHINE.

**Mimosa** / La Marca Prosecco Sparkling Wine with Fresh Orange Juice 12

**Sea Level Bloody Mary** / Our Perfected Bloody Mary Seasonings, with Skyy Vodka, 'San Marzano' Tomato Juice and finished with our Garden Party Garnish 12

**Irish Coffee** / Jameson's Irish Whiskey, Bailey's Irish Cream, Raw Sugar and our Premium Pasquini Coffee finished with Fresh Housemade Caramel Whipped Cream 11

**Build your own Mimosa Bar** / Mumm Napa / Fresh Juice and Berries / Orange / Guava / Peach 65

≡ EGGS AND MORE. *Breakfast Potatoes served with Sriracha Aioli*

**Buttermilk Pancakes**

*Whipped Salted French Butter / Maple Syrup 9*

**Eggs Any Style**

*Two Eggs Prepared Any Style / Smoked Bacon or Chicken-Apple Sausage / Fresh Fruit or Crispy Potatoes. Choice of Honey Wheat or Sourdough Toast 12*

**Farm to Table Omelet**

*Smoked Country Ham / Tillamook Cheddar / Baby Tuscan Kale / Fresh Fruit or Crispy Potatoes. Choice of Honey Wheat or Sourdough Toast 14*

**Burritos Divorciados**

*Braised Short Rib / Scrambled Eggs / Crispy Potatoes / Roasted Guajillo Sauce / Tomatillo Sauce / Cotija Cheese / Guacamole 15*

**Gluten Free Oatmeal**

*Golden Raisins / Sliced Apple / Toasted Almonds / Cinnamon 8*

**Coconut Chia Seed Pudding**

*Crunchy Almond Granola / Berries / Seasonal Fruit 9*

**Breakfast Pizza**

*Smoked Bacon / Aged Cheddar / Scrambled Egg / Green Onion / Crème Fraiche 15*

≡ SIDES.

**Smoked Bacon** 5

**Toast or Bagel** 3

**Fresh Fruit** 4

**Chicken Apple Sausage** 6

**Crispy Potatoes** 5

**Sliced Heirloom Tomatoes w/Sea Salt** 4

≡ BEVERAGE.

**Pot of Coffee** 13

**Coffee** 5

**Cappuccino** 5

**Espresso** 5

**Tea Selections** 5

**Milk / Chocolate Milk** 4

**Orange Juice, Grapefruit Juice, Apple Juice** 5

**Sparkling Water** 8

**Soft Drinks** Coke / Iced Tea / Ginger Ale 4

## ≈ APPETIZERS.

### Poached Jumbo Shrimp Cocktail

*Horseradish-Chive Cocktail Sauce / Lemon 16*

### Crispy Chicken

*Sesame Honey / Spicy Ranch 15*

### Fresh Burrata and Baby Sun Gold Tomatoes

*Persian Cucumbers / Stone Fruit / Pepita Hummus / Toasted Sesame-Ginger Dressing 14*

## ≈ GARDEN.

### Roasted Baby Beets

*Herbed Goat Cheese / Frisee / Roasted Pistachios / Arugula Pesto 11*

### The Wedge

*Crisp Iceberg Lettuce / St Agur Blue Cheese / Candied Smoked Bacon / Cherry Tomatoes / Buttermilk Blue Cheese Dressing 12*

### Sea Level Caesar

*Lemon-Parmesan Dressing / Shaved Pecorino / Garlic Parmesan Croutons 11*

### Shade Chopped Salad

*Wild Arugula / Toasted Arare / Dried Currants / Tomatoes / Pepitas / Roasted Corn / Parmesan Cheese / Aged Salami / Basil-Buttermilk Dressing 14*

*Add: Grilled Salmon \$7 / Chicken \$5 / Avocado \$2 / Shrimp \$7*

## ≈ PIZZA.

### Margherita

*Garlic Roasted Tomatoes / Fresh Basil / Burrata 15*

### Fennel Sausage

*Charred Broccolini / Chili / Shallot Confit / Mozzarella / Fennel Pollen 17*

### Wild Mushroom and Pepperoni

*Boursin Cheese / Crushed San Marzano Tomato Sauce 16*

### BBQ Short Rib Pizza

*Goat Cheese / Caramelized Maui Onions / Cilantro / Chimichurri 18*

## ≈ MAIN.

### Lobster Mac & Cheese

*Fresh Maine Lobster / White Cheddar Béchamel / Chives / Herb and Butter Bread Crumbs 19*

### Sea Level Burger

*Angus Chuck / Aged White Cheddar / Butter Lettuce / Red Onion / Vine Ripe Tomatoes / Garlic Aioli 15*

### Crispy Chicken Sandwich

*Soft Onion Roll / Harrisia Aioli / Carrot-Jicama Slaw / Vine Ripe Tomato 15*

### Striped Sea Bass

*Sauteed Bloomsdale Spinach / Roasted Peewee Potatoes / Spiced Macadamia Nut Crumble / Citrus Beurre Blanc 28*

### Almond Wood Grilled Prime New York (available after 5pm)

*Herb Crust / Wild Mushrooms / Port Red Wine Demi Glace / Loaded Baked Potato 34*

## ≈ SIDES.

Roasted Brussels Sprouts 8

Loaded Baked Potato 7

Sautéed Bloomsdale Spinach with Garlic 7

Hand Cut Fries With Sea Salt 7

Sautéed Mixed Wild Mushrooms 8

## ≡ SOMETHING SWEET.

### Seasonal Sorbet with Fresh Berries

*Chef's Selection 8*

### Chocolate Peanut Crunch Bar

*Milk Chocolate Mousse / Coffee Ice Cream / Caramel Mallow / Bruleed Banana 10*

### Sticky Toffee Cake

*Miso Butterscotch / Vanilla Bean Ice Cream / Caramelized Apples / Puffed Rice 11*

### Black Bottom Chocolate Pot De Creme Cocoa Cake

*Almond Toffee / Chocolate Streusel / Fleur De Sel 9*

## ≡ SIGNATURE COCKTAILS.

### Shade Lemonade

*House-Made Lemonade / Tropical Nectar / EFFEN Black Cherry Vodka 12*

### Milo's Quittin' Time

*Cucumber / Mint / Fresh Lime / Gently Muddled with Agave Syrup / Shaken with Bombay Sapphire Gin / Served Chilled Up 13*

### Moscow Mule

*Stolichnaya Vodka / Ginger Beer / Mint / Lime 12*

### Marina Margarita

*Our Signature House-Made Sweet & Sour / Shaken with Cazadores Blanco / Agave Syrup & Cointreau / Finished with a Cilantro Kosher Salt Rim 13*

## ≡ WINES AND MORE.

### Charles Lafitte

*Brut Rosé, Provence, France*

*Light and Coppery, this Easy-Sipping Rosé offers clean, simple Flavors of Cherry and Berry Candy 14/52*

### Oyster Bay

*Sauvignon Blanc, Marlborough, New Zealand*

*Cut Grass, Snow Pea, Nectarine and Citrus, all bundled into a Medium-Bodied Wine that comes across as Dry, Silky and Refreshing 12/45*

### Franciscan

*Chardonnay, Napa Valley, California*

*Rich with Bright Fruit, Minerals and Cream with Honeyed Pear-Apple. Bright and Vibrant Palate shows Rich Flavors evoking Apple Galette, Honey, and Creamy Vanilla 13/48*

### Fleur De Mer

*Rosé, Provence, France*

*Evokes aromas and Flavors of Fresh Watermelon, Cherry, Subtle Citrus, Peach, Lavender and Mediterranean Herbs. It is Medium-Bodied, Fresh and Elegant with a Soft Texture and Mineral Finish 14/50*

### Napa Cellars

*Pinot Noir, Napa Valley, California*

*Excite your Senses with Aromas of Ripe Cherry, Sweet Tobacco, Raspberry, Cedar and Subtle Spice followed by Deep Red Cherry Flavors and Fantastic Acidity 13/48*

### Antinori

*"Il Bruciato" Super Tuscan*

*A Rich and Pleasurable Wine on the nose with Notes of Sweet Spices, Toasted Coffee, and Ripe Red Berry Fruit. 15/52*

## ≡ BEVERAGE.

**Pot of Coffee 13**

**Coffee 5**

**Cappuccino 5**

**Espresso 5**

**Tea Selections 5**

**Milk / Chocolate Milk 4**

**Orange Juice, Grapefruit Juice, Apple Juice 5**

**Sparkling Water 8**

**Soft Drinks Coke / Iced Tea / Ginger Ale 4**

\$5 DELIVERY FEE + 18% SUGGESTED GRATUITY PARTY 6+ ADD 20% GRATUITY