

An experience on every level.

WEEKEND BRUNCH. 7am-3pm

SOMETHING SWEET.

Belgian Waffles

Whipped Salted French Butter / Maple Syrup / Fresh Strawberries 13

Buttermilk Pancakes

Whipped Salted French Butter / Maple Syrup 9 Gluten Free available add 2

Fresh Baked Coffee Cake

Butter Rum Sauce / Brown Sugar Crumble / Cinnamon 10

Coconut Chia Seed Pudding

Crunchy Almond Granola / Berries / Seasonal Fruit 9

EGGS AND MORE.

Breakfast Potatoes served with Sriracha Aioli

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

Eggs Benedict

English Muffin / Smoked Ham / Hollandaise / Poached Egg /
Fresh Fruit or Crispy Potatoes 15

Breakfast Sandwich

Gluten Free Bun available add 1
Scrambled Eggs / Smoked Bacon / Aged Cheddar / Avocado / Croissant /
Fresh Fruit or Crispy Potatoes 13

Crispy Chicken and Waffle

Buttermilk Fried Chicken Breast / Belgian Waffle / Roasted Jalapeño Honey
Butter 18

Seaside Omelet - choice of Sourdough or Honey Wheat Toast
Sautéed Florida Rock Shrimp / Fresh Chive Hollandaise / Baby Tomatoes /
Fresh Avocado / Fresh Fruit or Crispy Potatoes 16

Wild Mushroom Omelet - choice of Sourdough or Honey Wheat Toast
Bloomsdale Spinach / Boursin Cheese / Fresh Fruit or Crispy Potatoes 13

Farm to Table Omelet - choice of Sourdough or Honey Wheat Toast
Smoked Country Ham / Tillamook Cheddar / Green Onion /
Fresh Fruit or Crispy Potatoes 14

Burritos Divorciados

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

Crispy Pork Carnitas Huevos Rancheros

Spiced Black Beans / Over Medium Egg / Salsa Guajillo / Guacamole 16

Gluten Free Oatmeal

Golden Raisins / Sliced Apple / Toasted Almonds / Cinnamon 8

RAW BAR.

Citrus Cured Hamachi

Finger Lime / Yuzu Kosho Vinaigrette / Marinated Persian
Cucumber / Puffed Wild Rice 16

Daily Chefs Selection of Oysters

Watermelon Radish-Shallot Mignonette ½ Dozen 16 Full Dozen 30

Poached Jumbo Shrimp Cocktail

Horseradish-Chive Cocktail Sauce 16

Spicy Tuna Tostada

Fresh Avocado / Ginger-Soy / Togarashi Aioli / Cucumber /
Pickled Jalapeño 17

SIDES.

Smoked Bacon 5

Chicken Apple Sausage 6

Crispy Potatoes 5

Toast or Bagel 3

Fresh Fruit 4

Sliced Heirloom Tomatoes w/Sea Salt 4

CONSUMING RAW OR UNDERCOOKED MEATS, SEA FOOD, OR
SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
PARTIES OF 10 OR MORE + ADD 20% GRATUITY

FROM THE GARDEN. Add Chicken 5, Salmon 7 or Shrimp 7

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

Zinc Chopped Salad

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

Blackened Chicken Cobb

Bibb Lettuce / Farm Egg / Avocado / Blue Cheese Crumbles / Tomato /
Smoked Bacon / Ranch Dressing 15

Italian Chopped Salad

Romaine Mix / Radicchio / Salami / Cucumber / Pepperoncini / Olives /
Red Onion / Provolone / Tomato / Piquillo Peppers / Garbanzo Beans /
Italian Vinaigrette 15

PIZZA. Gluten Free Crust add 1

Breakfast Pizza

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

Wild Mushroom

Boursin Cheese / Crushed San Marzano Tomato Sauce 16

Margherita

Garlic Roasted Tomatoes / Fresh Basil / Burrata 15

Fennel Sausage

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

BBQ Short Rib Pizza

Goat Cheese / Caramelized Maui Onions / Cilantro / Chimichurri 18

Smoked Salmon Pizza

Heirloom Tomato / Pickled Onions / Crispy Capers / Fresh Dill /
Wild Arugula / Preserved Lemon Crème Fraiche 16

FROM THE SEA.

Local Mussels

Shellfish-White Wine Broth / Picked Herbs / Roasted Garlic /
Whole Grain Mustard / Grilled Country Bread 17

Lobster Mac & Cheese

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

Fish Tacos

Mahi Mahi / Cabbage Slaw / House Made Salsa /
Guacamole / Black Beans 14

Striped Sea Bass

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

BETWEEN BREAD.

Choice of Hand Cut Fries, Small Mixed Greens or House-Made Kettle Chips
Gluten Free Bread available add 1

Sea Level Burger

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

Crispy Chicken Sandwich

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

Braised Short Rib Dip

Toasted Baguette / Crispy Onions / Melted Swiss / Short Rib Jus /
Horseradish Crème 17

Confit Tuna Melt

Grilled Pan de Mie / Aged White Cheddar / Garlic-Lemon Aioli /
Romaine Lettuce / Pickled Persian Cucumber 14

Lobster Roll

Buttered Roll / Fresh Lobster / Chives / Crispy Baby Potatoes /
Tarragon Aioli 20

EXECUTIVE CHEF ≈ AARON ROBBINS

N33° 50' 52.16"

≈ EYE OPENERS.

Sea Level Bloody Mary

Our Perfected Bloody Mary Seasonings, with Skyy Vodka, 'San Marzano' Tomato Juice and finished with our Garden Party Garnish 13

Morning Bubbles

La Marca Prosecco Sparkling Wine with choice of Fresh Orange Juice, Guava, Peach or Pomegranate 12

Sunday Gin

Aviation American Gin, St Germain Elderflower, Grapefruit, OJ, Butterfly Pea Tea 14

≈ BUBBLES BY GLASS.

La Marca Prosecco, Italy 11 / 40

Charles Lafitte Brut Rose, Provance, France 14 / 52

Mumm Napa Brut, Napa Valley 13 / 48

Perrier Jouët Grand Brut, Champagne 22 / 88

≈ WHITES/ROSÉ BY GLASS.

Ferrari-Carano Rose 13 / 45

Fleur de Mer Rose 14 / 50

Oyster Bay Sauvignon Blanc 12 / 45

Kim Crawford Sauvignon Blanc 15 / 55

Borgo Conventi Pinot Grigio, 13 / 45

Antinori Vermentino 14 / 50

Murietta's 'The Whip' White Blend 13 / 48

Napa Cellars Chardonnay 12 / 45

Franciscan Chardonnay 13 / 48

Talbot Sleepy Hollow Chardonnay 13 / 50

Laguna Chardonnay 14 / 48

Le Crema Chardonnay 15 / 50

Stag's Leap Chardonnay 15 / 60

Grgich Hills Chardonnay 17 / 58

Patz & Hall Chardonnay 25 / 95

≈ CELLAR BUBBLES.

GH Mumm Grand Cordon Brut Champagne 70

Nicolas Feuillatte Brut Rose Champagne 90

Veuve Clicquot 'Yellow Label' Champagne 150

Laurent Perrier Rose Brut 160

Perrier Jouët 'Belle Epoque' Champagne 275

Dom Perignon Champagne 350

≈ CELLAR WHITES.

Domain Ott Rose 45

Robert Mondavi Fume Blanc 35

Grgich Hills Fume Blanc 55

Comstock Sauvignon Blanc 50

Illumination Sauvignon Blanc 55

Livio Felluga Pinot Grigio 50

Connundrum White Blend 45

J Vineyards Chardonnay 55

Ferrari Carano Chardonnay 55

Sextant Chardonnay 50

Antica Chardonnay 55

Cuvaison Chardonnay 60

Stag's Leap Wine Cellars 'Karia' Chardonnay 60

Newton 'unfiltered' Chardonnay 65

Rombauer Chardonnay 75

Joseph Phelps 'Freestone' Chardonnay 70

Flowers Chardonnay 90

≈ CRAFTED COCKTAILS.

Milo's Quittin' Time

Cucumber, Mint, Fresh Lime, gently muddled with Agave Syrup. Shaken with Bombay Sapphire Gin, served chilled up 13

Shade Lemonade

House-made Lemonade, Tropical Nectar, EFFEN Black Cherry Vodka 12

Bourbon Backfire

Lemon, Lime, Orange, Jalapeño and Agave Syrup. Fired with Maker's Mark Bourbon and served on the rocks 12

Marina Margarita

Our signature house-made Sweet & Sour, shaken with Cazadores Blanco, Agave Syrup & Cointreau, finished with a Cilantro Kosher Salt Rim 13

The Grasshopper

Illegal Mezcal Joven, Lime & Lemon, Ginger, Mint, Cucumber 13

≈ MORNING MISSION.

Bottomless Bloody Mary

Our Perfected Bloody Mary Seasonings, with New Amsterdam Vodka, San Marzano Tomato Juice and finished with Celery, Olive and Lemon 18*

Bottomless Bubbles

Wycliff Sparling Wine with your choice of Fresh Orange Juice, Guava, Peach or Pomegranate 20*

*2 hour time limit when seated

≈ REDS BY GLASS.

Napa Cellars Pinot Noir 13 / 48

Davis Bynum Pinot Noir 16 / 54

Duckhorn 'Migration' Pinot Noir 18 / 65

Graffigna 'Grand Reserve' Malbec 14 / 50

Benziger Merlot 12 / 45

Robert Mondavi "Private Select" Cabernet 11 / 40

Simi Cabernet Sauvignon 14 / 50

B Wise 'Trios' Cabernet Sauvignon 16 / 58

Faust Cabernet Sauvignon 30 / 95

Coppola 'Directors Cut' Zinfandel 14 / 50

Comstock Zinfandel 16 / 48

Terra Valentine Amore Red Blend 13 / 45

Pilizota Babic Red Blend 14 / 48

Pessimist by Daou Red Blend 14 / 55

B Wise 'Wisdom' Red Blend 15 / 55

Antinori 'Il Bruciato' Super Tuscan 15 / 55

Orin Swift "Abstract" 20/65

≈ CELLAR REDS.

Markham Merlot 45

Elouan Pinot Noir 45

Joseph Phelps 'Freestone' Pinot Noir 75

Sanford Pinot Noir 75

Patz & Hall Pinot Noir 80

Rochioli Pinot Noir 130

Comstock Zinfandel 70

Achaval Malbec 47

Grgič Vina Plavac Mali 80

Les Combes D'Arnevel Chateauneuf du Pape 80

Mt. Veeder Cabernet Sauvignon 70

Terra Valentine Cabernet Sauvignon 96

Stag's Leap 'Artemis' Cabernet Sauvignon 110

Plumpjack Cabernet Sauvignon 200

Caymus Special Select Cabernet Sauvignon 345

Prisoner Red Blend 75

BV Tapestry Red Blend 90

Justin 'Isosceles' Red Blend 140

Quintessa Red Blend 400

Opus One Red Blend 450

Joseph Phelps 'Insignia' Red Blend 460

Gabbianno Chianti Classico Reserve 56

PLANT WITH PURPOSE



Give Shade

Veev Liquor, Fresh Lemon Juice, St. Germain Elderflower Liqueur, Zola Acai Juice 13

One tree will be donated in your honor to Plant with Purpose, a non-profit organization that reverses deforestation and poverty around the world by transforming the lives of the rural poor. www.plantwithpurpose.org

≈ BEER ON THE HANDLE.

Seasonal Suds See server

LAGERS, PILSNERS and CIDERS

Bud Light St. Louis, MO 7

Angry Orchard Hard Apple Cider Walden, NY 8

Kona Brewing Longboard Lager, Kona, HI 8

Golden Road 329 Lager Los Angeles, CA 8

Stella Artois Belgium 8

Oskar Blues Mama's Little Yella Pils Longmont, CO 8

Pilsner Urquell "Plzen" Czech Republic 8

Angel City Lager Los Angeles, CA 8

Common Space Helles Lager Hawthorne, CA 8

Bootleggers El Chango Fullerton, CA 8

WHEAT & BELGIAN INSPIRED

Franziskaner Hefe-Weisse Germany 8

Goose Island Sofie Chicago, IL 10

Hoegaarden Belgium 8

King Harbor South Bayern Hefe Redondo, CA 8

Firestone 805 Blonde Ale Paso Robles, CA 8

HOPPY

Strand Brewing 24th St. Pale Ale Torrance, CA 8

Ballast Point Grapefruit Sculpin IPA San Diego, CA 9

Ballast Point Grunion Pale Ale San Diego, CA 8

El Segundo Mayberry IPA El Segundo, CA 8

Golden Road Wolf Pup IPA Los Angeles, CA 8

Stone Delicious IPA San Diego, CA 8

Three Weavers Expatriate IPA Inglewood, CA 9

Mother Earth Cali Creamin (Nitro) Vista, CA 8

Def Leppard Pale Ale Seattle, WA 9

Elysian Space Dust IPA Seattle, WA 9

Indie Brewing Haus of Haze IPA Los Angeles, CA 9

MALTY & DARK

Boddingtons Pub Ale (Nitro) England 8

Golden Road Get Up Offa That Brown Los Angeles, CA 8

Guinness Irish Stout (Nitro) Ireland 8

Firestone Velvet Merlin (Nitro) Paso Robles, CA 8

≈ BEER IN THE BOTTLE.

Budweiser 16oz Alum United States 7

Michelob Ultra 16oz Alum United States 7

Corona 12oz Can Mexico 8

Sculpin Pineapple IPA 12oz Can San Diego 9

St. Pauli Girl NA 12oz Bottle Germany 6

Strand Brewing "Atticus IPA" 12oz Can United States 8

Red Bridge 12oz Bottle - Gluten Free United States 7

≈ NON-ALCOHOLIC.

Still Water 750ml Evian 8

Sparkling Water 750ml Badoit 8

Cold Tropical Iced Tea, Coke, Diet Coke,

Sprite, Ginger Ale, Rootbeer 4

Coffee Pasquini Regular / Decaf 4

Espresso Cappuccino, Latte, Espresso 6