

BRUNCH:

SAT-SUN 10:00AM-4:00PM

SEA LEVEL®

RESTAURANT ≈ LOUNGE

TO START.**Cinnamon Roll**

cream cheese icing, pecans 8

Açaí Bowl

kiwi, dragonfruit, strawberry, blackberries, granola cantaloupe, toasted almonds 8

Buttermilk Biscuits

whipped maple butter 6

Smoky, Spicy Mix Nuts 6**Hand-Cut French Fries 6****Matzo Ball Soup**chicken broth, shredded chicken, fresh herbs 10
to-go 32oz 15**Ceviche**

Oregon rockfish, fresh lemon, jalapeños, red wedge onion, Persian cucumbers, slice radish, cilantro leaves, avocado, corn tortilla chips 14

Shrimp Cocktail

cocktail & horseradish sauce, lemons 16

Spicy Tuna On Crispy Rice

ginger wasabi aioli, avocado, jalapeño, sweet soy reduction 19

Select Oysters on Ice

red wine shallot mignonette ½ dozen 18 / dozen 32

LOCAL PRODUCE.

add grilled chicken 6, shrimp 7, grilled salmon 8

Avocado Salad

crisp local lettuces, shaved radishes, green goddess 14

Chicken Cobb Salad

farm egg, blue cheese, tomato, avocado, candied bacon, ranch dressing 18

Caesar Salad

Caesar salad dressing, romaine, shaved Parmesan cheese 12

Roasted Red & Gold Beet Salad

goat cheese, sherry vinaigrette, pistachio brittle 12

Spring Chopped Salad

Arugula, Provolone, garbanzo beans, cherry tomatoes, tomatoes, fried red quinoa, pepitas, grana Parmesan cheese, buttermilk basil dressing, salami 16

Roasted Mushrooms

garlic chips, balsamic, chili oil 10

Brussels Sprouts

black pepper, maple caramel 9

PIZZA.*gluten-free crust 2.***Margherita**

tomato, mozzarella, basil 17

Pepperoni

spicy peppers, chili, Fontina cheese, oregano 18

Mushroom

leeks, Tallegio cheese, Parmesan cheese 19

PLATES.*gluten-free bun available upon request 2; burger and sandwiches come with French fries or side of mixed greens***French Toast**

double cut challah, vanilla cream, strawberry compote 14

The Harbor Breakfast

two eggs any style, smoked bacon, fingerlings, toast 16

Sea Level Eggs Benedict

buttermilk biscuit, hollandaise, fingerlings, choice of; avocado 18, braised pork belly 19, smoked salmon 20

Avocado Toast

brioche, grilled shitake, radishes, two fried eggs 18

Breakfast Burrito

avocado, bacon, caramelized poblano peppers, fingerling potatoes, jack & cheddar cheese, chili roja sauce, pico de gallo 14

Breakfast Sandwich

brioche bun, smoked bacon, avocado, fried eggs, tomato jam 15

Sea level Burger

Swiss cheese, caramelized onion, bread and butter pickles, side of mixed greens or French fries 18

Grilled Chicken Sandwich

poblano, roasted tomato, salsa verde 16

Hot Pastrami Sandwich

rye bread, coleslaw, Swiss cheese, pickles 18

Lobster Mac and Cheese

fresh Maine lobster, white cheddar béchamel, breadcrumbs 30

Thank you for choosing to dine at Sea Level restaurant. We are excited to take care of you and your guest(s). Due to Covid-19 our daily operations have had to change and our occupancy has been reduced. Please note that all reservations have a **two hour time limit**. Your understanding and support is appreciated.

Please be aware that sealevel@shade is not a gluten-free establishment, therefore, cross contamination may occur; consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Sea Level accepts credit card payments only.

05-05-21

SEA LEVEL[®]

RESTAURANT ≈ LOUNGE

CRAFTED COCKTAILS.

Irish Coffee

Jameson Caskmate Stout, Kahlua liqueur, espresso, whipped cream 14

Sea Level Bloody Mary

vodka, Bloody mary seasonings, San Marzano tomato juice, garden party garnish 13

Chingon Michelada

michelada mix, misa moi rim, George Lopez Lil' Mexi Lager 10

Milo's Quittin' Time

gin, cucumber, mint, fresh lime, agave syrup; gently muddled 14

The Green Goose

green tea infused citrus vodka, green chartreuse, lemon, soda water 14

Marina Margarita

silver tequila, signature house-made sweet & sour, agave syrup, Cointreau liqueur, cilantro kosher, salt rim 14
add Cadillac floater 3

La Paloma

mezcal, ruby red grapefruit, grapefruit soda, lime, agave 13

Yuma's Mojito

silver rum, green chartreuse, tangerine, lime, mint, simple syrup, soda 13

East Meets West

Japanese whiskey, ruby red grapefruit, yuzu honey 13

Pisco Sour

pineapple-infused Pisco, dragon fruit syrup, lemon, orange bitters, egg white 14

Back Against The Wall

Captain Morgan rum, Herbsaint liqueur, lemon, simple syrup, Red Bull Tropical 13

BUBBLES.

La Marca, Prosecco, Italy 11 / 40

J.L. Denois Classique Brut 40

Gerard Bertrand Brut Rosé 11 / 45

J.L. Denois Brut Rosé 40

J Vineyards Brut Rosé 60

Veuve Clicquot Champagne 120

Perriet-Jouët Brut 100

Perriet-Jouët 'Belle Epoque,' 225

WHITES & ROSÉ.

Ronda Rosé 12 / 42

Fleur De Mer Rosé 13 / 45

Villa Maria Sauvignon Blanc 12 / 45

Comstock Sauvignon Blanc 14 / 50

Lapostolle Grand Chardonnay 12 / 45

Napa Cellars Chardonnay 13 / 45

Monticello Chardonnay 15 / 58

Grgich Hills Chardonnay 17 / 65

CELLAR WHITES.

Grgich Hills Rosé 45

Livio Felluga, Pinot Grigio 50

Duckhorn, Sauvignon Blanc 50

Rombauer, Chardonnay 75

Flowers, Chardonnay 90

REDS.

Sextant Pinot Noir 15 / 55

Joel Gott Cabernet Sauvignon 12 / 42

BV Cabernet Sauvignon 14 / 50

B Wise Trios Cabernet Sauvignon 16 / 60

Comstock Zinfandel 13 / 45

B Wise 'Wisdom,' Red Blend 15 / 55

Loscano 'The Winemaker,' Malbec 12 / 45

CELLAR REDS.

Duckhorn Migration Pinot Noir 55

Frostwatch Pinot Noir 63

Patz & Hall Pinot Noir 80

Robery Foley 'The Griffin,' Red Blend 70

BV 'Tapestry,' Red Blend 90

Grgich Hills Cabernet Sauvignon 75

Faust, Cabernet Sauvignon 95

Stags' Leap Cabernet Sauvignon 120

Silver Oak 'Napa Valley,' Cabernet 200

Opus One Red Blend 450

BEER ON HANDLE.

LAGERS, PILSNERS & BLONDES

Buzzrock Brewing Co., Pilsner 8

George Lopez Brewing., Lil' Mexi Lager 8

Bud Light Lager 7

Michelob Ultra 7.5

Kona Brewing 'Longboard' Lager 8

Stella Artois Lager 8

Firestone 805 Blonde 8

CREAM ALES, WHEATS & STOUTS

George Lopez Brewing 'Naranja Crema' 8

Golden Road 'Mango Cart' 8

Boddingtons 'Pub Ale' 8

Buzzrock 'Wicked Curve' Wheat Ale 8

Franziskaner 'Hefe-Weisse,' Germany 8

Hoegaarden 8

Guinness 'Draught' Irish Dry Stout 8

HOPPY, ALES & SOUR

Buzzrock Hazy IPA 8

Buzzrock IPA 8

Buzzrock 'Rat Beach' Red Ale 8

George Lopez 'Paloma IPA' 8

El Segundo Brewing Co. 'Mayberry' IPA 9

Three Weavers 'Expatriate' IPA 9

LA Ale Works 'Lunar Kitten' 9

Elysian Brewing Co. 'Space Dust' IPA 9

King Harbor 'Tiki Hut' IPA 9

BEER IN THE BOTTLE.

Redbridge, gluten-free, Missouri 8

Athletic, non-alcoholic, Conn 8

Michelob Ultra Seltzer Cucumber Lime,

Spicy Pineapple, Peach Pear 8

KYLA Hard Kombucha Sunset Trio 8

KYLA Hard Kombucha Pineapple,

Ginger Colada 8

NON-ALCOHOLIC BEV.

Fiji Flat Water [liter] 8

Sole Sparkling Water [750mL] 8

Espresso, Cappuccino, Latte, Espresso 5

Red Bull Regular, Sugar Free, Tropical 6