

# WEEKEND BRUNCH

ROOM SERVICE 310.921.8950 EXT 550

**SEA LEVEL HOURS:** MON-THUR 12PM-8PM / FRI 12PM-10PM / SAT 10AM-10PM / SUN 10AM-8PM

## RISE AND SHINE.

**Mimosa** sparkling wine, choice of fresh OJ, guava or peach 12

**La Marca**, Prosecco, Italy 11 / 40

**Sea Level Bloody Mary** vodka, Bloody Mary seasonings, San Marzano tomato juice, garden party garnish 13

**Irish Coffee** Jameson Caskmates Stout, Kahlua, espresso, whipped cream 15

## EGGS & MORE.

*10am-3pm weekends*

**Cinnamon Roll Bread Pudding** apple compote, cream cheese glaze 8

**Buttermilk Biscuits** whipped maple butter 6

**The Harbor Breakfast** two eggs any style, smoked bacon, fingerling potatoes, choice of toast 16

**Sea Level Eggs Benedict** house made buttermilk biscuit, hollandaise sauce, fingerling potatoes  
choice of avocado 18; braised pork belly 19; smoked salmon 20

**Breakfast bowl** brown rice, black beans, avocado, pea leaf pesto, two fried eggs 17; *add bacon 2*

**Avocado Toast** two fried eggs, grilled shitake mushrooms, radishes, brioche 18

**Breakfast Burrito** pork belly, eggs, potato, oaxacan cheese, caramelized onion 14

**Coconut Chia Pudding** almond granola, berries 9

## SIDES.

*10am-3pm weekends*

**Smoked Bacon** 5

**Fingerling Potatoes** 5  
spicy peppers and onions

**Fresh Fruit** 4

**Toast or Bagel** 3

## NON-ALCOHOLIC.

**Still Water** 500ml Fiji 6

**Sparkling Water** 330ml Badoit 6

**Juice** Orange, Cranberry, Grapefruit 6

**Herbal Tea** Ask for our selection 4.5

**Milk or Chocolate Milk** 4

**Pot of Coffee Pasquini** Regular / Decaf 13

**Coffee Pasquini** Regular / Decaf 5

**Espresso** Cappuccino, Latte, Espresso 7

**Cold** Tropical Iced Tea, Coke, Diet Coke,  
Sprite, Ginger Ale, Rootbeer 4.5

Consuming raw or undercooked meats, sea food, or shellfish may increase your risk of food borne illness; \$5 delivery fee + 18% suggested gratuity; Parties of 6+ 20% suggested gratuity

# LUNCH & DINNER

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**SEA LEVEL HOURS:** MON-THUR 12PM-8PM / FRI 12PM-10PM / SAT 10AM-10PM / SUN 10AM-8PM

## LUNCH.

12pm-4pm

**Chicken Cobb Salad** farm egg, blue cheese, tomato, smoked bacon, ranch dressing 16  
*add grilled chicken 6, shrimp 6, grilled salmon 8*

**Grilled Broccoli Caesar Salad** Caesar dressing, shaved parmesan 12  
*add grilled chicken 6, shrimp 6, grilled salmon 8*

**Grilled Chicken Sandwich** poblano, roasted tomato, salsa verde; choice of hand cut fries or mixed greens 16

**Sea Level Burger** Cheddar cheese, lettuce, red onion, tomato ; choice of hand cut fries or mixed greens 17

**Hand Cut French Fries** 6

## PIZZA.

12pm-close / gluten-free add 2

**Margherita Pizza** tomato, mozzarella, basil 17

**Pepperoni Pizza** spicy peppers, chili, Fontina cheese, oregano 18

**White Clam Pizza** charred corn, bacon, lemon, garlic 19

## DINNER.

4pm-close

**Grilled Focaccia** tomato jam, herb mascarpone 6

**Matzo Ball Soup** chicken broth, fresh herbs 10

**Grilled Chicken Drumettes** sweet chili-lime glazed 16

**Crispy Calamari** chipotle aioli 16

**Roasted Salmon Fillet** squash, radish, cucumber, quinoa, miso dressing 29

**Malfaldine Pasta** sauteed shrimp, calamari, asparagus, spring pea pesto 26

**Steak Frites** flat iron steak, green peppercorn sauce, steak fries 38

**Grilled Half Chicken** spicy Peruvian marinade, avocado, butter lettuce, picked red onion 27

**Lobster Mac and Cheese** fresh Maine lobster, white cheddar béchamel, breadcrumbs 26

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## SOMETHING SWEET.

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**Honey Creme Brulee** pinenut shortbread 10

**Chocolate Ricotta Cheesecake** cherry jam, whipped cream 10

**Summer Fruit Tart** peach, apricot & nectarine, almond filling, vanilla ice cream 10

## CRAFTED COCKTAILS.

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**Milo's Quittin' Time** Bombay Sapphire Gin, cucumber, mint, fresh lime, agave syrup; gently muddled; served chilled up 13

**The Green Goose** green tea infused citrus vodka, green chartreuse, lemon, soda water 14

**Old México** reposado tequila, blood orange, agave, angostura bitters 15

**Moscow Mule** vodka, ginger peppercorn, ginger beer, lime 13

**Marina Margarita** silver tequila, signature house-made sweet & sour, agave syrup, Cointreau liqueur, cilantro kosher, salt rim 14

**Kentucky Sour** bourbon, lemon sherbert, maple 13

**Shade Lemonade** basil infused vodka, housemade strawberry cordial, lemon 13

## WINES.

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**Fleur De Mer** Rosé 14 / 50

**Starborough** Sauvignon Blanc 12 / 45

**Comstock** Sauvignon Blanc 14 / 50

**Maso Canoli** Pinot Grigio 13 / 45

**La Terre** Chardonnay 10 / 40

**Napa Cellars** Chardonnay 13 / 45

**Ferrari-Carano** Chardonnay 15 / 55

**J** Pinot Noir 13 / 45

**Sextant** Pinot Noir 15 / 55

**B Wise Trios** Cabernet 16 / 60

**Comstock** Zinfandel 13 / 45

**B Wise 'Wisdom'** Red Blend 15 / 55

**Lapostolle 'Le Rouge'** Red Blend 13 / 45

## BEER IN THE BOTTLE.

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**St. Pauli** N.A. [12oz bottle], Germany 6

**Strand Brewing Co.** 'Atticus' IPA [12oz can], United States 8

**Red Bridge** [12oz bottle] [gluten-free], United States 7

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