

An experience on every level.

## WEEKEND BRUNCH 7am-3pm

### TO START

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

**Belgian Waffles**  
strawberry compote, whipped cream, maple syrup 13

**Coconut Chia Pudding**  
crunchy almond granola, berries, seasonal fruit 9

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

**Buttermilk Biscuits**  
whipped maple butter 6

### EGGS AND MORE

**The Harbor Breakfast**  
two eggs any style, smoked bacon, fingerling potatoes, salsa verde, choice of sourdough or honey wheat toast 16

**Sea Level Eggs Benedict**  
buttermilk biscuit, hollandaise, fingerling potatoes, choice of.....  
avocado 18  
braised pork belly 18  
smoked salmon 20

**Smoked Salmon**  
potato latke, dill cream cheese, soft scrambled egg, capers 18

**Chorizo Fresco**  
baked sweet potato, black beans, avocado, cotija, poached eggs 16

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

**Burrito Divorciados**  
eggs, pork belly, cotija cheese, guajillo salsa, fingerling potatoes 15

**Wild Mushroom Omelet**  
kale pesto, herb cream cheese, onion jam, fingerling potatoes 16

**Chicken & Waffles**  
buttermilk fried chicken breast, Belgian waffle, roasted jalapeño honey butter 18

**Gluten-Free Oatmeal**  
apple, toasted almonds, cinnamon 9

### FROM THE GARDEN

add chicken 5, salmon 9 or shrimp 7

**Roasted Red & Gold Beets**  
goats cheese, sherry vinegar, frisée, pistachio brittle 14

**Green Goddess Salad**  
apples, celery, grapes, walnuts endive, kale 14

**Grain Bowl**  
faro, quinoa, lentils, baba ganoush, grapes, sweet potato, avocado, sesame vinaigrette, shiitake mushrooms, green beans 18

**Sea Level Caesar**  
grilled little gem, Parmesan cheese, polenta croutons 14

**Zinc Chopped Salad**  
wild arugula, arare, currants, tomatoes, pepitas, roasted corn, Parmesan cheese, salami, basil-buttermilk dressing 16

**Blackened Chicken Cobb**  
bibb lettuce, farm egg, avocado, blue cheese crumbles, tomato, smoked, bacon, ranch dressing 15

### MORNING MISSION

**Bottomless Bloody Mary**  
our perfected Bloody Mary seasoning, New Amsterdam vodka, San Marzano tomato juice, celery, olive, lemon 20\*

**Bottomless Bubbles**  
Wycliff sparkling wine with your choice of OJ, guava, peach or pomegranate 24\*

[\*1-1/2 hour time limit when seated]

### RAW BAR

**Hiramasa Sashimi**  
avocado, sweet red pepper, lemon and chili juice 18

**Daily Selection Of Oysters**  
watermelon radish shallot mignonette half dozen 19 dozen 32

**Spicy Tuna Tostada**  
fresh avocado, ginger soy, togarashi aioli, cucumber, pickled jalapeño 18

**Poached Jumbo Shrimp Cocktail**  
Horseradish-Chive Cocktail Sauce / Lemon 18

### SANDWICHES AND MORE

choice of Fingerling Potatoes, Hand-Cut Fries or Small Mixed Greens;  
gluten-free bread available add 1

**Breakfast Sandwich**  
smoked bacon, two fried eggs, cheddar cheese, avocado, tomato jam, brioche bun 18

**Beer Battered Fish and Chips**  
Icelandic Cod, tartar sauce, lemon 17

**Cubano**  
pork belly, ham, Swiss cheese, pickles, grainy mustard 16

**Fish Tacos**  
wild mahi mahi, corn & flour tortilla, crisp cabbage, tomatillo salsa 18

**Sea Level Burger**  
cheddar cheese, lettuce, red onion, tomato 17

**Crispy Chicken Sandwich**  
red pepper honey jam, apple slaw 16

**Prime Rib Sandwich**  
horseradish aioli, shoe string potatoes 18

**Albacore Tuna Melt**  
brioche, Swiss cheese, celery, Granny Smith apple 15

**Lobster Roll**  
fresh Maine lobster, chives, celery, tarragon, mayonnaise 23

**Lobster Mac & Cheese**  
fresh Maine lobster, white Cheddar béchamel, chives, herb breadcrumbs 25

### PIZZA

gluten-free add 2

**Classic Margherita**  
tomato, mozzarella cheese, burrata cheese, basil 17

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

**Mushroom**  
leeks, Tallegio cheese, Parmesan cheese 18

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

### SIDES

**Smoked Bacon** 5

**Hand-Cut Fries** 7

**Fingerling Potatoes**  
salsa verde 5

**Fresh Fruit**  
wild berries / grapes / melon 4

sea level®

Consuming raw or undercooked meats, sea food, or shellfish may increase your risk of food borne illness;  
Parties of 8 or more add 20% gratuity

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EXECUTIVE CHEF CRAIG HOPSON

N33° 50' 52.16"



### Give Shade

Blackberry & Rosemary infused Veev liqueur, St George Raspberry liqueur, fresh lemon 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; plantwithpurpose.org

## EYE OPENERS.

### Sea Level Bloody Mary

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

### Morning Bubbles

La Marca prosecco, choice of OJ, guava, pear or pomegranate 12

### Red Sangria

red wine, apples, pears, cloves 12

### Irish Coffee

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

## CRAFTED COCKTAILS.

### 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 Grey Goose Le Citron vodka, green chartreuse, lemon, soda water 14

### Beyond the Frontier

Bulleit bourbon, St George Spiced Pear liqueur, lemon, sage 14

### Moscow Mule

Tito's vodka, ginger peppercorn, ginger beer, lime 13

### Marina Margarita

Herradura Silver tequila, signature house-made sweet & sour, agave syrup, Cointreau liqueur, cilantro kosher, salt rim 14

### Kentucky Sour

Wild Turkey bourbon, lemon sherbert, maple 13

### Barbados Rum Punch

Mount Gay Black Barrel rum, Luxardo Maraschino, passion fruit, lime, pineapple 14

### Winter, Spring, Summer or Fall...

Sea Level's seasonal cocktail, see server 13

## BUBBLES BY GLASS.

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

**Charles Lafitte**, Brut Rosé, Provence, France 14 / 52

**Mumm Napa**, Brut, Napa Valley 13 / 48

**Perrier-Jouët**, Grand Brut, Champagne 30 / 100

## CELLAR BUBBLES.

**G.H. Mumm**, Grand Cordon Brut, Champagne 70

**Nicolas Feuillatte**, Brut Rosé, Champagne 90

**Veuve Clicquot** 'Yellow Label', Champagne 120

**Laurent-Perrier**, Rosé Brut 120

**Perrier-Jouët** 'Belle Epoque', Champagne 225

**Dom Pérignon**, Champagne 295

## WHITES/ROSÉ BY GLASS.

**Etude**, Rosé 13 / 45

**Fleur De Mer**, Rosé 14 / 50

**Oyster Bay**, Sauvignon Blanc 12 / 45

**Comstock**, Sauvignon Blanc 14 / 50

**Ruffino** Pinot Grigio 13 / 45

**Murrieta's Well** 'The Whip', White Blend 13 / 48

**Lapostolle Grand Selection**, Chardonnay 12 / 45

**Napa Cellars**, Chardonnay 14 / 48

**Cuvasion**, Chardonnay 15 / 60

**Stags' Leap**, Chardonnay 15 / 60

## CELLAR WHITES.

**Domain Ott**, Rosé 50

**Robert Mondavi**, Fumé Blanc 35

**Grgich Hills**, Fumé Blanc 55

**Illumination**, Sauvignon Blanc 70

**Livio Felluga**, Pinot Grigio 50

**J Vineyards**, Chardonnay 55

**Ferrari-Carano**, Chardonnay 55

**Antica**, Chardonnay 55

**Grgich Hills**, Chardonnay 58

**Joseph Phelps** 'Freestone', Chardonnay 70

**Rombauer**, Chardonnay 75

**Flowers**, Chardonnay 90

**Patz & Hall**, Chardonnay 95

## REDS BY GLASS.

**Z Alexander Brown**, Pinot Noir 12 / 45

**Elouan**, Pinot Noir 13 / 45

**Black Stallion**, Pinot Noir 16 / 60

**Benziger**, Merlot 12 / 45

**Simi**, Cabernet Sauvignon 14 / 50

**B Wise** 'Trios', Cabernet Sauvignon 16 / 60

**Daou**, Cabernet Sauvignon 17 / 65

**Faust**, Cabernet Sauvignon 30 / 95

**Comstock**, Zinfandel 13 / 45

**Lapostolle Le Rouge**, Red Blend 12 / 45

**Pessimist by Daou**, Red Blend 14 / 55

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

**Gabbianno** 'Classico Reserve', Chianti 11 / 40

## CELLAR REDS.

**Markham**, Merlot 45

**Sanford**, Pinot Noir 75

**Patz & Hall**, Pinot Noir 80

**Les Combes D'Arnevel**, Rhône-style Red Blend 80

**Mt. Veeder**, Cabernet Sauvignon 70

**Stag's Leap** 'Artemis', Cabernet Sauvignon 110

**Silver Oak** 'Napa Valley', Cabernet Sauvignon 200

**Plumpjack**, Cabernet Sauvignon 200

**Caymus** 'Special Select', Cabernet Sauvignon 345

**Franciscan Magnificat**, Meritage 65

**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

## BEER FLIGHTS.

**West Coast Hops** 10

**Buzzrock Brewing Co.**, Hazy IPA, Torrance, CA

**LA Ale Works**, Lunar Kitten IPA, Los Angeles, CA

**Three Weavers Brewing** 'Expatriate' IPA, Inglewood

**Stone Brewing** 'Delicious IPA', San Diego

**Local Brews** 10

**King Harbor Brewing**, 'South Bayern, Redondo Beach

**Strand Brewing**, '24th Street Pale Ale', Torrance

**Tortugo Brewing Co.**, Kicker Rock IPA, Inglewood, CA

**Firestone** 'Velvet Merlin Oatmeal' [Nitro], Paso Robles

## BEER ON THE HANDLE.

LAGERS, PILSNERS & BLONDES

**Buzzrock Brewing Co.**, Pilsner, Torrance, CA 8

**George Lopez Brewing Co.**, Lil' Mexi Lager 8

**Bud Light**, St. Louis, MO 7

**Tortugo Brewing Co.** Cristobal Lager, Inglewood 8

**Kona Brewing Co.** 'Longboard Island Lager', Kona, HI 8

**Golden Road Brewing** '329 Lager', Los Angeles, CA 8

**Stella Artois**, Belgium 8

**Kona Brewing Co.** 'Big Wave Golden Ale', Kona, HI 8

**Upshift Brewing Co.**, "Kolschwagen", El Segundo 9

**Belching Beaver**, "Me So Honey Blonde", Vista, CA 8

**Firestone** '805 Blonde Ale', Paso Robles, CA 8

PALE & CREAM ALES

**George Lopez Brewing Co.** "Naranja Crema" 8

**Mother Earth Brew** "Cali Creamin'" [Nitro], Vista, CA 9

**Boddingtons** 'Pub Ale' [Nitro], England 8

**Strand Brewing**, '24th Street Pale Ale', Torrance, CA 8

**Ballast Point** 'Grunion Pale Ale', San Diego, CA 8

WHEAT & CIDER INSPIRED

**Franziskaner** 'Hefe-Weisse', Germany 8

**Hoegaarden**, Belgium 8

**King Harbor Brewing**, 'South Bayern, Redondo, CA 8

**Angry Orchard Hard Cider**, Walden, NY 9

HOPPY

**Buzzrock Brewing Co.** Hazy IPA, Torrance, CA 8

**LA Ale Works**, Lunar Kitten IPA, Los Angeles, CA 10

**Tortugo Brewing Co.**, Kicker Rock IPA, Inglewood, CA 9

**Ballast Point** 'Grapefruit Sculpin', IPA, San Diego, CA 9

**Dogfish Head**, Slightly Mighty IPA, DE 9

**Golden Road Brewing** 'Wolf Pup' IPA, Los Angeles, 8

**Stone Brewing** 'Delicious IPA', San Diego, CA 8

**Three Weavers Brewing** 'Expatriate' IPA, Inglewood 9

**Elysian Brewing Co.** 'Space Dust' IPA, Seattle, WA 9

MALTY & DARK

**Golden Road** 'Get Up Offa That Brown', Los Angeles 8

**Guinness** 'Draught' Irish Dry Stout [Nitro], Ireland 8

**Firestone** 'Velvet Merlin Oatmeal' [Nitro], Paso Robles 8

## BEER IN THE BOTTLE.

**Budweiser** [16oz alum], St Louis, MO 7

**Michelob Ultra** [16oz alum], St Louis, MO 7

**Corona** [12oz can], Mexico 8

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

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

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

## NON-ALCOHOLIC.

**Fiji** still water [750ml] 6

**Badoit** mineral water [750ml] 6

**Pasquini** Coffee [regular or decaf] 4

**Espresso Cappuccino, Latte, Espresso** 5

**Cold Tropical Iced Tea, Coke, Diet Coke, Sprite, Ginger Ale, Root Beer** 4

**Red Bull** Regular, Sugar Free, Orange (Tangerine), Yellow (Tropical) 6

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FOOD & BEVERAGE DIRECTOR GERRY MARTEL

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