

# Cafe Bahia

998 W Mission Bay Dr At The Bahia Resort Hotel 92109-7803 · +18584880551 · Updated: Jan 14, 2026

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## BREADS, GRAINS & FRUIT 6

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<b>Avocado Toast</b>	<b>\$16.00</b>
Smashed Avocado, Pickled Red Onion, Pear Tomato, Cotija	
<b>Vanilla Yogurt Parfait</b>	<b>\$15.00</b>
Seasonal Berries, Granola, Vanilla Yogurt	
<b>Steel Cut Oats</b>	<b>\$13.00</b>
Strawberry, Caramelized Banana	
<b>Danish, Muffin, or Croissant</b>	<b>\$6.00</b>
<b>Smoked Salmon &amp; Bagel</b>	<b>\$20.00</b>
Norwegian Smoked Salmon, Cream Cheese, Sliced Red Onion, Tomato, Capers	
<b>Acai Bowl</b>	<b>\$16.00</b>
Fresh Seasonal Fruit, Banana, Acai, Toasted Coconut, Macadamia Nut	

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## EGGS 6

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<b>American Breakfast</b>	<b>\$20.00</b>
Two Eggs Any Style, Choice of Bacon, Sausage, or Ham, Toast	
<b>Mushroom Sausage Omelet</b>	<b>\$21.00</b>
Arugula, Mushroom, Sausage, Pepper Jack Cheese, Breakfast Potatoes	
<b>Beachside Omelet</b>	<b>\$21.00</b>
Applewood-Smoked Bacon, Tomato, Avocado, Cheddar Cheese, Breakfast Potatoes	
<b>Vegetable Scramble</b>	<b>\$19.00</b>
Asparagus, Tomato, Spinach, Squash, Shaved Parmesan, Basil, Chive, Breakfast Potatoes	
<b>Bahia Benedict*</b>	<b>\$20.00</b>
Poached Eggs, Bacon, Tomato, Avocado, English Muffin, Hollandaise Sauce, served with Breakfast Potatoes	
<b>Croissant Sandwich*</b>	<b>\$18.00</b>
Fried Egg, Ham, Cheddar Cheese on Buttery Croissant served with Cup of Fruit	

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## BAJA BREAKFAST 1

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<b>Chilaquiles</b>	<b>\$19.00</b>
Fried Corn Tortillas, Ancho Chile Tomato Sauce, Refried Beans, Cilantro, Pickled Onion, Avocado, Queso Fresco, Two Eggs Any Style	

## SOMETHING SWEET 5

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### Butterscotch Banana French Toast \$18.00

Banana-Stuffed Brioche, Cream Cheese, Vanilla Butterscotch Glaze, Granola Crumble

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### Waffles \$17.00

Malted Waffle, Whipped Butter, Syrup

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### Buttermilk Pancakes \$17.00

Three Pancakes, Whipped Butter, Syrup

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### Blueberry Pancakes\* \$17.00

Three Pancakes with Fresh Blueberries, Whipped Butter, Maple Syrup

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### Strawberry & Cream French Toast\* \$17.00

Strawberry-Stuff Brioche, Cream Cheese, Vanilla, Strawberry Sauce

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## SIDES 3

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### Country Fried Potatoes \$6.00

### Side Egg \$6.00

### Breakfast Proteins \$7.00

Bacon, Ham, Pork or Chicken Apple Sausage

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## BEVERAGE 6

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### Fresh Brewed Coffee & Tea \$6.00

### Mimosa \$14.00

### Baileys & Coffee \$15.00

### Irish Coffee \$15.00

### Titos Bloody Mary \$15.00

### Juices \$7.00

Orange, Grapefruit, Pineapple, or Cranberry

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## START AND SHARE 8

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### OYSTERS ON HALF SHEL

#### AVAILABLE OPTIONS

Apple Mignonette, Cocktail Sauce, Fresh Grated Horseradish Root

1/2 Dozen: \$24.00

Dozen: \$48.00

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### ROCKFISH CEVICHE \$18.00

Locally Caught Rockfish, Grilled Pineapple, Al Pastor Broth, Charred Jalapeños and Pickled Red Onion Salad

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### SHRIMP COCKTAIL \$21.00

Poached Jumbo Shrimp, Chipotle Cocktail Sauc

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**HUMMUS PLATE****\$15.00**

Seasonal Hummus, Cucumber, Tomato, Onion, Olives, Arbequina Olive Oil, Grilled Naan

**CHICKEN WINGS****\$16.00**

Choice of Buffalo Sauce or Sesame Ginger BBQ Sauce

**MEAT & CHEESE****\$24.00**

California Cheeses and Charcuterie, Balsamic Fig Jam, Dried Fruits, Nuts, Toasted Ciabatt

**CHIPS & DIPS****\$14.00**

Fresh Guacamole, Salsa Fresca, Corn Tortilla Chips

**NEW ENGLAND CLAM CHOWDER****\$12.00**

Bacon, Clams, Potatoes, Cream, Thyme

**SALAD** 4**CAESAR SALAD****AVAILABLE OPTIONS**

Romaine Lettuce, Shaved Parmesan, Grilled Ciabatta, Traditional Dressing

w/out protein: \$14.00

w/chicken: \$21.00

w/shrimp: \$23.00

w/flat iron steak:

\$23.00

**SUPERFOOD SALAD****AVAILABLE OPTIONS**

Baby Kale and Spinach, Heirloom Tomatoes, Blueberries, Toasted Almonds, Avocado, Ginger Turmeric Dressing

w/out protein: \$16.00

w/chicken: \$23.00

w/shrimp: \$25.00

w/flat iron steak:

\$25.00

**BAHIA WEDGE****AVAILABLE OPTIONS**

Romaine, Heirloom Baby Tomatoes, Pickled Red Onion, Bacon, Bleu Cheese, House Ranch Dressing

w/out protein: \$15.00

w/chicken: \$22.00

w/shrimp: \$24.00

w/flat iron steak:

\$24.00

**THE GREENHOUSE****AVAILABLE OPTIONS**

Organic Baby Lettuces, Seasonal Fruit, Sprouts, Radish, Sunflower Seeds, Pickled Red Onions, Queso Fresco, Meyer Lemon citronette

w/out protein: \$14.00

w/chicken: \$21.00

w/shrimp: \$23.00

w/flat iron steak:

\$23.00

**FAVORITES** 7**DRUGSTORE HAMBURGER****\$21.00**

Mayonnaise, Lettuce, Tomato, Onion, Pickles, Choice of Cheese, Sesame Bun

<b>BEYOND BURGER</b>	<b>\$20.00</b>
Vegan Provolone, Lettuce, Tomato, Onion, Pickle	
<b>FISH TACOS</b>	<b>\$20.00</b>
Ale-Battered Local Whitefish, Corn Tortilla, Cabbage, Lime Crema, Salsa Fresca, Street Corn Salad	
<b>CARNE ASADA TACOS</b>	<b>\$19.00</b>
Marinated Grilled Beef, Corn Tortilla, Pico de Gallo, Lime Crema, Salsa Fresca, Street Corn Salad	
<b>TURKEY BACON CLUB</b>	<b>\$19.00</b>
Applewood-Smoked Bacon, Lettuce, Tomato, Herb Aioli, Avocado, Sourdough Bread	
<b>AHI TUNA SALAD MELT</b>	<b>\$22.00</b>
House-Cooked Tuna, Sharp Cheddar Cheese, Tomato, Sourdough Bread	
<b>AHI POKE BOWL</b>	<b>\$22.00</b>
Ahi Tuna, Citrus Shoyu, Forbidden Rice, Edamame, Seaweed, Avocado, Sriracha Aioli	
<b>FLATBREADS</b> 5	
<b>PROSCIUTTO &amp; BRIE</b>	<b>\$20.00</b>
Caramelized Onion, Heirloom Tomatoes, Wild Arugula, Balsamic	
<b>MUSHROOM &amp; GOAT CHEESE</b>	<b>\$18.00</b>
Roasted Mushrooms, Crumbled Goat Cheese, Pine Nuts, Garlic Toun, Basil	
<b>HOT HONEY</b>	<b>\$19.00</b>
Tomato Sauce, Mozzarella, Soppressata, Fresh Jalapeños, Local Honey Drizzle	
<b>MARGHERITA</b>	<b>\$17.00</b>
Fresh Mozzarella, Heirloom Tomatoes, Tomato Sauce, Basil	
<b>PEPPERONI</b>	<b>\$18.00</b>
Tomato Sauce, Mozzarella, Pepperoni	
<b>RAW</b> 8	
<b>OYSTERS ON HALF SHELL</b>	<b>AVAILABLE OPTIONS</b>
Apple Mignonette, Cocktail Sauce, Fresh Horseradish	1/2 Dozen: \$24.00
	Dozen: \$48.00
<b>CHEF'S CRUDO</b>	<b>\$20.00</b>
Thinly Sliced Seafood, Seasonal Ingredients	
<b>SHRIMP COCKTAIL</b>	<b>\$21.00</b>
Poached Jumbo Shrimp, Chipotle Cocktail Sauce	
<b>CHILLED LOBSTER- MARKET PRICED</b>	
Herb Aioli, Chipotle Cocktail Sauce, Lemon	
<b>ROCKFISH CEVICHE</b>	<b>\$18.00</b>
Locally Caught Rockfish, Grilled Pineapple, Pickled Red Onions, Al Pastor Broth, Jalapeño Salad, Plantains	

<b>AHI TUNA TOSTADA</b>	<b>\$20.00</b>
Local Seared Tuna, Crisp Corn Tortillas, Avocado, Jalapeño, Radish, Crema, Cilantro	
<b>BIG SEAFOOD TOWER</b>	<b>\$65.00</b>
6 Oysters, 6 Shrimp, Ceviche, Seared Tuna	
<b>BIGGER SEAFOOD TOWER</b>	<b>\$120.00</b>
12 Oysters, 8 Shrimp, Ceviche, Seared Tuna, 1lb Lobster	
<b>SHARE</b> 12	
<b>NEW ENGLAND CLAM CHOWDER</b>	<b>\$12.00</b>
Bacon, Clams, Potatoes, Cream, Thyme	
<b>BREAD SERVICE</b>	<b>\$10.00</b>
Everything Spice Sourdough, Whipped Smoked Sea Salt Butter, Dill Caper Butter	
<b>HUMMUS PLATE</b>	<b>\$15.00</b>
Garlic Hummus, Cucumber, Tomato, Red Onion, Olives, Arbequina Olive Oil, Naan	
<b>CHAR-GRILLED BROCCOLINI</b>	<b>\$12.00</b>
Garlic, Chillies	
<b>CRISPY BRUSSEL SPROUTS</b>	<b>\$15.00</b>
Smoked Bacon, Feta & Citrus-Soy Sauce	
<b>INDIAN IRON MUSHROOMS</b>	<b>\$14.00</b>
Roasted Local Mushrooms, Sherry Demi-Glace, Butter, Goat Cheese	
<b>DAY BOAT SCALLOPS</b>	<b>\$36.00</b>
Seared Scallops, Creamy Polenta, Corn, Red Pepper, Edamame, Chili, Beurre Blanc	
<b>BISTRO STEAMED MUSSELS</b>	<b>\$20.00</b>
Prince Edward Island Mussels, Garlic, Fennel, White Wine, Fresno Chillies, Butter, Grilled Bread	
<b>WAGYU &amp; LAMB MEATBALL</b>	<b>\$22.00</b>
Pasture-Raised Beef and Lamb Meatball, Whipped Valbreso, Calabrian Chili Tomato Sauce	
<b>BAHIA WEDGE</b>	<b>\$15.00</b>
Romaine, Baby Tomatoes, Pickled Onion, Bacon, Bleu Cheese, House Ranch Dressing	
<b>THE GREEN HOUSE</b>	<b>\$14.00</b>
Baby Gem Lettuce, Strawberries, Sprouts, Sunflower Seeds, Radish, Pickled Onion, Queso, Meyer Citronette	
<b>BUTTER SEARED JUMBO CRAB CAKE</b>	<b>\$23.00</b>
Honeydew-Cucumber, Citrus Segments, Herbs, Crispy Tortilla, Fried Sun Tomato, & White Anchovy Chimichurri	

**FEAST** 6

<b>18OZ GRILLED BONE-IN RIBEYE</b>	<b>\$64.00</b>
Roasted Garlic-Chipotle Butter, Smoked Gouda Mac & Cheese	

## LOCAL CATCH OF THE DAY-MARKET PRICED

Fresh Off the Boat Local Catch from Tommy Gomes' Tunaville Market with Accompaniments

### PAN SEARED SEABASS MEUNIERE

\$42.00

Local Sea Bass, Lemon Garlic Risotto, Brown Butter Sauce, Confit Tomato, Preserved Lemon, and Olive Salad

### SHRIMP ARRABBIATA

\$38.00

Linguine, Bacon Lardon, San Marzano Tomato, Garlic, Capers, Vodka, Chili Flakes

### CHICKEN UNDER A BRICK

\$36.00

Mary's ½ Chicken Harissa marinated, Forbidden Rice, Pea Tendrils, Roasted Eggplant-Tomato Ragout

### ORGANIC VEGETABLE- UDON RICE NOODLES

\$30.00

Roasted Squash, Mushroom, Kale, Basil, Broccolini and Curry-Coconut Milk

## DRAFT BEER 6

### Alpine "Duet" IPA

\$10.00

### Karl Strauss Red Trolley Ale

\$10.00

### AleSmith .394 Pale Ale

\$10.00

### Original 40 "Juice Maze" Hazy IPA

\$10.00

### Original 40 "Baja Soul" Mexican Lager

\$10.00

### Fall Brewing "Plenty for All" Pilsner

\$10.00

## CLASSIC COCKTAILS 7

### Tommy's Margarita

\$15.00

Blanco Tequila, Lime, Agave

### Bahia Mai Tai

\$17.00

Appleton Rum, Combier d'Orange liqueur, Gifard Creme de Fruits de la Passion, Orgeat, Pineapple Foam

### Passion Fruit Rum Punch

\$16.00

Kasama 7 Year Aged Rum, Gifard Creme de Fruits de la Passion, Pineapple, Lime, Agave

### Manhattan

\$18.00

Henebery Rye, Sweet Vermouth, Angostura Bitters

### Negroni

\$16.00

You & Yours "London Dry" Gin, Campari, Sweet Vermouth

### Vesper Martini

\$17.00

You & Yours "London Dry" Gin, Old Harbor Vodka, Lilliet Blanco

### Old Fashioned

\$18.00

Malahat Bourbon, Sugar, Angostura Bitter, Orange Bitters

## SEASONALLY INSPIRED COCKTAILS 7

<b>Apple Margarita</b>	<b>\$17.00</b>
Blanco Tequila, Lime, Agave, House-made Apple Puree	
<b>Cranberry-Rosemary Collins</b>	<b>\$16.00</b>
You & Yours "Sunday" House-made Cranberry-Rosemary Simple Syrup, Lemon	
<b>Maple Walnut Old Fashioned</b>	<b>\$19.00</b>
Malahat Bourbon, 7 Caves Rum Barrel Aged Maple Syrup, Black Walnuts	
<b>Dirty Chai Espressontini</b>	<b>\$19.00</b>
Mr. Blacks Cold Brew Liqueur, Absolut Vanilla Vodka, House-made Chai Simple Syrup, Locally Roasted Espresso	
<b>Spicy Pear Martini</b>	<b>\$17.00</b>
Absolut Pear Vodka, Lemon, St. Germain, Agave, Jalapeno	
<b>Apricot- Apple Spritz</b>	<b>\$15.00</b>
Luxardo Apricot Liqueur, House-made Apple Puree, Agave, Prosecco	
<b>Ginger Rum Sour</b>	<b>\$19.00</b>
Malahat Ginger Rum, Lemon, Agave, Egg White	

## SPARKLING WINES & CHAMPAGNE 5

<b>G�rard Bertrand, Brut Ros�</b>	<b>AVAILABLE OPTIONS</b>
Cr�mant de Limoux, "Cuv�e Thomas Jefferson", Languedoc, France	Glass: \$13.00
	Bottle: \$52.00
<b>J Vineyards &amp; Winery, Brut</b>	<b>AVAILABLE OPTIONS</b>
"Cuv�e 20", Russian River Valley, California	Glass: \$13.00
	Bottle: \$52.00
<b>Schramsberg, Brut</b>	<b>\$64.00</b>
North Coast, California	
<b>Drappier, Champagne</b>	<b>\$76.00</b>
France	
<b>Mo�t &amp; Chandon, Brut</b>	<b>\$110.00</b>
"Imp�rial", Champagne, France	

## WHITE WINES 15

<b>Firestone, Reisling</b>	<b>\$48.00</b>
California	
<b>Walter Hansel, Sauvignon Blanc</b>	<b>\$50.00</b>
Dry Creek Valley	
<b>Curran, Grenache Gris Rose</b>	<b>AVAILABLE OPTIONS</b>
Santra Barbara	Glass: \$13.00
	Bottle: \$52.00

<b>Santa Margherita, Pinot Grigio</b>	<b>\$52.00</b>
Italy	
<b>Paolo Saracco, Moscato D'Asti</b>	<b>\$52.00</b>
Italy	
<b>Sonoma-Cutrer, Chardonnay</b>	<b>\$52.00</b>
Sonoma Coast, California	
<b>Handley Cellars, Pinos Gris</b>	<b>AVAILABLE OPTIONS</b>
Anderson Valley, California	Glass: \$14.00
	Bottle: \$56.00
<b>Mer Soleil, Chardonnay</b>	<b>AVAILABLE OPTIONS</b>
"Reserve", Santa Barbara County, California	Glass: \$14.00
	Bottle: \$56.00
<b>Whitehaven, Sauvignon Blanc</b>	<b>AVAILABLE OPTIONS</b>
New Zealand	Glass: \$14.00
	Bottle: \$56.00
<b>Talbott, Chardonnay</b>	<b>AVAILABLE OPTIONS</b>
"Sleepy Hallow Vineyard", Santa Lucia, California	Glass: \$15.00
	Bottle: \$60.00
<b>Cakebread Cellars, Sauvignon Blanc</b>	<b>\$64.00</b>
Napa Valley, California	
<b>Ernest Vineyard, Chardonnay</b>	<b>\$66.00</b>
Cleary Ranch "The Farmer", Sonoma Coast, California	
<b>Rombauer, Chardonnay</b>	<b>\$76.00</b>
Carneros, California	
<b>Far Niente, Chardonnay</b>	<b>\$90.00</b>
Napa Valley, California	
<b>Cakebread Cellars, Chardonnay</b>	<b>\$120.00</b>
"Reserve", Carneros, California	

## RED WINES 17

<b>Trivento, Malbec</b>	<b>\$50.00</b>
"Golden Reserve", Argentina	
<b>Donati, Merlot</b>	<b>AVAILABLE OPTIONS</b>
Paso Robles	Glass: \$13.00
	Bottle: \$52.00
<b>Micheal David, Zinfandel</b>	<b>AVAILABLE OPTIONS</b>
"Earthquake", Lodi, California	Glass: \$13.00
	Bottle: \$52.00

**Rodney Strong, Pinot Noir**

Russian River Valley, California

**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$52.00

**Daou, Cabernet Sauvignon**

Napa Valley, California

**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$56.00

**Stolpman Vineyards, Red Blend**

"La Cuadrilla", Ballard Canyon, California

**AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$56.00

**Mollydooker, Syrah**

"The Boxer", Australia

**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$60.00

**Dry Creek Vineyard, Cabernet Sauvignon**

Dry Creek Valley, California

**AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$64.00

**Belle Glos, Pinot Noir**

"Clark &amp; Telephone Vineyard", Santa Maria Valley, California

**\$66.00****Rombauer, Merlot**

Napa Valley, California

**\$70.00****Justin "Justification"**

Paso Robles, California

**\$74.00****Clos Du Val, Cabernet Sauvignon**

Napa Valley, California

**\$76.00****Chateau Montelena, Cabernet Sauvignon**

Napa Valley

**\$88.00****Orin Swift, Red Blend**

"8 years in the desert", Napa Valley, California

**\$88.00****Stolpman Vineyards, Mourvedre**

"Pliocene", Ballard Canyon, California

**\$88.00****Silver Oak, Cabernet Sauvignon**

Alexander Valley, California

**AVAILABLE OPTIONS**

Glass: \$36.00

Bottle: \$120.00

**Baker & Hamilton, Cabernet Sauvignon**

Oakville, California

**\$160.00****BREAKFAST 3****Buttermilk Pancakes**

Maple Syrup, Whipped Butter

**\$12.00**

<b>French Toast</b>	<b>\$12.00</b>
Egg-Dipped Brioche Bread, Maple Syrup, Whipped Butter	
<b>Dockside Kids Breakfast</b>	<b>\$12.00</b>
One Free Range Eggs Any Style, Choice of Bacon, Ham, or Sausage, Served with Potatoes or Fresh Seasonal Fruit	

## LUNCH & DINNER 4

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<b>Chicken Tenders</b>	<b>\$10.00</b>
Served with Fries or Fresh Seasonal Fruit	
<b>American Kids Cheeseburger</b>	<b>\$10.00</b>
American Cheese, Lettuce, Tomato, Served with Fries or Fresh Seasonal Fruit	
<b>Kids Flatbread</b>	<b>\$10.00</b>
Choice of Cheese or Pepperoni	
<b>Fish Stick</b>	
Tempura-Fried Local Whitefish, Fries, Tartar Sauce	

## DESSERTS 6

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<b>CHOCOLATE CAKE</b>	<b>\$14.00</b>
Layer Upon Layer of Chocolate Cake and Chocolate Ganache	
<b>KEY LIME TART</b>	<b>\$14.00</b>
Key Lime Curd, Graham Tart, White Chocolate Whipped Cream, Toasted Coconut	
<b>PAVLOVA</b>	<b>\$14.00</b>
Crisp Meringue Crust, Soft Center, Seasonal Fruit, Berries	
<b>CARAMELIZED CUSTARD</b>	<b>\$14.00</b>
Creamy Custard, Brûléed Sugar Top, Seasonal Fruits	
<b>PAPPALECCO'S GELATO &amp; SORBETTO</b>	<b>\$14.00</b>
Ask Your Server for Today's Flavors	
<b>AFFOGATO</b>	<b>\$14.00</b>
Shot of Espresso Poured Over Your Choice of Gelato	

## AFTER DINNER DRINKS 10

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<b>Coffee</b>	<b>\$3.50</b>
<b>Hot Tea</b>	<b>\$3.50</b>
<b>Fernet-Branca</b>	<b>\$12.00</b>
<b>St. George Bruto Americano</b>	<b>\$12.00</b>

<b>Irish Coffee</b>	<b>\$13.00</b>
Jameson Irish Whiskey, Coffee, Whipped Cream	
<b>Cappuccino</b>	<b>\$5.00</b>
<b>Latte</b>	<b>\$5.00</b>
<b>Croft Ruby Port</b>	<b>\$12.00</b>
<b>Fonseca Bin 27 Dessert Wine</b>	<b>\$12.00</b>
<b>Baileys &amp; Coffee</b>	<b>\$13.00</b>
Baileys Irish Cream, Coffee, Whipped Cream	

## COLD BUFFET <sup>4</sup>

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### Smoked Salmon

Whipped Cream Cheese, Cucumber, Tomato, Red Onion, Capers, Mini Bagels

### Poached Jumbo Shrimp

Cocktail Sauce, Lemons

### Assorted Breakfast Bread

Breads, Danishes, Croissants

### California Cheese and Charcuterie Plates

Crunchy Breads and Cracker

## HOT BUFFET <sup>6</sup>

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### Scrambled Eggs

Chives

### Egg White Frittata

Mushrooms, Sun Dried Tomato, Spinach

### Fried Chicken and Waffles

Hot Honey Drizzle

### Applewood Smoked Bacon and Pork Sausage

### Breakfast Potatoes

### Assorted Sweets from our Bakeshop

## TABLE SIDE OFFERINGS <sup>2</sup>

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### Made to Order Omelets

Ham, Bacon, Onion, Mushroom, Peppers, Spinach, Cheddar Cheese, Goat Cheese (Egg whites available upon request)

### Silver Dollar Pancakes

Powdered Sugar, Maple Syrup in Ramekin

## BEVERAGE SELECTIONS 8

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### Spicy St. George Bloody Mary \$16.00

St. George Green Chili Vodka, Hot Sauce, Tajin Rim

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### Michelada \$14.00

Original 40 "Baja Soul" Mexican Lager, Clamato Juice, Lime & Tajin Rim

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### Bailey's & Coffee \$15.00

Baileys Irish Cream, Locally Roasted Coffee, Whip Cream

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### Irish Coffee \$15.00

Jameson Irish Whiskey, Locally Roasted Coffee, Whip Cream

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### La Marca Prosecco Mimosa \$14.00

### Mimosa Flight \$24.00

Flight of four miniature mimosa made with: Passion Fruit, Blood Orange, Guava, & Blueberry Juice

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### Bottomless Mimosa Bar \$20.00

With Assorted Juices & Garnishes

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### Bloody Mary Bar \$22.00

Tito's Handmade Vodka, Tajin Rim

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## MONDAYS 1

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### \$1 Oysters\*

West Coast Baja Oysters Served with Mignonette, Lemon, and Cocktail sauce (\*Orders Half and Full Dozen Only)

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## TUESDAYS 1

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### \$19.53\* Tacos and Margaritas

Choice of 2 Carne Asada Tacos or 2 Fish Tacos with Pico de Gallo and Salsa, and a Choice of Margarita Specials

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## WEDNESDAYS 1

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### 1/2 off Bottles of Wine

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## THURSDAYS 1

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### \$40 Prime Rib Dinner

Three-Course Dinner with Mixed Greens or Caesar Salad, 12oz Prime Rib Roast with Baked Potato, Seasonal Vegetables, Au Jus, and Creamy Horseradish, and New York Cheesecake

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## FRIDAYS 1

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### Martini & Dessert Hour

Discounted Martini Menu

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## SATURDAYS 1

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## 25% Off Flatbread Pizzas

### SUNDAYS <sup>1</sup>

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#### **\$19.53\* Burger & A Beer**

Drugstore Hamburger with Fries or Side Salad, and Choice of Draft Beer