

# THE SUNSET MALIBU

## BRUNCH

FRENCH TOAST <i>brioche, grade A dark amber maple syrup, fresh seasonal berries</i>	●	10
EGGS ANY STYLE <i>two farm fresh eggs, house potatoes, ham, bacon or chicken apple sausage</i>	■	10
EGGS BENEDICT <i>two soft poached eggs on muffin, Canadian bacon, Hollandaise sauce, house potatoes</i>		14
ULTIMATE EGG SANDWICH <i>two fried eggs, bacon, Black Forest ham, cheddar, house potatoes</i>		12
MUSHROOM OMELETTE <i>wild mushrooms, spinach, ricotta salata, fresh rosemary, house potatoes</i>	■ ●	12
SUNSET OMELETTE <i>piquillo pepper, avocado, cilantro, black Tiger shrimp, house potatoes</i>	■	14
CRAB AND EGGS <i>two soft poached eggs, Maryland crab meat, English muffin, pink Hollandaise sauce, house potatoes</i>		16
FLAT BREAD AND SALMON <i>mozzarella, goat cheese, scrambled eggs, chives, house cured salmon</i>		14
RIBS AND SCRAMBLED EGGS WITH LOBSTER <i>grilled boneless grass fed beef short ribs from Paso Prime, scrambled eggs with fresh Maine lobster meat, Bernaise sauce, house potatoes</i>	■	24

## STARTERS

SUNSET CLAM CHOWDER	■	8
ANTIPASTO PLATE <i>Italian cured meats, house made pate, grilled vegetables, olives</i>		12
FRITTO MISTO <i>crispy fried calamari, shrimp, zucchini, spicy marinara sauce</i>		10
CRAB CAKES <i>creamy fresh organic corn-arugula salad</i>		14
ARUGULA AND BASIL PESTO FLATBREAD <i>mozzarella, parmesan, olive oil</i>	●	12
WILD MUSHROOM FLATBREAD <i>goat cheese, mozzarella, shallots</i>	●	12
FRESH GRILLED FISH TACOS <i>3 tacos, mango salsa, julienned cabbage, crème fresca</i>		10

## SALADS

SUNSET SALAD <i>watercress, avocado, hearts of palm, toasted pine nuts, lemon-parmesan dressing</i>	■ ●	11
BABY BEET SALAD <i>local arugula, goat cheese, pickled red onion, caramelized pecans</i>	■ ●	11
ROMAINE HEARTS <i>shaved parmesan, croutons, house-made Caesar dressing</i>		9
BABY ORGANIC BABY GREENS <i>tomato, cucumber, radishes, sherry vinaigrette</i>	■ ◆ ●	9

## ENTREES

SPAGHETTI BOLOGNESE <i>slow-cooked grass fed beef ragout, Grana Padano</i>		17
RIGATONI VERDE <i>zucchini ragout, fresh herbs, smoked shredded mozzarella</i>	●	18
LINGUINE VONGOLE <i>Manila clams, garlic, extra virgin olive oil, chili flakes, white wine</i>		22
SCOTTISH SALMON <i>warm potato-cucumber salad, mustard dressing, micro greens</i>	■	24
MUSSELS & FRITES <i>white wine, fennel, tomato, garlic, shallots, basil, served with fries and roasted garlic aioli</i>	■	18
FISH AND CHIPS <i>beer battered cod fish filet, fries, tartar sauce, malt vinegar</i>		14
NIMAN RANCH PRIME BEEF BURGER <i>roasted garlic aioli, caramelized onion, lettuce, tomato</i> <i>Add bacon, blue or aged cheddar 1</i>		14

## SIDES

3-CHEESE MAC AND CHEESE, FRENCH FRIES, PARMESAN-TRUFFLE FRIES,  
MASHED POTATOES, SAUTEED SPINACH, SAUTEED BROCCOLINI

● vegetarian

◆ vegan

■ gluten free

