

THE SUNSET MALIBU

BRUNCH

EGGS ANY STYLE <i>two farm fresh eggs, house potatoes, ham, bacon or chicken apple sausage</i> ■	10
ULTIMATE EGG SANDWICH <i>two fried eggs, bacon, Black Forest ham, cheddar, house potatoes</i>	12
EGGS BENEDICT <i>two soft poached eggs on muffin, Canadian bacon, Hollandaise sauce, house potatoes</i>	14
CRAB AND EGGS <i>two soft poached eggs, Maryland crab meat, English muffin, pink Hollandaise sauce, house potatoes</i>	16
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
FRENCH TOAST <i>brioche, grade A dark amber maple syrup, fresh seasonal berries</i> ●	10
BELGIAN WAFFLE <i>served warm with bananas, strawberries, chocolate sauce and whipped cream</i> ●	12
CREPES <i>filled with mascarpone cheese and cinnamon, mixed berries, topped with honey</i> ●	12
SCOTTISH SALMON <i>grilled served with two fried eggs, asparagus-bell pepper salsa</i>	18
SURF AND TURF <i>grilled 4oz beef tenderloin, two jumbo shrimp scrambled eggs, sautéed spinach, house potatoes and Bernaise sauce</i> ■	24

STARTERS

SUNSET CLAM CHOWDER ■	8
CRAB CAKES <i>made from Dungeness lump crab meat served on a bed of Umbrian lentils</i>	14
TUNA TARTARE <i>avocado, black olives, capers, chives, micro arugula</i>	12
FRITTO MISTO <i>crispy fried calamari, shrimp, zucchini, spicy marinara sauce</i>	10
ARUGULA AND BASIL PESTO FLATBREAD <i>mozzarella, parmesan, olive oil</i> ●	12
WILD MUSHROOM FLATBREAD <i>goat cheese, mozzarella, shallots</i> ●	12
CRISPY FISH TACOS <i>3 tacos on a bed of guacamole, tomato salsa, julienned cabbage, crème fresca</i>	10

SALADS

ALLEGRIA SALAD <i>watercress, avocado, hearts of palm, toasted pine nuts, lemon-parmesan dressing</i> ■ ●	11
SEAFOOD SALAD <i>calamari, shrimp, mussels, clams, scallops, frisee and arugula, Yuzu vinaigrette</i>	16
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

MEZZELUNE <i>fresh handmade pasta filled with butternut squash, butter and sage sauce</i> ●	18
SPAGHETTI BOLOGNESE <i>slow-cooked grass fed beef ragout, Grana Padano</i> Ω	17
LINGUINE VONGOLE <i>Manila clams, garlic, extra virgin olive oil, chili flakes, white wine</i> Ω	19
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
PASO PRIME BEEF BURGER <i>all grass fed beef roasted garlic aioli, caramelized onion, lettuce, tomato</i> <i>Add bacon, blue cheese or aged cheddar</i> 1	14

SIDES

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

● vegetarian

◆ vegan

Ω gluten free pasta upon request

■ gluten free

