



BRUNCH

9AM-2PM

HOUSE SPECIALTIES

LOCO MOCO

Half-pound hamburger patty, brown gravy, and grilled onions over garlic rice with 2 eggs any style. \$12.25

HOUSE MADE CORN BEEF HASH AND EGGS

Mixed potato medley with a choice of wheat, sourdough, or white toast. \$12.25

SOUTHWEST BREAKFAST BURRITO

Scrambled eggs, tater tots, roasted poblanos, grilled onions, avocado, cilantro, cotija and cheddar cheese. \$10.50

add bacon or sausage. +2

BASIC B

Two eggs, choice of sausage, applewood smoked bacon or Portuguese sausage, house potato medley with a choice of wheat, sourdough, or white toast. \$11.95

BREAKFAST QUESADILLA

Scrambled eggs, roasted poblanos, grilled onions, avocado, cilantro, guacamole, cotija and cheddar cheese. \$11.25

add bacon or sausage. +2

FRENCH TOAST

Butter and maple syrup. \$10.25

PIGS IN A BLANKET

Pork sausages wrapped in a buttermilk pancake served with potatoes. \$10.25

BUTTERMILK PANCAKES

Whipped Butter and Maple Syrup. \$8.50

Captain Crunch \$9.95

Chocolate Chip \$9.95

Blueberry Pecan \$9.95

WAFFLES

Belgian Waffle \$8.00

Bacon Waffle \$9.00

Sausage Waffle \$9.00

Blueberry Waffle \$9.00

CHICKEN AND WAFFLES

Southern fried chicken served on a Belgian waffle, maple syrup and potato medley. \$12.95

BREAKFAST SANDWICH

House bun, two fried eggs, sautéed spinach, onions, bacon and American cheese. Served with a potato medley. \$10.95

MAC 'N CHEESE AND BACON BREAKFAST STYLE

Topped with two eggs any style, Parmesan, bread crumbs and chives. \$10.95

Champagne Special



\$10 BOTTLES OF CHAMPAGNE / \$6 MIMOSAS

EARLY BIRD MIMOSA SPECIAL 99¢ SAT & SUN 9 AM - 11 AM

\$2.50 JUICES OJ | Guava | Mango / \$8 BLOODY MARYS

OMELET DISHES

SERVED WITH POTATO MEDLEY & CHOICE OF TOAST.
+1 FOR EGG WHITE. SUBSTITUTE FRUIT FOR POTATOES +2.5

MEAT LOVERS

Ham, bacon, sausage, cheddar, mozzarella. \$12.25

BAYSIDE

Sundried tomatoes, seasonal greens, avocado, feta cheese. \$12.25

HIPPIE OMELET

Grilled vegetables, sautéed kale, roasted poblanos, mozzarella. \$12.25

CALIFORNIA OMELET

Bacon, avocado, diced tomatoes, green onions and cheddar cheese. °\$ 12.25

A LA CARTE

FRESH FRUIT PLATE	\$7.00
APPLE WOOD SMOKED BACON	\$3.00
SOY BACON	\$3.00
SAUSAGE LINKS	\$3.00
1 EGG	\$2.00
2 EGGS ANY STYLE	\$4.00

HOUSE POTATO MEDLEY	\$4.00
SWEET POTATO FRIES	\$4.50
TOAST	\$1.00
ENGLISH MUFFIN	\$2.00
HOUSE BAKED CINNAMON ROLL	\$4.00

HERBIVORES

PEAR TREE SALAD ^{GF}

Hearts of butter lettuce, arugula, sliced seasonal pears, pomegranate, feta and champagne vinaigrette.
\$12.25 add chicken +3

GREEK SALAD

Romaine lettuce, cucumbers, kalamata olives, red onions, roasted beets, red wine vinegar dressing, hummus and feta.
\$12.25 add chicken +3

SALAD OF BABY KALE ^{GF}

Baby kale, arugula, seasonal berries, roasted natural almonds, topped with goat cheese crumbs and balsamic vinaigrette, bruschetta of marscapone and pesto.
\$12.25 add chicken +3

CHOPPED KALE QUINOA SALAD ^{GF}

Almonds, Gala apples, dried cranberry's, parmesan, olive oil, roasted garlic, lemon vinaigrette.
\$12.25

ROASTED BEET SALAD ^{GF}

Arugula, beets, grilled Japanese eggplant, goat cheese crouton, balsamic reduction, and olive oil.
\$12.25 add chicken +3

CARNIVORES

TO ANY DISH ADD
A SIDE OF FRIES, TOTS OR SIDE SALAD +3
SWEET POTATO FRIES +4

BACADO BURGER

½ pound, bacon, avocado, chipotle aioli, mayo, lettuce, onion, cheddar and tomato. \$11.50

CALIFORNIA GRILLED CHICKEN SANDWICH

Herb marinated chicken breast, avocado, grilled red pepper, arugula, sliced tomato, pesto spread and fresh mozzarella on homemade Focaccia Bread. \$11.50

KOMBUCHA ON TAP

GT'S TRILOGY
\$5.00

GT'S GINGERADE
\$5.00

STUMPTOWN COLD BREW COFFEE

16 OZ. SERVED OVER ICE \$5.00

CARIBBEAN COFFEE CO (NITRO) GUATEMALA

12 OZ. \$5.00

CANINE MENU

BURGER PATTY \$5 | GRILLED CHICKEN BREAST \$5 | ORGANIC KIBBLE \$5

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^{GF} = GLUTEN FREE

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