

GLUTEN-FREE BREAKFAST

FROM 8:00 AM TO 3:00 PM

RISE AND SHINE

- greek yogurt & fresh berries**..... 8.95
- fresh fruit plate - seasonal** 9.95

EGG SANDWICHES

served with a nice salad - sub hashbrowns for \$3

- the commuter** - gluten-free bun, tomato, cheddar, spicy mayo and choice of bacon, sausage or avocado..... 11.95
- egg white** - gluten-free bun, arugula pesto, spinach, sharp cheddar 11.95
- thick cut bacon** - slow-cooked hobbs' bacon, sunny side up egg, sharp cheddar, gluten-free bun 11.95
- the jalapeno cruncher** - fried egg, tomato, avocado, mayo, jalapeno kettle chips, gluten-free bun..... 11.95

EGGS & OMELETTES

served with gluten-free bread

- three egg breakfast** - free range eggs, bacon or sausage, crispy hashbrowns 10.95
- spinach and kale omelette** - wisconsin cheddar cheese..... 12.95
- acapulco omelette** - avocado, jalapeño, oaxaca cheese, crispy tortilla strips 14.95
- santa monica egg white omelette** - shaved turkey breast, tomato-avocado salsa 12.95
- avocado toast** - hass avocado, poached eggs, scallion mascarpone..... 16.95

BENEDICTS & HASHES

served on gluten-free toast

- classic eggs benedict**..... 12.95
- hashbrown eggs benedict** 12.95
hobbs bacon
- smoked salmon hashbrown benedict** 13.95

VERY SPECIAL

- breakfast tostadas**..... 16.95
pulled chicken, crispy corn tortillas,
sunny-side up egg, avocado, queso fresco, ranchero
- smoked salmon platter** 14.95
tomato, cucumber, onions, cream cheese,
toasted gluten-free bread
- gluten-free buttermilk pancakes** 9.95
vermont maple syrup
- gluten-free blueberry pancakes**..... 10.95

SIDES

- crispy hashbrowns**..... 3.95
- housemade organic pork sausage** 3.95
- hobbs applewood smoked bacon or turkey bacon**..... 5.95
- brown sugar candied bacon** 5.95

mexican hashbrowns

two sunny side up eggs, charred tomato salsa,
oaxaca cheese, avocado, cilantro
13.95

COFFEE ON DRAFT

featuring la colombe

- draft latte**..... 5.95
- cold brew** 5.95
- black & tan** 5.95

ASK ABOUT OUR
GLUTEN-FREE PASTRIES!

SUMMER HOUSE

SANTA MONICA®

MORE 

GLUTEN-FREE LUNCH

FROM 11:00 AM TO 4:00 PM

STARTERS

guacamole & housemade chips - hass avocado, roasted corn, cotija cheese, pepitas, cilantro, jalapeño salt	14.95
ahi tuna & watermelon tostadas - thai chili, avocado, crema, cilantro	13.95
housemade hummus - california olive salad, gluten-free bread.....	12.95
caramelized brussels sprouts - pancetta, grain mustard, modena vinegar.....	10.95
roasted cauliflower - jalapeño pesto, parmesan	9.95
local burrata - castelvetro olives, grilled fennel confit, gluten-free bread	15.95

SOUPS & SALADS

modern caesar salad - romaine lettuce, avocado, watercress, radish, parmesan.....	10.95
brussels sprouts salad - manchego, dried blueberries & cranberries, toasted almonds, honey mustard vinaigrette.....	15.95
emerald kale salad - shredded brussels sprouts, local apples, toasted cashews, mustard-citrus dressing.....	13.95
beach club salad - romaine, grilled chicken, avocado, corn, cucumber, tomato, blue cheese, bacon, italian vinaigrette...	18.95
butternut squash soup - toasted pumpkin seeds, espelette, crema.....	8.95

ADD-ONS FROM THE WOOD GRILL chicken 4.95 • atlantic salmon 7.95 • bigeye tuna 6.95

FROM THE WOOD GRILL

carefully selected cuts of meat and fish grilled over white oak and hardwood charcoal

center-cut ribeye frites (<i>Brawly, Ca.</i>) - shoestring fries, baby arugula salad, roasted garlic, house steak sauce.....	27.95
loch duart salmon (<i>Scotland</i>) - heirloom spinach, garlic confit	32.95

HANDCRAFTED SANDWICHES

all sandwiches are served on gluten-free bread with choice of french fries or a seasonal salad
sub sweet potato fries for 1.95

wood-grilled prime burger (<i>Brawly, Ca.</i>) - lettuce, tomato, onion, mayo, mustard, pickles.....	14.95
double-decker turkey burger - grilled with american cheese, 1000 island, pickles.....	13.95
prime rib french dip - slow-roasted, sliced to order, horseradish, natural au jus	19.95
avocado toast - poached eggs, hass avocado, scallion mascarpone	16.95
scrambled egg sandwich - ham, bacon, sausage, turkey or avocado, cheddar, mayo - regular or spicy	11.95
add: bacon, egg, cheddar, american, blue, roasted poblano — add a buck	

TACO PLATTERS

served with slow-cooked black beans, cilantro rice, charred tomato salsa, tomatillo salsa

chile lime marinated chicken breast - guacamole, cilantro.....	20.95
crispy beef tacos - spicy ground beef, shredded lettuce, oaxaca & cheddar cheese, hard-shell tortillas.....	16.95
wood-grilled mahi mahi - ancho chili, lime, garlic, guacamole	28.95

GLUTEN-FREE DINNER

STARTERS

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ahi tuna & watermelon tostadas - thai chili, avocado, crema, cilantro	13.95
housemade hummus - california olive salad, gluten-free bread.....	12.95
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roasted cauliflower - jalapeño pesto, parmesan	9.95
local burrata - castelvetrano olives, grilled fennel confit, gluten-free bread	15.95

SOUPS & SALADS

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emerald kale salad - shredded brussels sprouts, local apples, toasted cashews, mustard-citrus dressing.....	13.95
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butternut squash soup - toasted pumpkin seeds, espelette, crema.....	8.95



a real cali roll - alaskan king crab leg, avocado, cucumber	17.95
spicy tuna roll - bigeye tuna, chili ryu, chives	11.95
spicy tuna nigiri - crispy sushi rice, shoyu, cilantro.....	12.95

CALIFORNIA COMFORT

center-cut cauliflower "steak" - lemon butter, french fries.....	20.95
roasted chicken breast - forest mushrooms, soft polenta, rosemary-garlic jus.....	22.95

FROM THE WOOD GRILL

carefully selected cuts of meat and fish grilled over white oak and hardwood charcoal

prime burger (<i>Brawly, Ca.</i>) - lettuce, tomato, onion, mayo, mustard, pickles	14.95
prime ribeye steak frites (<i>Brawly, Ca.</i>) - 14oz, shoestring fries, arugula salad, house steak sauce	37.95
idaho rainbow trout (<i>Magic Valley, Id</i>) - mashed potatoes, brown butter, sage, walnuts.....	22.95
loch duart salmon (<i>Scotland</i>) - heirloom spinach, garlic confit	32.95

proud to offer brandt beef "the true natural," raised on a family ranch with no hormones or antibiotics

TACO PLATTERS

served with black beans, cilantro rice, charred tomato salsa, tomatillo salsa


chili lime marinated chicken breast - guacamole, cilantro	20.95
crispy beef tacos - spicy ground beef, shredded lettuce, oxaxaca & cheddar cheese, hard-shell corn tortillas.....	16.95
wood-grilled mahi mahi - ancho chili, garlic, lime, guacamole	28.95

ALL-NATURAL PRIME RIB FRENCH DIP

slow roasted and sliced to order with horseradish and natural au jus - 19.95

SIDE DISHES

french fries	3.95	seasonal side salad	5.95
mashed potatoes	4.95	country club coleslaw	3.95

TAKE A HIKE  CHECK OUT OUR TREATS IN THE MARKET

WINE BY THE GLASS

SPARKLING

GIULIANA PROSECCO - veneto, italy, nv	11/45
MAWBY ROSÉ - m. lawrence, "sex," michigan, nv	15/61
MOËT & CHANDON - imperial brut	21/85
WARIS-HUBERT ROSÉ - champagne brut, nv	22/89

WHITE

CHENIN BLANC	11/45
winery of good hope, south africa, 2017	
PINOT GRIS	12/49
elk cove, willamette valley, 2016	
SAUVIGNON BLANC	12/49
the infamous goose, new zealand, 2016	
CINSAULT ROSÉ	13/53
aix, provence, 2016	
CHARDONNAY	13/53
iconic, "sidekick," california, 2016	
● PINOT NOIR ROSÉ	14/57
JR "take me home," willamette valley, 2016	
CHARDONNAY	15/61
wonderwall, edna valley, 2016	
GRENACHE ROSÉ	<i>served on tap!</i> - 12
summer water, california	

RED

MERLOT	12/49
hitching post, "generation red," central coast, 2015	
SANGIOVESE BLEND	12/49
giornata, "il campo," central coast, 2015	
MALBEC	12/49
black's station, yolo county, 2015	
CABERNET SAUVIGNON/SYRAH/ET AL.	13/53
"a proper claret," bonny doon, california, 2015	
CABERNET SAUVIGNON	14/57
rich table, columbia valley, 2016	
● PINOT NOIR	14/57
JR "take me home," willamette valley, 2015	
● ZINFANDEL BLEND	17/69
ridge vineyards, "three valleys," sonoma county, 2015	
PINOT NOIR	22/89
lemelson, "thea's selection," 2015	
CABERNET	22/89
banshee, napa, 2014	

● sustainable, organic or bio-dynamic winery
vintages subject to change

BEER

DRAFTS

GOOSE ISLAND GREEN LINE	7
NORTH COAST SCRIMSHAW PILSNER	7
REVOLUTION ANTI-HERO IPA	8
LAGUNITAS LIL SUMPIN SUMPIN	8
HALF ACRE DAISY CUTTER	7
ROTATING DRAFT & BEER OF THE MONTH ...	AQ

BOTTLES & CANS

MILLER LIGHT	6
BUD LIGHT	6
PACIFICO	6
LAGUNITAS IPA	8
METROPOLITAN FLYWHEEL LAGER	7
FOUNDERS CENTENNIAL IPA	8
TRIPLE KARMELIET	13
LOST GREAT WHITE	7
TWO BROTHERS PRAIRIE PATH GLUTEN FREE ..	7
HAMMS	5
DESTIHL ABBEY SINGLE	9
WEIHENSTEPHANER VITUS5	9
STEM OFF-DRY CIDER	7

COCKTAILS

PALM FIZZ	14.95
byrrh aromatized wine, apple brandy, lemon, giuliana prosecco	
THE WEEKENDER	14.95
st. george terroir gin, matcha, elderflower, lime, honey	
HOOTENANY	11.95
ezra brooks bourbon, blackberry, lemon, rhubarb bitters	
RICKY BOBBY	12.95
hank's vodka, fresh grapefruit juice, lime, strawberry air	
PARTY AT THE MOONTOWER	13.95
casamigos blanco tequila, agave, chateau aloe vera liqueur	
SOUTHERN BELL	12.95
uncle val's peppered gin, cocchi americano, bell pepper, mint	
BASIL GIMLET	14.95
tromba blanco tequila, basil, fresh lime, agave	
FIRESIDE OLD FASHIONED	15.95
sh barrel journeyman whiskey, applejack, maple, walnut	

ZERO-PROOF COCKTAILS

PINEAPPLE PARADISE - mint, ginger beer, agave, lime	6.95
WATERMELON SMASH - muddled mint, lime cordial	6.95
RISE & SHINE - matcha, celery juice, lime, agave	6.95
CUCUMBER COOLER - mint, lime, soda	6.95