

# WORLD FAMOUS

## BREAKFAST

SERVED 9AM - 1PM

### CALIFORNIA OMELETTE

chopped applewood bacon, guacamole, tomato - grated california cheeses 13

### SANTA CRUZ PESTO VEGETABLE OMELETTE

roma tomato, fresh basil, oaxaca cheese, walnut pesto cream 12

### NEWPORT LOBSTER SEAFOOD OMELETTE

lobster, shrimp & crab - spicy seafood sour cream sauce  
- grated california cheese mix 18

## HOUSE BENEDICTS

### SOUTH BEACH BENEDICT

applewood crisp bacon, sliced tomatoes, avocado 15

### CRABCAKE FLORENTINE

panko crusted crab cakes, chopped spinach & artichoke 16

### STEAK & LOBSTER BENEDICT

grilled skirt steak, butter poached lobster - Need We Say More? 18

## BREAKFAST PLATTERS

### KAHLUA PORK HASH

slow roasted smoked pulled tender pork sautéed onions & peppers  
white rose potatoes, sweet corn salsa - two eggs your call 14

### WORLD FAMOUS WIPE OUT

three eggs, two buttermilk pancakes, choice - ham, bacon or sausage  
black beans, breakfast potatoes or fresh fruit 15

### SPICY PRIME RIB SKILLET

cast iron skillet blackened prime rib, smoked jalapeno butter  
cheddar bacon hash - two eggs any style 18

### CLASSIC TWO EGGS

(cooking style - your call) choice - crisp bacon, juicy sausage or smoked ham  
breakfast potatoes and ciabatta toast 13

## BAJA BREAKFAST

### HUEVOS RANCHEROS

two eggs (any style) covered with a mild ranchero sauce & cheese on corn  
tortillas, sour cream & guacamole 13

### CARNITAS CHILAQUILES

slow braised pork carnitas & corn tortilla chips simmered in a spicy ancho  
chili sauce - 2 eggs over easy recommended guacamole & sour cream 13

### CALIFORNIA BREAKFAST BURRITO

grilled carne asada skirt steak, scrambled eggs, potato  
salsa fresca, cheese, - red chipotle chili sauce, sour cream & guacamole 14

## FROM THE GRIDDLE

### BEACH HOUSE PANCAKES

hawaiian style, shaved coconut, mango fresh strawberries & sliced banana 12

### BUTTERMILK PANCAKES

thick country stack 9

### NOT SO TRADITIONAL FRENCH TOAST

cinnamon vanilla egg dipped griddled focaccia 9

### EPIC BERRY FRENCH TOAST

egg dipped griddled focaccia, house made wild berry sauce  
whipped cream & caramelized almonds 12

## BEACH STYLE

### AVOCADO TOAST

artisan ciabatta, avocado mash, herb shallot vinaigrette, micro mixed greens,  
chopped grape tomato 8 - add two eggs for \$5 and make it a meal...

### AWESOME OATMEAL

peanut butter, fresh strawberries, sliced banana, shaved coconut  
- honey drizzle 9

### ACAI BOWL

blended brazilian acai, fresh seasonal fruit, coconut flakes, crunchy granola  
honey drizzle 8 - add peanut butter for \$1.... game changer

## LUNCH

SERVED 11AM - 5PM

## SOUPS

### LOBSTER BISQUE

served piping hot with crisp french epis bread 8

### PACIFIC CLAM CHOWDER

a san diego tradition 7.5

## SALADS

### WORLD FAMOUS LOBSTER SALAD

chilled chopped maine lobster, arugula mix, fingerling potatoes  
tear drop tomatoes, crisp bacon, diced eggs & avocado  
thin sliced red onion - lemon caper aioli dressing 19

### BLACKENED SALMON SPINACH SALAD

iron skillet blackened salmon, baby spinach, blue gorgonzola  
caramelized red onion, pear tomato, toasted walnuts  
- warm honey bacon herb vinaigrette 18

## LOCAL FAVORITES

### BEER BATTER FISH AND CHIPS

cold water white icelandic cod, crispy micro beer batter fry  
seasoned fries - house made remoulade tartar sauce 15

### SIERRA MAR GRILLED ALASKAN HALIBUT

char-grilled fresh northern halibut, roma tomato red onion cucumber timbale,  
avocado - white balsamic dijon chive mojo 20

### BAJA CIOPPINO

baja style fisherman stew, fresh fish, coastal shrimp, clams, mussels root  
vegetables, saffron herb lobster broth - charred bread 19

### SEAFOOD TACO SAMPLER

taco trio - crispy cod, achiote shrimp & tender lobster 16

### CRUNCHY JUMBO SHRIMP

sesame & panko fried large shrimp ginger slaw - mango chili sauce 15

### CALAMARI FRITO

crispy calamari strips, chipotle aioli - mango slaw 13

### KILLER VEGAN TOFU BOWL

crispy tofu, heirloom roasted vegetables, shiitake mushrooms whole cilantro,  
spicy coconut red curry sauce - vermicelli noodles 16

## SURFSIDE SANDWICHES

### MAINE LOBSTER BLT

chopped maine lobster, applewood smoked bacon roma tomato, arugula,  
meyer lemon aioli - brioche, surfside slaw 18

### BEACH SIDE COD SANDWICH

crispy battered cod, shredded lettuce, sliced red onion, tomato lemon caper  
tartar sauce, brioche roll - famous cole slaw 15

### FAMOUS BURGER \*

8 oz ground sirloin flame grilled med well, crisp bacon  
sunny up egg, cheddar cheese, onion jam, shredded lettuce  
tomato, gulf aioli - brioche bun, seasoned fries 15

### BAJA GRILLED CHICKEN SANDWICH

char-grilled chicken breast, pepper jack cheese guacamole mash, lettuce,  
tomato, red onion, lime chipotle aioli brioche roll - seasoned fries 14



PROUDLY SERVING PACIFIC BEACH & GUESTS  
SINCE 1970

\* consuming raw or undercooked meats may increase your risk of food borne illness

# WINES BY THE GLASS

## WHITE

<b>LA TERRE -</b> chardonnay, california coastal	7 / 25
<b>HESS SELECT -</b> chardonnay, california	9 / 35
<b>KENDAL JACKSON -</b> chardonnay vintner's reserve	10 / 39
<b>SONOMA CUTRER -</b> chardonnay, russian river	12 / 46
<b>CASTLE ROCK -</b> sauvignon blanc, lake county, california	8.5 / 31
<b>OYSTER BAY -</b> sauvignon blanc, marlborough, new zealand	10 / 36
<b>HOGUE -</b> riesling, columbia valley	8.5 / 31
<b>RUFFINO -</b> pinot grigio, delle venezie, italia	8.5 / 32

## CRAFTY MIMOSAS

- all crafty mimosas served sparkling over ice -

<b>BLOOD ORANGE RISE &amp; SHINE</b> spice rum, blood orange liqueur, orange juice	8
<b>PALOMA MIMOSA</b> grapefruit, el jimador, st germain	8
<b>COASTAL SUNRISE</b> pineapple, splash grenadine	7
<b>PASSION MINT</b> passion fruit juice, fresh mint	7
<b>POMEGRANATE</b> pama pomegranate liqueur float	8

## MIMOSA BOTTLE SERVICE

<b>BOTTLE CALIFORNIA SPARKLING</b> w/ Carafe of Orange Juice	15
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## RED

<b>CONCANNON -</b> merlot, central coast	8.5 / 32
<b>GREYSTONE CELLARS -</b> merlot, california	9 / 35
<b>AVALON -</b> cabernet sauvignon, california	8 / 30
<b>Z ALEXANDER -</b> cabernet sauvignon, 2017 california	9.5 / 35
<b>WILD HORSE -</b> cabernet sauvignon, paso robles	10.5 / 41
<b>MARK WEST -</b> pinot noir, california	8.5 / 32
<b>LA CREMA -</b> pinot noir, sonoma coast	11 / 40
<b>COLORES DEL SOL -</b> malbec, mendoza, argentina	8.5 / 33
<b>RAVENSWOOD -</b> zinfandel, vintars blend, california	8 / 30
<b>JACOBS CREEK -</b> shiraz, south eastern australia	8.5 / 32
<b>RAVAGE -</b> red blend, california	9 / 35

## BLUSH

<b>JOSH CELLARS -</b> rose, san Francisco, central coast, california	8 / 31
<b>WOODBIDGE MONDAVI -</b> white zinfandel, california	7 / 27

## SPARKLING BOTTLES

<b>SEGURA VIUDAS -</b> brut reserva, spain (split)	8
<b>HOUSE -</b> california sparkling	12
<b>CHANDON -</b> california brut	29
<b>VEUVE CLICQUOT -</b> brut, reims france	70
<b>DOM PÉRIGNON -</b> moët & chandon	195

## SURFSIDE COCKTAILS

<b>SKYY BLOODY CALIENTE</b> WF original recipe, atomic horseradish - skyy premium vodka	9
<b>SURF &amp; TURF BLOODY MARY</b> bloody caliente with poached jumb shrimp and crispy bacon	15
<b>RUBY RED</b> absolut grapefruit, cranberry, lemon lime - champagne float	10
<b>CUBANO MOJITO</b> caribbean island rum, lime, cane sugar, fresh mint - soda spritz	12
<b>ORANGE CREAMSICLE</b> svedka vanilla vodka, orange soda, whipped cream	8
<b>DRUNKEN MERMAID</b> absolut pear, elderflower, cucumber, serrano, lime agave	10
<b>ULTIMATE SURF SIDE MARGARITA</b> el jimador blanco tequila, patron citronge, house sweet & sour	10
<b>WORLD FAMOUS CARIBBEAN MAI TAI</b> coconut rum, mount gay eclipse, dark myer's - tropical juice blend	12
<b>PIÑA COLADA</b> puerto rican cane rum blended coconut cream, pineapple whipped cream - goslings dark rum float	14
<b>PACIFIC BEACH TART PUNCH</b> mandarin vodka, blackberry, lemonade - soda spritz	8
<b>PRICKLY PINEAPPLE</b> svedka peach vodka, fresh serrano, pineapple juice	8
<b>THE ZOMBIE</b> sailor jerry rum, myers dark, apricot brandy tropical fruit juice, bacardi float	14
<b>SPIKED ARNOLD PALMER</b> segrams sweet tea vodka and lemonade	8
<b>MC GREGOR'S IRISH MULE</b> proper 12 irish whiskey, ginger beer, bitters & lime	8

## MIXOLOGY

### SPIRITED HOT COFFEE

<b>MEXICAN COFFEE</b> baja style, el jimador tequila, kahlua, coffee & whipped cream	9
<b>BV IRISH COFFEE</b> nor cal style, jamesons irish whiskey - cane sugar & whipped cream	9

<b>THE DUDE</b> <b>SPIRITED COLD BREW</b> cold brew, kahlua, baileys, vodka, rocks	9
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### COOL BEVERAGES N/A

<b>DRAFT COLD BREW COFFEE</b> 12 ounce - chilled glass	6.5
<b>VOSS BOTTLED WATER</b> Still & Sparkling	4

### BOTTLES AND CANS

<b>ASHLAND SPIKED SELTZER</b>	7
<b>BIVOUC CIDER</b>	7
<b>XX LAGER OR AMBER</b>	7
<b>STELLA ARTOIS</b>	8
<b>CORONADO ORANGE WIT</b>	7
<b>MURPHY'S IRISH STOUT</b>	9
<b>394 ALESMITH - GOLDEN PALE ALE</b>	8
<b>STONE IPA</b>	8
<b>HESS HOPPY CLOUD IPA</b>	7
<b>SPACE DUST IPA - ELYSIAN BREWING</b>	9
<b>VANILLA PORTER - BRECKENRIDGE BREWERY</b>	8

### BEERS ON DRAFT

<b>HAZY IPA</b> harland brewing company, san diego	8
<b>STONE DELICIOUS</b> citrusy india pale ale	8
<b>SAINT ARCHER BLOND</b> german kölsch style, san diego	8
<b>PACIFICO</b> pilsner style lager, mazatlan mexico	7



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