



Breakfast

C O F F E E		<i>Caruso's Signature Blend</i>	Açaí Bowl - <i>Seasonal Berries, Gluten-Free Granola, Coconut</i>	20
D R I P C O F F E E			Gluten-Free Granola with Yogurt - <i>Mixed Berries</i>	19
E S P R E S S O			Tofu Scramble	23
S P E C I A L T Y C O F F E E D R I N K S			<i>Avocado, Fresno, Mushroom, Coconut, Corn Tortilla, Vinegar Slaw</i>	
T E A 9		D A R J E E L I N G	Mira Vista Breakfast	
<i>By Tealeaves</i>		Earl Grey	<i>Two Eggs Any Style, Breakfast Potatoes, Choice of House-Made Sausage, Bacon or Greens</i>	24
B L A C K		H E R B A L	Three Organic Egg Omelet with Two Toppings	
Orange Pekoe		Calming Chamomile	<i>Choices: Goat Cheese, Cheddar Cheese, Ham, Spinach, Mushroom, Peppers, Bacon, Feta, Jalapeño, Tomato</i>	26
English Breakfast		Purely Peppermint	Eden's Bennies*	
		Mountain Berry	<i>Two Poached Eggs, Marinated Zucchini, Hollandaise, Choice of: SB Smoke House Smoked Salmon, Snake River Bone In Ham</i>	29
G R E E N		Harmony	The Lavender Lady's Baked Eggs	
Health & Well-Being			<i>Salsa Roja, Winfield Farms Carnitas, Focaccia Muffins, Lardo Drips</i>	26
Floral Jasmine			Carpinteria Avocado Toast	
Passionate Pear Green			<i>Sourdough, Manchamanteles Mole, Hemp Seeds, Cabbage Slaw, Two Scrambled Eggs</i>	26
S M O O T H I E S 13			Fried Egg Sandwich	
Two Peas in a Pod			<i>Fiscalini Bandage Cheddar, Applewood Smoked Bacon, Bitter Greens, Green Garlic Aioli, Avocado, Tomato, Kosher Pickles, Sour Rye</i>	27
<i>Spinach, Avocado, Hemp Seeds, Dates, Vanilla</i>			Lox and Bagels	
Garden of... Green Smoothie			<i>SB Smoke House Salmon, Pickled Vegetables, Cucumbers, Farm Egg, Bellwether Farm Fromage Blanc, Choice of Bagel</i>	28
<i>Kale, Spinach, Cucumber, Banana, Green Apple, Coconut Milk, Chia Seeds</i>			Gluten-Free Lemon-Ricotta Pancakes	
Harry's Berries & Hilltop Farms			<i>Seasonal Berries, Blueberry Syrup, Toasted Pine-Nuts</i>	26
<i>Açaí, Apple, Banana, Strawberries, Honey</i>			Sourdough Buttermilk Pancakes or Waffle	
			<i>Seasonal Berries, Blueberry Syrup, Whipped Cream</i>	24
F R E S H J U I C E S 11			The Frenchman	
Orange Beet Carrot		Kale Apple	<i>French Toast, Peach Compote, Creme Patisserie, Seasonal Berries</i>	27
Agave Lemonade		Orange	Santa Barbara Farmer Market Skillet	
Mint Lemonade		Grapefruit	<i>Ancient Grains, Tender Tuscan Kale, Spinach, Roasted Summer Squash</i>	26
<i>Add fresh ginger to any juice</i>			<i>Add Two Poached Eggs for \$6</i>	
S H O T 10				
Miramar Morning Shot				
<i>Lemon Juice, Apple Cider Vinegar, Turmeric, Cinnamon, Ground Ginger, Cayenne Pepper</i>				
M I M O S A B A R 19				
<i>Please choose one of the following juices:</i>				
Orange	Grapefruit	Mandarin		
B L O O D Y M A R Y 19			A D D I T I O N S	
<i>Tito's Handmade Vodka</i>			Steel Cut Oats	5
			Fresh Seasonal Fruit Bowl	7
			Breakfast Potatoes	6
			Fresh Bakery Pastry Basket	11
			Side of Breakfast Meat	8
			<i>Bacon, Chicken Apple Sausage, Sausage</i>	

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices exclude taxes and gratuities. Parties of 6 or more are subject to a Service Charge of 20%. A \$10 split charge applied to entrees and \$5 to appetizers & desserts.



Explorers
Kids 12 & Under

In support of our local farmers, fishermen and ranchers, we invite you to join us on this culinary adventure. Our goal is to provide our younger guests with wholesome, organic foods that will excite even the littlest taste buds.

BREAKFAST 12

Sourdough Buttermilk Pancake or Waffle
Seasonal Berries, Blueberry Syrup, Whipped Cream

Eggs Any Style
Bacon or Sausage, Roasted Potatoes, Choice of Toast

LITTLE BITES 12

Caesar Salad

Crispy Cauliflower, Free-Range Aioli Dip

Neapolitan Crocchette, Tomato Sauce Dip

Buffalo Mozzarella, Roasted Tomato, Pesto, Focaccia

BIGGER PLATES 20

Torchio Mac & Cheese

Cheese Burger with Fries

Monterey Salmon, Broccoli & Carrots

Rigatoni Bolognese or Tomato Sauce

Petit Filet, Steamed Broccoli, Potato

Pan Roasted Chicken, Crushed Potatoes, Grilled Zucchini