



COFFEE

Caruso's Signature Blend

- Drip Coffee 5
- Espresso 6
- Specialty Coffee Drinks 7

TEA 6

By Mariage Frères DARJEELING
Earl Grey Imperial

BLACK

Ceylan HERBAL
Marco Polo Mentha Piperita
Sultane Chamomilla
French Breakfast

ROOIBOS

GREEN Rouge Bourbon
Vert Fuji-Yama Rouge Metis

SMOOTHIES 11

- Berry
Blackberry, Raspberry, Agave, Orange
- Kale
Kale, Dates, Apple, Almond Milk, Agave
- Grapefruit
Local Grapefruit, Banana, Orange, Greek Yogurt

Smoothie Enhancements 2

- Chia Seeds Coconut Oil
- MCT Oil Almond Butter
- Turmeric

FRESH SQUEEZED JUICES 9

- Orange Beet Carrot Kale Apple
- Agave Lemonade Orange
- Mint Lemonade Grapefruit
- Add Fresh Ginger to Any Juice* 2

SHOTS

For Your Health 5

ENERGIZE

Wheatgrass, Jalapeño, Apple, Lemon, Cucumber

To Your Health 17

MORRO BAY OYSTER SHOOTER

Spice-Infused Tito's Vodka and House Bloody Mary Mix, Chili-Infused Sea Salt

MIMOSA BAR 17

Please choose one of the following juices:
Orange Kale Apple Grapefruit

BLOODY MARY 17

Tomato – *Tito's Handmade Vodka*

CLASSIC MALIBU FARM BREAKFAST

- Açai Bowl - *Strawberry, Banana, Gluten-Free Granola* 19
- Swedish Mini Crepe-Style Pancakes - *Berries and Cream* 22
- Gluten-Free Lemon Ricotta Pancakes - *Wild Berry Syrup, Toasted Pine Nuts* 20
- The Frenchman Toast - *Blackberries, Whipped Cream* 22
- Fried Egg Sandwich - *Havarti Cheese, Bacon, Arugula, Lemon Aioli on Country Wheat Bread, Baby Potatoes* 20
- Pyttipanna Smoked Salmon - *Potato Hash, Fava Beans, Beets, Fried Eggs, Horseradish Cream* 26
- Three Egg Classic or Egg White Omelet - *Drake Goat Cheese, Spinach, Potato* 23
- Channel Islands Eggs Benedict - *Stone Crab Salad Carpinteria Avocado, Spicy Hollandaise* 25
- Santa Barbara Farmer's Market Skillet - *Ancient Grains, Swiss Chard, Spinach, Roasted Zucchini*
Add Two Poached Eggs for 6 20
- Carpinteria Avocado Toast - *Sourdough, Mancha Mantecas Mole, Hemp Seeds, Cabbage Slaw, Two Poached Eggs* 20
- So-Cal Steak and Eggs - *Prime NY Strip, Charred Avocado, Two Eggs Your Style, Potato, Swiss Chard* 35

FROM THE HARBOR MARKET

- Half Dozen Morro Bay Oysters 18
Hot SoCal, Mignonette
- Chef's Daily Seafood Platter 65
Local Seasonal Availability

MALIBU FARM CLASSIC SALADS

- Vegan Chop 16
Beets, Asparagus, Garbanzo, Avocado, Kale, Romaine, Red Wine Vinaigrette
- Raw Shaved Brussels Sprouts 16
Grainy Mustard-Lemon Dressing, Toasted Almonds
- Burrata Seasonal Fruit 19
Candied Sesame Seeds, Arugula, Maple-Balsamic Vinaigrette, Strawberries
- Bacon Lettuce Tomato Kale Caesar 16
Shaved Parmigiano, Cherry Tomato, Bacon Bits

- Cobb Salad 24
Little Gem, Farm Egg, Organic Chicken, Bacon, Avocado, Blue Cheese, Tomato, Red Wine Vinaigrette

BIG PLATES

- Hank's Double Diamond Burger 22
Double Beef Patty, Potato Bun, Choice of Cheese, Special Sauce
- Crispy Monterrey Salmon 38
Quinoa, Asparagus, Marble Potato, Pipian Verde
- Miramar Fried Chicken 3 Pieces 20
Vinegar Slaw, Potato Salad 6 Pieces 30
9 Pieces 40