

BREAKFAST 7AM-11:30AM

BEACH BREAKFAST BUFFET

6:30AM TO 10AM | Complimentary for Hotel Guests, \$25 for Non Hotel Guests
Fresh Fruit and Yogurt Parfaits, Bagels and Lox, Hot Oatmeal, Eggs, an Assortment of Pastries and Cereals, Fresh Juices, Pasquini Coffee

EYE OPENERS

SHADE SIGNATURE | Patrón Anejo, Agave, Fresh Lime Juice, Muddled Strawberry And Basil 15

AMAZING BLOODY MARY | (Mild, Medium or Spicy) | Chopin Vodka, Shade's House-made Bloody Mary Mix 13

MORNING MULE | Stolichnaya Vodka, Ginger Beer, Fresh Squeezed Orange Juice 14

IRISH WAKEUP CALL | Jameson Irish Whiskey, Fresh Brewed Coffee, Sugar, Cream 12

SHADE MIMOSA | Sparkling Wine, Orange, Peach, Ginger, Lavender, Guava 12

ROSÉ SOIREE | Charles Lafitte, Brut Rose', St-Germain, Lemon 13

SURF RIDER | Patron XO Café, Patron Silver, Fresh Lime Juice, Pineapple 13

**BOTTOMLESS
MIMOSAS & BLOODY MARYS 20***

*Bottomless service available for a maximum of one hour during brunch with purchase of any food item.

OMELETS & EGGS

Sides: Vine Ripe Tomatoes, Seasonal Fresh Fruit, Mixed Greens, Breakfast Potatoes

CALI FIT FRITTATA | (GF) | Two Egg Whites & One Whole Egg, Tossed with Oven-roasted Tomatoes, Asparagus, Lean Smoked Ham, Feta Cheese, Tossed Greens or Fruit, Served with a Side of Pico De Gallo (Approx. 250cal. / With Fruit 300 Cal.) 15

HUEVOS RANCHEROS | (GFA) | Eggs Over Medium, Corn Tortillas, Black Beans, House-made Ranchero Sauce, Guacamole, Queso Fresco 15

SHADE OMELET | (GF) | Applewood-Smoked Bacon, Tillamook Cheddar, Avocado (Choice of Side) 15

BREAKFAST SANDWICH | Croissant, Scrambled Eggs, Tillamook Cheddar, Applewood-Smoked Bacon, Avocado (Choice of Side) 14

SPICY SCRAMBLE | (GF) | Sweet Corn, Roasted Poblanos and Sonoma Pepper Jack Cheese Served with a Side of Spicy Chicken Mango Habanero Sausage (Choice of Side) 15

EGGS BENEDICT | Poached Eggs, Saag's Natural Canadian Bacon, English Muffin, Hollandaise Sauce (Choice of Side) 16

THE BURRITO | Braised Short Ribs, Pepper Jack, Hash Browns, Eggs, Avocado, Sriracha Crema, Salsa 16

AVOCADO TOAST | Prosciutto, Burrata, Truffle Aioli, Heirloom Tomatoes, Pickled Onions, Over Easy Egg 16

GRIDDLE & GRAINS

VANILLA BEAN BRIOCHE FRENCH TOAST | Vanilla Custard-Soaked Brioche Slices, Seasonal Berries, Whipped Butter, Maple Syrup 13

PEARL SUGAR-CRUSTED BELGIAN WAFFLE | Fresh Strawberries and Bananas, Vanilla Whipped Cream, Maple Syrup 14

CRISPY CHICKEN AND WAFFLES | Buttermilk Fried Chicken Breast, Roasted Jalapeño Honey Butter 21

BUTTERMILK PANCAKES | (GFA) | 14 (Choice of Banana, Seasonal Berries, Chocolate Chips, or Strawberries. Gluten-Free Available 2

LUNCH 11:30AM-4PM

SMALL PLATES

SOUP OF THE MOMENT | 8

JUMBO SHRIMP COCKTAIL | (GF) | Horseradish-Chive Cocktail Sauce, Lemon 16

SPICY TUNA ON CRISPY RICE | (GFA) | Avocado, Jalapeño, Wasabi Aioli, Sweet Soy Reduction 12

MADE TO ORDER GUACAMOLE | (GF) | Fresh Corn Tortilla Chips, Fresh Tomato Salsa 12

CRISPY CALAMARI | Sweet Chili Aioli, Balsamic Reduction 13

TRUFFLE FINGERLINGS | Crispy Fingerlings, Truffle Oil, Parmesan, Garlic Herb Aioli 8

SWEET CHILI DRUMETTES | Fresh Pineapple, Sweet Chile Sauce, Togarashi 13

ENTRÉE SALADS

CHOPPED SALAD | (GFA) | Arugula, Israeli Couscous, Currants, Tomatoes, Pepitas, Roasted Sweet Corn, Asiago Cheese, Buttermilk Basil Dressing with Smoked Salmon or Salami 15

SESAME CRUSTED YELLOWFIN TUNA | Avocado, Cucumber Mango Salad, Crispy Wanton, Cilantro 18

BLACKENED CHICKEN COBB | Bibb Lettuce, Farm Egg, Avocado, Blue Cheese Crumbles, Tomato, Smoked Bacon, Ranch Dressing 15

ITALIAN ANTIPASTO SALAD | Lettuce Blend, Salami, Provolone, Cucumber, Pepperoncini, Red Onion, Oregano Vinaigrette 15

BETWEEN BREAD

Choice of Side: Crispy Fries, Sweet Potato Fries, Seasonal Fruit or Mixed Greens.
Gluten-Free Available Upon Request 2

AVOCADO TOAST | Prosciutto, Burrata, Truffle Aioli, Heirloom Tomatoes, Arugula, Pickled Onions, Over Easy Egg 16

AGED CHEDDAR CHEESE BURGER | Angus Beef, Aged White Cheddar, Tomato Aioli, Iceberg Lettuce, House-made Pickles, Brioche Bun 16

TUNA SANDWICH | Avocado, Sprouts, Cucumber, Pepperoncini, Heirloom Tomato, Whole Grain Mustard Aioli, Rustic Olive Loaf 16

PRIME RIB DIP | Slow Roasted Prime Rib, Melted Swiss, Garlic Aioli, Toasted Baguette, Au Jus, Horseradish Crème 18

CLUB SANDWICH | Oven Roasted Turkey Breast, Crispy Bacon, Tomato, Red Onion, Lettuce, Swiss Cheese, Avocado, Mayonnaise, Sourdough 16

ENTRÉES

SEARED SAFFRON SALMON | Asparagus, Confit Tomatoes, Saffron Celery Root Puree, Shaved Fennel 22

LINGUINI CLAMS | White Wine, Garlic, Butter, Linguini and Spanish Chorizo 24

RIGATONI BOLOGNESE | Italian Meat Sauce, Grated Parmesan, Brioche 17

BURRATA VEGGIE BOWL | (GF) | Quinoa, Baby Heirloom Tomatoes, Roasted Beets, Garbanzos, Herb Pesto, Broccoli, Arugula, Pickled Onion, Aged Balsamic 15

POKE BOWL | (GFA) | Marinated Sashimi Grade Tuna, Sushi Rice, Seaweed Salad, Sesame, Avocado, Sweet Ponzu, Cucumber, Togarashi 19

SANTA FE BOWL | (GF) | Slow Cooked Carnitas, Black Beans, Roasted Corn, Brown Rice, Queso Fresco, Pico De Gallo, Guacamole, Spicy Crème 17

BLACKENED FISH TACOS | (GFA) | Australian White Sea Bass and Cabbage Slaw, Served with Fresh-made Salsa, Guacamole, Black Beans and Tortilla Chips 17

MARGHERITA PIZZA | (GFA) | House Made Pomodoro Sauce, Fresh Mozzarella, Basil 17
Gluten-Free Crust 2

PEPPERONI PIZZA | (GFA) | House Made Pomodoro Sauce, Fresh Mozzarella, Pepperoni 18
Gluten-Free Crust 2

NON ALCOHOLIC BEVERAGES

COLD BREW COFFEE 6

PASQUINI COFFEE | Regular and Decaffeinated 4

ESPRESSO | Cappuccino, Latte, Espresso, Machiatto 6

BOTTLED WATER 500ML | Evian, Badoit Sparkling 4

BOTTLED WATER 750ML | Evian, Badoit Sparkling 7

COLD | Tropical Iced Tea, Coke, Diet Coke, Sprite, Ginger Ale 4

FRESH SQUEEZED JUICE | Chef's Selection 8

JUICES | Tomato, Pineapple, Orange, Apple, Grapefruit, and Cranberry 6

(GF) Gluten-Free | (GFA) Gluten-Free Available

Please be aware that zinc is not a gluten free establishment, therefore, cross contamination may occur. Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness





HAND CRAFTED COCKTAILS

- ROSE' SOIREE | Charles Lafitte, Brut Rose', St-Germaine, Lemon 13
- MANHATTAN | Knob Creek Rye, Sweet Vermouth, Angostura Bitters, Luxardo Cherry 14
- OLD FASHIONED | Angel's Envy Bourbon, Simple Syrup, Angostura Bitters, Orange Zest 13
- CUCUMBER PEAR MARTINI | Grey Goose Pear Vodka, St. Germain Elderflower Liqueur, Fresh Lemon, Cucumber 13
- SHADE SIGNATURE | Patron Anejo, Agave, Fresh Lime Juice, Muddled Strawberry, Basil 15
- SMOKY PINA | Illegal Mezcal, Coconut Rum, Peach, Pineapple, Agave and Fresh Lime 13
- SKINNY MARGARITA | Patron Silver Tequila, Agave, Fresh Squeezed Lime Juice 14
- BLACKBERRY | Chopin Vodka, Blackberry, Raspberry, Lemon 13
- APEROL SPRITZ | Da Luca Prosecco, Aperol, Club Soda 13
- SPANISH GIN TONIC | Aviation Gin, Grapefruit Juice, Tonic, Fresh Thyme, Grapefruit Bitters 13

STABLE OF MULES

- Your Choice of Spirit , Lime, Ginger Beer 14
- MOSCOW - STOLICHNAYA VODKA
- QUEEN - BOMBAY SAPPHIRE GIN
- JALISCO - CASAMIGOS TEQUILA
- KENTUCKY - MAKER'S MARK BOURBON
- CARIBBEAN - BACARDI RUM
- DUBLIN - JAMESON WHISKEY

WHITES & ROSÉ

- OYSTER BAY | Sauvignon Blanc 11/40
- GRGICH HILL FUME BLANC | Sauvignon Blanc 14/50
- FRANCISCAN "OAKVILLE ESTATES" | Chardonnay 12/45
- FERRARI CARANO "TRE TERRE" | Chardonnay 15/45
- LA CREMA | Chardonnay 15/50
- STAG'S LEAP NAPA | Chardonnay 16/54
- PATZ & HALL | Chardonnay 25/95
- ANTONORI SANTA CRISTINA | Pinot Grigio 11/40
- LA CHAPELLE GORDONNE | Rosé 16/54
- KIM CRAWFORD | Sauvignon Blanc 45
- ILLUMINATION | Sauvignon Blanc 55
- BLINDFOLD | White Blend 45
- HANSEL | Chardonnay 70
- FLOWERS | Chardonnay 70
- FLOWERS "CAMP MEETING RIDGE" | Chardonnay 120
- KUNG FU GIRL | Riesling 35

BUBBLES

- DA LUCA | Prosecco 12/40
- CHARLES LAFITTE | Brut Rosé 13/52
- MUMM NAPA | Brut 12/48
- GH MUMM | "Grand Cordon Brut" 22/70
- PERRIER JOUET | "Grand Brut" 88
- PERRIER JOUET | "Belle Epoque" 190
- LAURENT PERRIER | Rosé 150

REDS

- DAVIS BYNUM "JANE'S VINEYARD" | Pinot Noir 16/54
- DUCKHORN MIGRATION | Pinot Noir 18/65
- BENZINGER | Merlot 12/45
- GRAFFIGNA | "Grand Reserve" Malbec 15/50
- DAOU "PESSIMIST" | Red Blend 14/55
- B WISE "WISDOM" | Red Blend 15/60
- COMSTOCK | Zinfandel 16/48
- SEXTANT | Cabernet Sauvignon 12/45
- B WISE "TRIOS" | Cabernet Sauvignon 16/54
- J VINEYARDS | Pinot Noir 65
- FLOWERS | Pinot Noir 90
- PILIZOTA BABIC | Red Blend 55
- BV TAPESTRY | Red Blend 75
- THE PRISONER | Red Blend 75
- QUINTESSA | Red Blend 300
- TOBIN JAMES | Zinfandel 91
- SIMI | Cabernet Sauvignon 60
- MOUNT VEEDER | Cabernet Sauvignon 70
- FAUST | Cabernet Sauvignon 98
- TERRA YVERDON | Cabernet Sauvignon 100
- OPUS ONE | Cabernet Sauvignon 395

GIVE SHADE COCKTAIL | 13

Veev Liqueur, Fresh Lemon Juice,
St. Germain Elderflower Liqueur, Zola Acai
Juice with Fresh Thyme



One tree will be donated in your honor to
Plant with Purpose, a non-profit organization that
reverses deforestation and poverty around the
world by transforming the lives of the rural poor.
www.plantwithpurpose.org

BEER ON THE HANDLE

- BUD LIGHT LAGER | Missouri 7.5
- KONA BIG WAVE GOLDEN ALE | Hawaii 8.5
- KONA LONG BOARD LAGER | Hawaii 8.5
- STELLA ARTOIS LAGER | Belgium 8.5
- STRAND BREWING CO. 24TH STREET PALE ALE | Torrance 8.5
- EL SEGUNDO BREWING MAYBERRY IPA | El Segundo 8.5
- ROTATING TAP | California 9.5
- BALLAST POINT SCULPIN IPA | San Diego 9.5
- MODELO ESPECIAL LAGER | Mexico 8.5

BEER IN THE BOTTLE

- BUDWEISER - 16OZ ALUMINUM BOTTLE | Missouri 7
- BUD LIGHT - 16OZ ALUMINUM BOTTLE | Missouri 7
- MICHELOB ULTRA - 16OZ ALUMINUM BOTTLE | Missouri 7
- REDBRIDGE | (GF) | Missouri 7
- CORONA | Mexico 7
- BECKS - NA | Germany 7
- DEF LEPPARD PALE | Seattle 8