



SWEET STARTS

LEMON CURD PANCAKES 13

ORANGE CARDAMOM SYRUP | SEASONAL BERRIES
• ADD BERRY COMPOTE/1.00

FLUFFERNUTTER 13

PEANUT BUTTER | MARSHMALLOW FLUFF | RUM FLAMBÉ BANANAS | HONEY | TOASTED LEVAIN | SIDE SEASONAL BERRIES
• ADD BACON/2.00

BRIOCHE FRENCH TOAST 14

CINNAMON BRIOCHE | POACHED STRAWBERRIES | BALSAMIC MAPLE SYRUP REDUCTION | VANILLA BEAN WHIPPED CREAM

HOUSEMADE GRANOLA 11

MILK OR GREEK YOGURT | POACHED STRAWBERRIES | FRESH BERRIES | CANDIED PECANS

FRUIT BOWL 7

CHEFS CHOICE OF SEASONAL FRUIT | LEMON GLAZE

EGGS

← Eggs LOCALLY FROM BUCHMANN EGGS →

TRADITIONAL BREAKFAST 13

TWO EGGS | BACON | ROASTED POTATOES | CHOICE OF BREAD

CHICKEN LITTLE SCRAMBLE 13

SCRAMBLED EGGS | ROASTED CHICKEN | FONTINA | ROASTED TOMATOES | SPRING SALAD | CHOICE OF BREAD

SLIGO SCRAMBLE 13

SCRAMBLED EGGS | GOAT CHEESE | CAHILL'S PORT CHEDDAR | CHIVES | SPRING SALAD | IRISH BROWN BREAD

CALIFORNIA SKILLET 15

EGG WHITES | ROASTED CHICKEN | ROASTED TOMATOES | PARMESAN CHEESE | MICRO CILANTRO | ON ROASTED POTATOES

SMOTHERED AND COVERED SKILLET 14

SCRAMBLED EGGS | BACON | THREE CHEESE BLEND | CHICKEN GRAVY | CHIVES | ON ROASTED POTATOES

BLAZIN' CHILAQUILES SKILLET 14

EGGS | CORN CHIPS | SALSA ROJA | PICKLED ONION | FETA | AVOCADO CREAM | MICRO CILANTRO
• ADD CHICKEN/3.00, ADD BARBACOA/4.00

DUBLINER 13

EGG WHITES | GRILLED ASPARAGUS | PARMESAN CHEESE | TOMATO SPREAD | ON LEVAIN | SPRING SALAD

SANDWICHES

SERVED WITH SPRING SALAD

EGG SANDWICH 11

ONE OVER EASY EGG | THREE CHEESE BLEND | ON CROISSANT
• ADD BACON/3.00, PROSCIUTTO/4.00, BARBACOA/4.00

BLAT 13

BACON | GREENS | AVOCADO | CHERRY TOMATOES | DILL AIOLI | ON LEVAIN
• ADD EGG/2.00

TUNA MELT 14

FONTINA | ON LEVAIN

ARTICHOKE CHICKEN SALAD 14

TARRAGON | CELERY | ONION | LEMON AIOLI | ARUGULA | PARSLEY | CHIVES | ON FOCACCIA

NEW CHEF'S SEASONAL TARTINE 15

SEASONAL OPEN FACE SANDWICH, SEE SERVER FOR DAILY SELECTION.
• * No Substitutions

VEG WORKS 12

GOAT CHEESE | CUCUMBERS | CHERRY TOMATOES | GREENS | RED ONION | DILL AIOLI | AVOCADO | ON LEVAIN
• ADD CHICKEN/3.00, ADD BACON/3.00, ADD BARBACOA/4.00

GRILLED CHEESE 9

FOUR CHEESE BLEND | ON LEVAIN
• ADD BACON/3.00, ADD ROASTED TOMATOES/2.00, ADD EGG/2.00

JUST A 'WICH 7

TUNA OR EGG SALAD | ON A CROISSANT
*SERVED WITHOUT SPRING SALAD

—/ BENEDICTS /—

HOUSEMADE ENGLISH MUFFIN / SPRING SALAD

HOUSE BENEDICT 14

POACHED EGGS | PROSCIUTTO | ARUGULA | HOLLANDAISE

VEGGY BENEDICT 13

POACHED EGGS | ARUGULA | MUSHROOMS | ROASTED TOMATOES | HOLLANDAISE

KENSINGTON BENEDICT 14

POACHED EGGS | SMOKED SALMON | ARUGULA | DILL CREME FRAÎCHE | HOLLANDAISE

CALI BENEDICT 14

POACHED EGGS | AVOCADO | RED ONION | ARUGULA | HOLLANDAISE
• ADD BARBACOA/4.00

HOUSE SPECIALTIES

No SUBSTITUTIONS

BISCUIT AND GRAVY 12

BUTTERMILK BISCUIT | CHICKEN GRAVY | CHICKEN SAUSAGE | CHIVES

FULL IRISH BREAKFAST 16

TWO EGGS | IRISH BACON | BLACK PUDDING | WHITE PUDDING | IRISH SAUSAGE | ROASTED TOMATOES | SAUTÉED MUSHROOMS | HEINZ BEANS | ROASTED POTATOES | LEVAIN

ROCHFORD SHEPHERD'S PIE 14

BEEF | ROOT VEGETABLES | MASHED POTATOES | IRISH PORT CHEDDAR | CURRIED FRUIT

BEEF AND GUINNESS PIE 15

PUFF PASTRY TOP | BEEF | POTATOES | CARROTS | ROASTED TOMATOES | ONION | CELERY | GUINNESS GRAVY

PUFF OR PASTIE 11

SEE SERVER FOR DAILY SELECTION | CRANBERRY CHUTNEY | SPRING SALAD

QUICHE SELECTION 10

NO SUBSTITUTIONS | HOUSEMADE CHUTNEY | SPRING SALAD | ASPARAGUS & GOAT CHEESE | PROSCIUTTO | MUSHROOM & ONION

SOUPS & SALADS

SOUP DU JOUR 10

SEE SERVER FOR DAILY SELECTION

ARUGULA SALAD 14

PARMESAN | CHERRY TOMATOES | CAPERS | CUCUMBER | OLIVES | CHIVES | LEMON VINAIGRETTE | IRISH BROWN BREAD

ROASTED CHICKEN AVOCADO SALAD 16

GREENS | GRANNY SMITH APPLES | FETA | LEVAIN CROUTONS | CHIVES | RED WINE VINAIGRETTE

STRAWBERRY FIELDS 16

GREENS | STRAWBERRIES | CHICKEN | GOAT CHEESE | RED ONION | AVOCADO | POPPY SEED VINAIGRETTE

SMOKED SALMON 17

GREENS | CAPERS | CRÈME FRAÎCHE | RED ONION | DILL CREAM CHEESE | CHERRY TOMATO | CUCUMBER | IRISH BROWN BREAD

LA JOLLA PLATE 12

TUNA OR EGG SALAD | SPRING SALAD | CHOICE OF BREAD

SIDES

AVOCADO \$3 | GRILLED ARTICHOKE \$3 | ROAST CHICKEN \$5 | PROSCIUTTO \$4 | BACON \$3 | CHICKEN SAUSAGE \$3 | BUTTERMILK BISCUIT \$3 | GF BREAD \$3 | ENGLISH MUFFIN \$3 | CHOICE OF IN-HOUSE MADE BREAD \$2

FOR THE KIDS

ONE EGG + BACON \$5 | FRENCH TOAST FINGERS \$8 | TWO EGGS \$4 | KIDS BERRY BOWL \$3 | GREEK YOGURT \$4

BREADS

ALL OF OUR BREADS ARE MADE DAILY IN-HOUSE EXCEPT GLUTEN FREE.
Rye- Rye flour | yeast | salt | caraway seed
Levain - High gluten white flour | salt | yeast | water *Vegan
Brown Bread - Coarse wheat flour | buttermilk | oil | baking soda
Soda Bread - White flour | raisins | butter | buttermilk | baking soda
*Udi's® Gluten Free - Tapioca Starch | brown rice flour | potato starch

Alert your server of dietary restrictions and/or allergies
Gluten Free Options Available

» CAFFEINE & COCKTAILS «

	DOPPIO	QUAD
ESPRESSO	2.95	3.95
MACCHIATO	2.95	3.95

ESPRESSO WITH A DOLLOP OF FOAMED MILK.

BREWED COFFEE			3.25
COMPLIMENTARY REFILLS - DINE IN ONLY			

	TO-GO SIZES			
	FOR HERE	8OZ	12OZ	16OZ
DRIP	3.25	1.95	2.05	2.75
AMERICANO	2.95	2.75	2.95	3.25
CAPPUCCINO	4.15	3.25	4.15	4.35
LATTE	4.25	3.50	4.25	4.50
FLAVORED LATTE	4.65	3.75	4.65	4.95
• SEE SERVER FOR HOUSEMADE FLAVORED SYRUPS				
CAFÉ MOCHA	4.65	3.75	4.65	4.95
• CHOCOLATE OR WHITE CHOCOLATE.				
CAFÉ MEXICANO	4.65	3.75	4.65	4.95
CAFÉ IRELAND	4.65	3.75	4.65	4.95
CAFÉ AU LAIT	3.75	3.35	3.75	4.15
CHAI TEA LATTE	3.80	3.35	3.80	4.15
EXTRA ESPRESSO	1.00	1.00	1.00	1.00
FLAVOR SHOT	.50	.50	.50	.50
• SEE SERVER FOR HOUSEMADE FLAVORED SYRUPS				

MILK ALTERNATIVE	ALMOND/COCONUT.80 SOY .60			
WHIPPED CREAM	.40	.40	.40	.40

HOT TEA	2.75	2.45	2.75	3.15
GREEN, ENGLISH BREAKFAST, EARL GREY, PASSION FRUIT				

HOT CHOCOLATE	3.50	3.15	3.25	3.75
• CHOCOLATE OR WHITE CHOCOLATE				

S&S HOT CHOCOLATE 5.45

HOUSEMADE MARSHMALLOW | WHIPPED CREAM | CHOCOLATE SAUCE
• *FOR HERE ONLY •

STRAWBERRY CLOUD 6.15

STRAWBERRY MILK, FUNFETTI DONUT, WHIP CREAM, SWIRL LOLLIPOP
• *FOR HERE ONLY •

	TO-GO SIZES			
	FOR HERE	16OZ	24OZ	
COLD BREW COFFEE	3.45	4.25	4.95	
ICED AMERICANO	2.95	3.25	3.75	
ICED LATTE	4.25	4.50	5.15	
ICED MOCHA	4.65	4.75	5.15	
• CHOCOLATE OR WHITE CHOCOLATE				
ICED MEXICANO	4.65	4.75	5.15	
ICED CHAI LATTE	4.65	4.75	5.15	

JUICES	3.99	3.99	5.95
ORANGE, APPLE, CRANBERRY			

MILK	2.75	2.75	4.25
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CHOCOLATE OR STRAWBERRY MILK	2.95	2.95	4.45
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BREWED ICE TEA	3.25	3.25	3.75
IN HOUSE FREE REFILLS			

SODA 2.25			
• COKE, DIET COKE OR SPRITE			

SAN PELLEGRINO 2.75			
• LEMON OR ORANGE			

MIMOSAS

TRADITIONAL MIMOSA 8.00

ORANGE JUICE

BLACK CURRANT MIMOSA 11.00

RIBENA IRISH CORDIAL

MIMOSA FLIGHT 18.00

CHEFS SELECTION OF FOUR

LAVENDER LEMON MIMOSA 12.00

LAVENDER INFUSED LEMONADE

BLUEBERRY BUBBLES 12.00

SPARKLING WINE | HAN SOJU VODKA | MUDDLED BLUEBERRIES

SEASONAL MIMOSA 12.00

SEE SERVER FOR SELECTION

SPECIALTY DRINKS

SCREWDRIWER 7.00

HAN SOJU VODKA, ORANGE JUICE

MOJITO 9.00

HAN SOJU RUM | SIMPLE SYRUP | LIME JUICE | MINT

MORIARTY BREEZE 9.00

LEMONADE | HAN SOJU VODKA | MUDDLED BERRIES

S&S BLOODY 9.00

HAN SOJU VODKA | BLOODY MARY MIX | GRILLED ASPARAGUS SPEAR | LIME, SOPRESSATA, PEPPERONCINI AND TOMATO SKEWER

MICHELADA 8.00

CABEZON BEER | BLOODY MARY MIX

MARGARITA 9.00

AGAVE WINE | TRIPLE SEC SYRUP | LIME JUICE | SALTED RIM

WHITE SANGRIA 9.00

HARKEN 2014 CALIFORNIA | APPLES | ORANGES | STRAWBERRIES

IRISH COFFEE 9.00

ESPRESSO | O'MARA'S IRISH CREAM | HAN SOJU VODKA | ICED OR STEAMED MILK

🍷 BOTTLED BEER & WINE 🍷

OCHO REALES, PILSNER, 4.6% 6.00

MONTERREY, MEXICO

• GLUTEN FREE

BLUE MOON, BELGIAN WHITE, 5.4% 5.00

GOLDEN, COLORADO

DESERT SWARM, DOUBLE WIT, 7% 5.25

THOUSAND PALMS, CALIFORNIA

CHARDONNAY 8.00

SYCAMORE LANE, NAPA, CALIFORNIA

ROSE-BRUT 9.00

JAUME SERRA CRISTALINO, SPAIN

EGG EDIFICATION

HARD BOILED

EGG BOILED IN SHELL- BOTH WHITE AND YOLK SOLID

SOFT BOILED

EGG BOILED IN SHELL - EGG WHITE SOFT AND YOLK RUNNY

OVER EASY

EGG PAN FRIED- EGG WHITE FIRM, YOLK COMPLETELY RUNNY

OVER MEDIUM

EGG PAN FRIED- EGG WHITE FIRM, YOLK PARTIALLY RUNNY , PARTIALLY FIRM

OVER HARD OR FRIED

EGG PAN FRIED- EGG WHITE FIRM AND YOLK TOTALLY FIRM

POACHED

EGG BOILED IN WATER OUT OF SHELL- EGG WHITE FIRM, YOLK RUNNY

SCRAMBLED

EGG COOKED IN PAN- EGG WHITE AND YOLK SCRAMBLED LIGHT AND FLUFFY

SCRAMBLED HARD

EGGS COOKED IN A PAN- EGG WHITES AND YOLK SCRAMBLED AND COOKED COMPLETELY FIRM

SUNNY SIDE UP

EGG PAN FRIED- EGG COOKED ON SIDE- WHITES JUST BARELY FIRM , YELLOW RUNNY YOLK

We proudly partner with:



Teamwork makes the dreamwork, grateful for all my teammates.

Executive Chef/Owner - Maeve Rochford
Chef de Cuisine - Jocelyn Cano

Executive Pastry Chef - Daniela Martinez
Head Cake Decorator - Ray Miranda-Vizcaino



SPECIALTY COCKTAILS



SCREWDRIVER 7.00

HAN SOJU VODKA, ORANGE JUICE

TRADITIONAL MIMOSA 8.00

ORANGE JUICE

BLUEBERRY BUBBLES 12.00

SPARKLING WINE | HAN SOJU VODKA | MUDDLED BLUEBERRIES

LAVENDER LEMON MIMOSA 12.00

LAVENDER INFUSED LEMONADE

BLACK CURRANT MIMOSA 11.00

RIBENA IRISH CORDIAL

SEASONAL MIMOSA 12.00

SEE SERVER FOR SELECTION

MIMOSA FLIGHT 18.00

CHEFS SELECTION OF FOUR

MARGARITA 9.00

AGAVE WINE | TRIPLE SEC SYRUP | LIME JUICE | SALTED RIM

MOJITO 9.00

HAN SOJU RUM | SIMPLE SYRUP | LIME JUICE | MINT

S&S BLOODY 9.00

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LIME, SOPRESSATA, PEPPERONCINI AND TOMATO SKEWER

MICHELADA 8.00

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OR STEAMED MILK

MORIARTY BREEZE 9.00

LEMONADE | HAN SOJU VODKA | MUDDLED BERRIES



WINE

CHARDONNAY 8.00
SYCAMORE LANE, NAPA, CALIFORNIA

ROSE-BRUT 9.00
JAUME SERRA CRISTALINO, SPAIN

SPARKLING WINE 7.00
OPERA PRIMA, SPAIN

WHITE SANGRIA 9.00
HARKEN 2014 CALIFORNIA | APPLES | ORANGES |
STRAWBERRIES

BEER

DESERT SWARM, DOUBLE WIT, 7% 5.25
THOUSAND PALMS, CALIFORNIA

OCHO REALES, PILSNER, 4.6% 6.00
MONTERREY, MEXICO
• GLUTEN FREE •

BLUE MOON, BELGIAN WHITE, 5.4% 5.00
GOLDEN, COLORADO