



SWEET STARTS

LEMON CURD PANCAKES 13

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

FLUFFERNUTTER 13

PEANUT BUTTER | MARSHMALLOW FLUFF | CARAMELIZED 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 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

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 BARBACOA BEEF 'WICH 15

PANELA CHEESE | AVOCADO | RED ONIONS | CHIPOTLE AIOLI | ON PRETZEL HOAGIE WITH PICKLED SLAW.

VEG WORKS 12

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

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

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

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

STRAWBERRY FIELDS 16

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

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

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

» CAFFEINE & COCKTAILS «

	SINGLE	DOUBLE
ESPRESSO	1.95	2.75
MACCHIATO	2.50	2.95

ESPRESSO WITH A DOLLOP OF FOAMED MILK.

BREWED COFFEE			2.95
COMPLIMENTARY REFILLS - DINE IN ONLY			

	FOR HERE	TO-GO SIZES		
		8OZ	12OZ	16OZ
DRIP	2.95	1.95	2.05	2.75
AMERICANO	2.75	2.60	2.75	3.00
CAPPUCCINO	3.95	3.15	3.95	4.15
LATTE	3.95	3.25	3.95	4.25
FLAVORED LATTE	4.40	3.55	4.40	4.85
• SEE SERVER FOR HOUSEMADE FLAVORED SYRUPS				
CAFÉ MOCHA	4.40	3.55	4.40	4.85
• CHOCOLATE OR WHITE CHOCOLATE.				
CAFÉ MEXICANO	4.40	3.55	4.40	4.85
CAFÉ IRELAND	4.40	3.55	4.40	4.85
CAFÉ AU LAIT	3.50	3.15	3.50	3.95
CHAI TEA LATTE	3.55	3.15	3.55	3.95
EXTRA ESPRESSO	.65	.65	.65	.65
FLAVOR SHOT	.45	.30	.45	.60
• SEE SERVER FOR HOUSEMADE FLAVORED SYRUPS				
MILK ALTERNATIVE	.45	.30	.45	.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	2.80	2.45	2.80	3.25
• CHOCOLATE OR WHITE CHOCOLATE				

S&S HOT CHOCOLATE 5.45

HOUSEMADE MARSHMALLOW I WHIPPED CREAM I CHOCOLATE SAUCE
*IN HOUSE ONLY

	FOR HERE	TO-GO SIZES		
		16OZ	24OZ	
COLD BREW COFFEE	3.45	3.45	3.95	
ICED AMERICANO	2.75	3.00	3.25	
ICED LATTE	3.95	4.25	4.95	
ICED MOCHA	3.95	4.25	4.95	
• CHOCOLATE OR WHITE CHOCOLATE				
ICED MEXICANO	3.95	4.25	4.95	
ICED CHAI LATTE	3.95	4.25	4.95	

	FOR HERE	16OZ	24OZ
ORANGE JUICE	3.79	3.99	5.95
APPLE JUICE	3.69	3.89	4.85
CRANBERRY JUICE	3.69	3.89	4.85
MILK	2.00	2.25	4.25
CHOCOLATE OR STRAWBERRY MILK	2.25	2.45	4.45
ICE TEA	2.95	2.45	2.95

IN HOUSE FREE REFILLS

SODA 1.85
• COKE, DIET COKE OR SPRITE

SAN PELLEGRINO 2.75
• LEMON OR ORANGE

We proudly partner with:



Teamwork makes the dreamwork, grateful for all my teammates.

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

Head Pastry Chef - Daniela Martinez
Head Cake Decorator - Ray Miranda-Vizcaino
Head Bread Baker - Jessica Arzate-Diaz

MIMOSAS

TRADITIONAL 9.00
ORANGE JUICE

SUMMER FRUIT 11.00
ROBINSONS CORDIAL

BLACK CURRANT 11.00
RIBENA IRISH CORDIAL

BLACKBERRY 13.00
MUDDLED BLACKBERRIES I RICE VODKA I SPARKLING WINE

BLUEBERRY BUBBLES 13.00
MUDDLED BLUEBERRIES I RICE VODKA I SPARKLING WINE

SEASONAL 12.00
FRUIT PUREE

MIMOSA FLIGHT 20.00
CHEFS SELECTION OF FOUR

BLOODY MARY

S&S BLOODY 9.00
HAN SOJU VODKA I ZING ZANG MIX I GRILLED ASPARAGUS SPEAR I LIME, SOPRESSATA, PEPPERONCINI AND TOMATO SKEWER

MICHELADA 8.00
CABEZON BEER I ZING ZANG MIX

— SPECIALTY DRINKS —

MORIARTY BREEZE 9.00
LEMONADE I RICE VODKA I MUDDLED BERRIES

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

BOTTLED BEER

CABEZON, PILSNER, 5.1% 5.25
TECATE, MEXICO

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

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

BREADS

ALL OF OUR BREADS ARE MADE DAILY IN-HOUSE EXCEPT GLUTEN FREE

RYE- RYE FLOUR I YEAST I SALT I CARAWAY SEED
LEVAIN - HIGH GLUTEN WHITE FLOUR I SALT I YEAST I WATER *VEGAN
BROWN BREAD - COARSE WHEAT FLOUR I BUTTERMILK I OIL I BAKING SODA
SODA BREAD - WHITE FLOUR I RAISINS I BUTTER I BUTTERMILK I BAKING SODA
*"Udi's" GLUTEN FREE - TAPIOCA STARCH I BROWN RICE FLOUR I POTATO STARCH

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



👉 SPECIALTY COCKTAILS 👈

TRADITIONAL MIMOSA 9.00
ORANGE JUICE

BLUEBERRY BUBBLES 13.00
MUDDLED BLUEBERRIES | RICE VODKA | SPARKLING WINE

LAVENDER LEMON MIMOSA 12
LAVENDER INFUSED LEMONADE

MIMOSA FLIGHT 20.00
CHEFS SELECTION OF FOUR

S&S BLOODY 9.00
HAN SOJU VODKA | ZING ZANG MIX | GRILLED
ASPARAGUS SPEAR | LIME, SOPRESSATA,
PEPPERONCINI AND TOMATO SKEWER

MICHELADA 8.00
CABEZON BEER | ZING ZANG MIX

BEER & WINE

CABEZON, PILSNER, 5.1% 5.25
TECATE, MEXICO

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

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

CHARDONNAY 7.00
HARKEN, PARLIER CALIFORNIA