

DOCKSIDE DINING

brunch is served:
weekends 10am - 3pm



bites, beers & tall tales
1035 la bonita drive
lake san marcos, ca 92078



locally sourced
& made on-site

EGGS

- avocado smash** \$14.00
two eggs, grilled rosemary sourdough,
smashed avocado, olive oil, basil
- steak & eggs** \$18.00
two eggs, griddled truffle mashed potatoes,
grilled asparagus, hollandaise sauce
- pork shoulder hash** \$15.00
two eggs, potatoes, grilled scallions, salsa verde,
queso fresco, pickled onions, cilantro
- breakfast quesadilla** \$14.00
two eggs, lime crema, guajillo chili sauce,
black beans, cilantro
- biscuits & gravy** \$13.00
two eggs, black pepper biscuits,
bacon-brown sugar glazed, sausage gravy
- creamed chipped beef** \$12.00
two eggs, shredded corned beef,
rosemary sourdough, mornay sauce
- broccoli & egg white omelet** \$14.00
herb-garlic goat cheese, crispy onion petals,
basil pesto
- croquet madame** \$13.00
two eggs, ham, mozzarella, brioche,
mornay sauce, pickled mustard seeds
- basic breakfast** \$12.00
two eggs any style, bacon or breakfast sausage,
potatoes or fruit, rosemary sourdough, seasonal jam

BENEDICTS

- traditional** \$13.00
poached eggs, canadian bacon, hollandaise
- lox** \$16.00
poached eggs, smoked salmon, cream cheese,
capers, red onion, hollandaise
- dockside** \$18.00
poached eggs, sautéed jumbo lump crab,
grilled asparagus, hollandaise

SIDES

- sides** \$4.00
 - toast and jam
 - two eggs
 - bacon
 - breakfast sausage
 - yogurt and granola
 - fruit
 - breakfast potatoes
 - biscuit and gravy

BRUNCH FAVORITES

- lemon ricotta french toast** \$14.00
challah bread, sweet ricotta, lemon curd,
vanilla maple syrup
- candied pecan & banana pancakes** \$14.00
mascarpone whipped cream,
bananas foster sauce
- acai bowl** \$13.00
banana-almond granola, toasted coconut,
peanut butter, seasonal fruit
- decoy sticky bun** \$8.00
nutella, butter rum, vanilla gelato,
candied hazelnuts

HANDHELDS

- croissant sandwich** \$14.00
triple cream cheese, salami, avocado,
fried egg, basil
- breakfast pizza** \$16.00
potatoes, bacon, caramelized onions, tomato,
mozzarella, two eggs
- lakeside cheeseburger** \$14.00
8 oz. beef patty, lettuce, tomato, red onion,
cheddar, garlic aioli, brioche bun
add : egg \$2, bacon \$2, upgrade to a bison patty \$3
- pulled pork sandwich** \$17.00
cabbage slaw, braised pork, grilled pineapple,
pickled jalapeño, bbq sauce, brioche bun
- lobster blt** \$19.00
applewood bacon, butter lettuce, tomato,
tarragon aioli, brioche

GREENS

add : chicken \$4, steak \$9, shrimp \$9

- farmer's market salad** \$10.00
raw market offerings, apple cider vinaigrette,
organic greens
- caesar salad** \$11.00
romaine, croutons, garlic-parmesan dressing
- greek salad** \$11.00
romaine, cherry tomatoes, red onion,
cucumbers, capers, feta, kalamata olives,
pepperoncini vinaigrette



date issued :

121716

executive chef :

David Walnut

chef de cuisine :

Shaggy Simmons