

BREAKFAST ENTREES

- GF Shrimp & Crab Omelette** 16
three egg omelette filled with bay shrimp, rock crab and mixed cheese, topped with hollandaise sauce, served with home fried potatoes
add avocado + \$3
- Eggs Benedict** 15
toasted English muffin topped with Canadian bacon, poached eggs and hollandaise sauce, served with home fried potatoes
- Veggie Benedict** 15
toasted English muffin topped with fresh sauteed spinach tomatoes, poached eggs and hollandaise sauce, served with home fried potatoes
- GF Denver Omelette** 14
three egg omelette filled with country ham, onions green bell pepper and mixed cheese, served with home fried potatoes
- Loco Moco** 13
two scoops of white rice, angus hamburger patty, brown onion gravy, green onions & topped with two eggs
- GF Boathouse Mess** 14
three eggs scrambled with white onion, broccoli, red & green bell peppers and home fries, topped with mixed cheese and green onions, served with a side of salsa
add avocado + \$3 | add chicken + \$4
- GF Mushroom & Spinach Omelette** 13
three eggs, mushrooms, fresh spinach, green onions and mixed cheese, served with home fried potatoes
- Macadamia Nut Banana Pancakes** 10
3 pancakes, sliced banana, macadamia nuts whipped butter and syrup
- GF Acai Bowl** 11
acai, layer of granola, bananas and fresh berries, drizzle of honey
- French Toast** 12
thick Texas toast, topped with seasonal fruit whipped butter & syrup
- GF 3 Eggs & Bacon** 11
three eggs served with two strips of bacon, served with home fried potatoes
- GF Chilaquiles** 14
tortilla chips with spicy salsa cruda, two eggs, cotija cheese, sour cream and a side of black beans
add avocado + \$3
- GF Huevos Rancheros** 13
two eggs over medium & served over corn tortillas, black beans, topped with cheese, tomatoes, green onions, salsa & sour cream served with home fried potatoes
add avocado + \$3
- French Toast Party** 16
two each of the following: Boathouse french toast, eggs, bacon strips & sausage links, served with whipped butter & syrup



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Boathouse Restaurant

B R U N C H M E N U

- Calamari** 12.95
tender fried calamari, tartar sauce, cocktail sauce
- GF Boathouse Prawn Cocktail** 15.95
prawns, tomato sauce, red onion, cilantro, cucumber & avocado, tortilla chips
- Roasted Garlic & Almond Crusted Brie** 15.95
almond crusted brie, roasted garlic, blueberry lavender jam seasonal fruit selection, crostini
- GF Ceviche** 11.95
whitefish & shrimp, traditional lime marinade, tortilla chips
- New England Clam Chowder** Cup 7 Bowl 9
*Santa Cruz Chowder Cook-Off Peoples Choice 1st Place
- GF Mixed Greens Gorgonzola** Half 8 Full 12
mixed greens, gorgonzola, candied walnuts red pear, balsamic vinaigrette

LUNCH ENTREES

- Boathouse Fish & Chips** 17
breaded wild Alaskan Cod, seasoned fries, tartar sauce
- GF Carnitas or Fish Tacos** 15
pulled pork carnitas or grilled wild Alaskan Cod, corn tortillas, shredded cabbage, pico de gallo, jalapeño ranch, refried beans | **add avocado \$3**
- GF Macadamia Encrusted Ono** 18
pan grilled wild Ono, roasted coconut & macadamia crust, mango salsa, balsamic reduction, mixed greens
- 1/2 Pound Angus Burger** 13
100% angus beef, spring mix, tomato, onion, garlic aioli, seasoned fries
add cheese \$1 | add bacon \$2 | add avocado \$3
- Chipotle Chicken Sandwich** 14
fried chicken, ciabatta roll, baby greens, chipotle aioli tomato, onion, avocado, jack cheese, seasoned fries
- Seafood Melt** 14
shrimp & crab meat salad, sourdough, jack cheese, seasoned fries
- Seared Ahi & Soba Noodle Salad** 22
seared rare blackened ahi tuna, mixed greens, soba noodles cabbage, bell peppers, asian dressing

Whenever possible, we source the freshest fish, meats and produce from local farmers and vendors with an emphasis on sustainability

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

GF = Already is or can be made gluten free. Please make staff aware of any food allergies. | Gratuity not included. All items subject to availability. | Split plate charge \$4

\$1.50 PER PERSON DESSERT SERVICE FEE WILL BE ASSESSED TO ANY DESSERT BROUGHT BY GUESTS.

BRUNCH FAVORITES

Bottomless Champagne or Mimosa 8

Purchase a brunch entree and add bottomless champagne or mimosas for just \$8

Boathouse Spicy Bloody Mary

Spicy Vodka mixed with our tasty bloody mary mix and garnished with all the goodies

SPECIALTY MARTINIS

Watermelon Lime Drop

Watermelon flavored vodka, fresh squeezed lime and sugar, triple sec, and a splash of sweet & sour, served in a sugar rimmed glass

Strawberry Ginger Bellini

Stoli vodka, Ginger liqueur & strawberry puree in a sugar rimmed martini glass and topped with champagne

Pomegranatini

Grey Goose L'Orange Vodka, triple sec, and real pomegranate juice

Passion Fruit Lemon Drop

Passion fruit vodka, fresh lemons, sugar, a splash of triple sec, and sweet & sour, served up in a sugar rimmed glass

SIGNATURE COCKTAILS

Boathouse Billionaire Margarita

Patron Silver tequila, Cointreau, fresh limes, splash of sweet & sour with a float of Grand Marnier

Sangria | Glass or Pitcher *(great for sharing)*

traditional sangria made with red wine, peach schnapps, raspberry liqueur, fresh fruit, orange juice and a splash of 7-up

Boathouse Mule

vodka, ginger beer, lime, bitters served cold over ice

Mojito de Cuba

Fresh mint, light rum, sugar, and fresh lime muddled together and topped with a splash of soda

Watermelon Lemonade

Watermelon flavored vodka, fresh lemon juice, triple sec and a splash of sweet & sour and 7-up

Malibu Planters Punch

Tropical Malibu rum, pineapple juice, orange juice, lime juice, topped with a float of dark rum

Blueberry Mojito

Fresh mint, light rum, blueberries, sugar and fresh lime muddled together and topped with a splash of soda

Hawaiian Iced Tea

A twist on a traditional favorite. Made with vodka, gin, rum, triple sec, sweet & sour and pineapple juice

White Wine g / b

Cakebread Chardonnay , Napa Valley	75
La Crema Chardonnay , Sonoma Coast	12 / 48
Kendall Jackson Chardonnay , California	10 / 40
Hess Select Chardonnay , Monterey	9 / 36
Pacific Bay Chardonnay , California	8 / 30
Kim Crawford Sauv Blanc , Marlborough, NZ	10 / 40
Ferari-Carano Fume Blanc , Sonoma	10 / 40
Joel Gott Sauvignon Blanc , Napa Valley	9 / 36
Mezzacorona Pinot Grigio , Italy	8 / 32
Kendall Jackson Riesling , Monterey	8 / 32
Beringer White Zinfandel , California	8 / 32

Red Wine

Justin Cabernet Sauvignon , Paso Robles	14 / 56
Rodney Strong Cabernet Sauvignon , Sonoma	11 / 44
Sterling Cabernet Sauvignon , Central Coast	10 / 40
Chalone Cabernet Sauvignon , Monterey	9 / 36
Pacific Bay Cabernet Sauvignon , California	8 / 30
Rutherford Ranch Merlot , Alexander Valley	9 / 36
Pacific Bay Merlot , California	8 / 30
Folie A Deux Pinot Noir , California	10 / 40
Angenine Pinot Noir , California	8 / 32
Llama 'Old Vine' Malbec , Argentina	8 / 32
Kendall Jackson Zinfandel , Mendocino	10 / 40

750ml corkage fee \$15 | Three bottle maximum

BEER MENU

- LOCAL** **Karl Strauss Aurora Hoppyalis IPA** 7.0%, San Diego, CA
- LOCAL** **Karl Strauss Red Trolley Ale** 5.8%, San Diego, CA
- LOCAL** **Stone Ripper Pale Ale** 5.6%, San Diego, CA
- LOCAL** **Alesmith Lil Devil Belgian Pale Ale** 6.0%, San Diego, CA
- LOCAL** **Mother Earth Cali Creamin Vanilla Cream Ale** 5.2%, Vista, CA
- Allagash White** 5.0%, Portland, ME
- Stella Artois** 5.0%, Belgium
- Maui Brewing Company Coconut Porter** 6.0%, Maui, HI
- Maui Brewing Company Big Swell IPA** 6.8%, Maui, HI
- LOCAL** **Alpine Beer Company Duet** 7.0%, Alpine, CA
- Kona Longboard Lager** 4.6%, Kona, HI
- Corona Extra** 4.6%, Mexico
- Pacifico** 4.5%, Mexico
- Bud Light** 4.2%, St. Louis, MO
- Coors Light** 4.2%, Colorado
- Odoul's Amber** NA, St. Louis, MO



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