

Fresh Squeezed Orange Juice
We Juice Valencia Oranges Daily!
9 Oz 3.75 • 12 Oz 4.50 • 1 Liter 12.00

Breakfast

Serving our own Blend of Sumatran
& Guatemalan Coffee by Calabria
Coffee Roasters of San Diego

Eggs & Omelets

Toast Choices: Sourdough, Rosemary Sourdough, Multigrain, Brioche, Wheat, Rye, English Muffin, Raisin Walnut
Housemade Buttermilk Biscuit \$1.50 additional
+ \$2 substitute Egg Whites

Eggs & Toast \$7

Eggs, Toast and a Side \$10.50

Side Choices are Crispy Hash Browns, O'Brien Breakfast Potatoes, Sliced Roma Tomatoes, Avocado,
Mixed Green Salad, Black Beans, Fruit
Housemade Vanilla Bean or Lemon Greek Yogurt -Add \$1.50
Honey Cured Bacon, Pork Sausage Links, Turkey Sausage Links or Neuske's Canadian Bacon - Add \$4.50
Seared Salmon or Prime Flat Iron Steak - Add \$10.00

California Omelet \$14

Asparagus, Mushrooms, Basil, Topped with Baby Arugula and Creamy Goat Cheese

Caprese Frittata \$14

Open-faced Omelet topped with Provolone, Ricotta, Fresh & Oven Roasted Tomatoes, Basil, Pesto & Baby Arugula

Green Scramble \$14

Organic Baby Spinach, Zucchini, Green Onion, Basil Pesto & Feta cheese, topped with Avocado

Southwest Omelet \$15

Spicy Chicken Breast, Salsa Fresca, Poblano Chiles, Roasted Corn & Pepper Jack Cheese, Avocado and Tomatillo Sauce

Avocado Toast \$11

Toasted Sourdough topped with Avocado, Fresh Sliced Tomato, Bacon & a Sunny-side-up Egg

Benedicts

2 Poached Eggs, your choice of Side

Classic \$14

Nueske's Canadian Bacon, Hollandaise Sauce, English Muffin

Crispy Parmesan Risotto & Honey Cured Bacon \$15

Parmesan and Cream Cheese Risotto Cakes, Baby Arugula, Bearnaise

Tuscan \$15

Organic Baby Spinach, Roasted Tomatoes & Pesto, English Muffin, Hollandaise Sauce
+add Fontanini's Ground Italian Sausage for \$2

Seared Salmon \$17

Organic Baby Spinach & Grilled Roma Tomatoes
Bearnaise Sauce, Served on a Housemade Buttermilk Biscuit

Organic Quinoa \$15

Pan-seared Organic Quinoa, Zucchini, Corn, Onion, Poblano & Jalapeño
Topped with Baby Arugula and Hollandaise with Spicy Salsa Negra

Specialties

Brioche Breakfast Grilled Cheese Sandwich \$15

Organic Baby Spinach, White Cheddar Omelet
Your choice of Honey Cured Bacon, Pork Sausage, Turkey Sausage, Neuske's Canadian Bacon or Sliced Tomato
Served with your choice of a Side

Pancakes

Served with 100% Maple Syrup
Choice of: Buttermilk, Multigrain, Lemon Ricotta (seasonal), Gluten-Free +\$1
1 Pancake \$6 • 2 Pancakes \$9 • 3 Pancakes \$11

French Toast \$10

Blackberry Stuffed French Toast \$14

Ricotta, Blackberry Compote and Fresh Mixed Berries

Waffle \$8.50

Salted Caramel Waffle \$10.00

Bananas, Glazed Pecans, Chantilly Cream

Multigrain Hot Cereal \$8

Claire's Homemade Hot Cereal served with a side of Dried Cherries, Brown Sugar & Steamed Milk

Maple Brûléed Irish Steel Cut Oats \$9.50

Bananas, Grilled Pineapple, Blueberries, Brûléed Brown Sugar

Beach Bowl \$9.50

Vanilla Bean or Lemon Greek Yogurt, Blended Acai, Fresh Bananas, Blueberries, Strawberries, Housemade Cherry Granola

Norwegian Smoked Salmon, Avocado & A Bagel 12.50

Capers, Red Onions, Cream Cheese

Divorciados \$14

2 eggs on your choice of Corn or Flour Tortillas with Black Beans, Queso Fresco, Grilled Green Onion, Guacamole & Salsa Fresca
Topped with Tomatillo & Ranchero Sauces

Chilaquiles \$14

2 Eggs, Corn Tortilla Chips, Tossed in your choice of Red or Green Sauce, and choice of Chorizo or Spicy Chicken Breast
Topped with Avocado, Queso Fresco, Cilantro, Fried Jalapeno & Crema

Enchiladas & Eggs \$14

2 Cheese Enchiladas with your choice of Red or Green Sauce & 2 Eggs, Black Beans, Grilled Green Onions, Guacamole & Salsa Fresca

Angus Short Rib & Hash Brown Potato Cakes \$14.50

Cabernet Braised Beef with Eggs and your choice of Toast

Biscuits & Gravy \$8

2 Housemade Biscuits served with Italian Sausage Gravy

858-259-8597

Consuming Raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

At **Claire's on Cedros**, we have created a menu with only the finest ingredients!

Our espresso and coffee is ground here daily. Our drip coffee is made from our own blend of Sumatran & Guatemalan Coffee Beans roasted by **Calabria Coffee Roasters** of San Diego (which is also available for retail purchase at Claire's Too).

Our espresso is a 5 bean blend from Calabria, creating a rich cr ma in every shot!

We even "cold brew" a smooth Kyoto Coffee!

Valencia Oranges are juiced here daily for the freshest glass of orange juice around!

We only serve free range, veggie-fed brown eggs from **Eben-Haezer Poultry Ranch** of Ramona
100% pure Vermont Maple Syrup tops off your pancakes or French Toast.

Our water is purified by reverse osmosis.

All our breads are delivered daily from **Bread & Cie Bakery** of San Diego, and **Prager Brothers** of Carlsbad.

Our pastries are made in house and are from **Isabelle's French Bakery** of Encinitas.

Try our housemade Peach Cobbler Coffee Cake!

Thank you for dining at Claire's on Cedros!

Coffee & Espresso

by Calabria Coffee Roasters of San Diego

Coffee	3.25
Espresso	2.25
Americano	3.25
Cappuccino	4.00
Caffe Latte	4.00
Matcha Latte	4.00
Caffe Au'Lait	4.00
Salted Caramel Latte	4.50
Chai Latte	4.00
Dirty Vanilla Chai Latte	4.75
Dulche De Leche Chai Latte	4.75
Coconut Cortado	4.00
Lavender Honey Cortado	4.00

Our Favorite Mochas...

Ibarra Mexican	4.50
Callebaut Belgian Dark or White	4.50
Hershey's Classic	4.50
Peppermint White	4.50
Almond Joy	4.50
Monin Sugar Free Dark	4.50
Raspberry Truffle	4.50
Hot Chocolate	3.25
Housemade Dulce de Leche Steamer	3.25

Kyoto Coffee *iced

Ibarra Kyoto	4.50
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French Press

5.50

Masala Chai Tea Latte

4.00

Housemade Dulce de Leche Chai Latte

4.25

Loose Leaf Teas by Tea Fort 

3.25

Iced or Hot

Black Teas

Organic, English Breakfast
Decaf Breakfast
Samovar, Masala Chai
Orchard Vanilla
Estate Darjeeling
Formosa Oolong
Organic, Earl Grey
Organic, Sweet Orange Spice

Green Teas

Organic, Jasmine
Organic, Lemon Sorbetti
Organic, Cucumber Mint

White Teas

White Ginger Pear
Organic, Ambrosia

Herbal Teas

Organic, Chamomile Citron
Raspberry Nectar
Organic, Wildberry Hibiscus
Bleu Mint

Fresh Mimosas & Bellinis 7.50

Fresh Squeezed Orange Juice
Watermelon Thyme • Grapefruit Sage
White Peach • Guava • Blackberry
Pomegranate • Pineapple

Han Vodka Cocktails \$8

Cutwater Bloody Mary
Spiked Kombucha
Cock n' Bull Ginger Beer Mule

Greek Yogurt & Organic Agave Smoothies

Black Cherry Almond	5.50
Blueberry Banana	4.95
Strawberry Peach	4.95
<i>(add Kale or Organic Spinach for 1.00, Acai for 1.50)</i>	

Evolution, Organic Cold Pressed Juice

Grapefruit Juice, 9oz or 12oz	3.75 / 4.50
Apple Juice, 9oz or 12oz	3.00 / 3.75
Ocean Spray Cranberry Juice 9oz or 12oz	3.00 / 3.75

Brew Dr. Kombucha, Organic

4.00

14oz bottles

Superberry
Ginger Tumeric
Lavender "Love"

RAW Juicery + Probiotics 12oz

6.95

Mermaid Lemonaid
Melon Ros 
The Cleanup *(with activated Charcoal)*

Bottled Non-Alcoholic Beverages 12oz

Mexican Coke	3.50
IBC Root Beer	3.50
Cock'n Bull Ginger Beer	3.50
Unfiltered Ginger Ales, <i>By Bruce Cost</i>	3.50
• <i>Passion Fruit with Tumeric</i>	
• <i>Blood Orange with Meyer Lemon</i>	
• <i>Pomegranate with Hibiscus</i>	
• <i>Jasmine Tea</i>	
San Pellegrino, Sparkling, 500ml / 750ml	3.75 / 5.50
Fiji, Artesian Water, 1 liter	4.50

Sodas, Iced Tea, Lemonade

3.25

**free refills*

Claire's on Cedros customer parking available behind the restaurant.