

VERANDA

fireside lounge & restaurant

BREAKFAST

LIGHTER FARE

Avocado Toast country levain bread, goat cheese, radish, cherry tomatoes \$15 (V)
add one egg any style \$3

Norwegian Smoked Salmon red onion, sliced tomato, bibb lettuce, capers, toasted bagel \$17

Steel-Cut Oatmeal raisins, brown sugar, milk, \$12 (V) (GF)

The Continental assorted pastries, seasonal fruit, fresh juice, coffee \$18 (V)

Power Smoothie pineapple, orange, whey protein \$9 (V) (GF)

Green Machine Smoothie soy milk, green apple, spinach, celery, avocado \$9 (V) (GF)

SPECIALTIES

La Jolla Healthy Breakfast egg-white omelet, arugula, mushroom, tomato, grilled vegetable hash \$18 (GF)

American Breakfast two eggs any style, house potatoes, choice of: bacon, pork sausage, black forest ham, turkey bacon, served with choice of toast \$18

Breakfast Burrito soft scrambled egg, cheddar cheese, potatoes, bacon, sriracha aioli, salsa roja \$15

Eggs Benedict two poached eggs, english muffin, canadian bacon, house potatoes, hollandaise \$19

Buttermilk Pancakes warm syrup, choice of: bacon, pork sausage, black forest ham, turkey bacon \$16
add: chocolate chips, banana, blueberries \$2 each

Belgian Waffle warm syrup, fresh strawberries, whipped cream \$15

SIDES

Seasonal Fruit & Berries \$11 (V) (GF)

Half Grapefruit \$5 (V) (GF)

Bakery muffin, croissant, english muffin, scone \$4 (V)

Toast white, sourdough, wheat, gluten-free \$3 (V)

Bagel with Cream Cheese plain, everything \$7

House Potatoes \$4 (V) (GF)

Breakfast Protein bacon, pork sausage, black forest ham, turkey bacon \$5 (GF)

For your convenience our kitchen will happily split any dish on our menu for \$5.

(V) = Vegetarian | (GF) = Gluten Free

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.

We support the minimum wage increase approved by the State legislature. A 4.95% surcharge has been added to your check and all of us at Veranda Fireside Lounge & Restaurant thank you for supporting us as we strive to offer you exceptional service and an extraordinary dining experience.



WHITE WINES

Zonin, Prosecco, Italy \$11 / \$44
 Chandon, Brut, CA \$12 / \$48
 Roederer Estate, Brut, Mendocino \$60
 Schramsberg Blanc de Blancs, CA \$85
 Jean Charles Boisset, Rosé, France \$15 / \$60
 Benvolio, Pinot Grigio, Friuli, Italy \$11 / \$44
 Mohua, Sauvignon Blanc, Marlborough, New Zealand \$12 / \$48
 "Emmolo" by Caymus, Sauvignon Blanc, Napa Valley \$17 / \$68
 Cakebread Sauvignon Blanc, Napa, Valley \$72
 Seaglass, Riesling, Monterey County \$11 / \$44
 Mont Gravet, Rosé, Pays d'Oc, France \$10 / \$40
 Angeline, Chardonnay, CA \$11 / \$44
 Smoke Tree, Chardonnay, Sonoma County \$14 / \$56
 Sonoma-Cutrer, Chardonnay, Russian River Ranches \$17 / \$68
 Joseph Phelps "Freestone", Chardonnay, Sonoma \$75
 Jordan, Chardonnay, Russian River Valley \$85
 Cakebread, Chardonnay, Napa Valley \$100

RED WINES

Angeline, Pinot Noir, CA \$11 / \$44
 Hahn, Pinot Noir, Monterey \$14 / 56
 Au Bon Climat, Pinot Noir, Santa Barbara County \$16 / \$64
 "Enroute" by Far Niente, Pinot Noir, Russian River, \$95
 Penner-Ash, Willamette Valley, Oregon, \$100
 Angeline, Cabernet Sauvignon, CA \$11 / \$44
 Martin Ray, Cabernet Sauvignon, Sonoma County \$15 / \$60
 Sean Minor, Cabernet Sauvignon, Napa Valley \$17 / \$68
 Justin, Cabernet Sauvignon, Paso Robles \$65
 Sterling, "Vintner's Collection", Meritage, CA \$50
 Cain, "Cuvee", Napa Valley \$90
 Faust, Cabernet Sauvignon, Napa Valley \$100
 Jordan, Cabernet Sauvignon, Alexander Valley \$120
 Silver Oak, Cabernet Sauvignon, Alexander Valley \$185
 Angeline, Merlot, CA \$11 / \$44
 Archeval Ferrer, Malbec, Mendoza, Argentina \$12 / \$48
 Saldo, Zinfandel, CA \$16 / \$64
 Numanthia "Termes", Tempranillo, Toro, Spain \$15 / \$60
 D'Arenberg "Footbolt", Shiraz, McLaren Vale, AUS \$12 / \$48

BOTTLED BEER

Bud Light \$7	Stella Artois \$7
Budweiser \$7	Blue Moon \$7
Amstel Light \$7	Pacifico \$7
Heineken \$7	Guinness \$8
Corona \$7	

DRAFT BEER

Sculpin, IPA \$9
 Karl Strauss, Red Trolley Amber Ale \$8
 Stone, Delicious IPA \$8
 Coors Light, Lager \$7

SPECIALTY COCKTAILS

Ginger Antioxidant maker's mark, ginger, lemon, blueberry \$14
Lychee Lavender Martini hangar one vodka, lychee, lavender bitters \$15
Spicy Dark Citrus Paloma casamigos blanco tequila, grapefruit, blood orange, firewater bitters \$13
RBI Sangria red wine, grand marnier, cinnamon, apple, orange, maple syrup \$13
Old Cuban ron zacapa 23 rum, mint, lime, prosecco \$13
Rye Old Fashioned rittenhouse rye, brown sugar syrup, orange bitters, bitter truth pimento dram \$15
RBI Bloody Mary tito's vodka, tomato, horseradish, lime \$14

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