

# LIGHTHOUSE

## Brunch

### Starters

#### CINNAMON SUGAR BEIGNETS

Cream Cheese Icing • 7.99

#### MIXED FRUIT BOWL • 9.99

#### NEWPORT NACHOS

House Made Tortilla Chips, Creamy Cheddar Sauce, Pico de Gallo, Sour Cream, Cilantro, Guacamole, Guajillo Red Sauce • Chicken 13.99 • Steak 15.99

#### COCONUT SHRIMP

Panko Coconut Battered Shrimp, Coconut Milk, Sweet Sambal Chili Sauce • 16.99

#### CRISPY CALAMARI

House-Made Marinara Sauce & Old Bay Seasoned Aioli • 18.99

#### BACON WRAPPED DATES

California Dates, Bacon, Bleu Cheese, Blackberry Drizzle • 11.99

#### CAESAR SALAD

Romaine, Parmesan, House-Made Dressing, Roasted Breadcrumbs, Anchovies • 11.99  
Chicken +6 • Skirt Steak +8 • Shrimp +8 • Salmon +10

#### WEDGE SALAD

Hearts of Romaine, Bleu Cheese, Cherry Tomatoes, Bacon, Pickled Onions • 14.99

#### BACON WRAPPED JALAPEÑOS

Bacon, Jalapeños, Cream Cheese, Blackberry Sauce • 10.99

#### LOBSTER MAC

Rotini, Mozzarella, Parmesan, Cheddar, Maine Lobster Meat, Roasted Breadcrumbs • 16.99

#### AHI TOASTARITO

Ahi Tuna, Red Onions, Mango, Cilantro, Poke Sauce, Avocado, Chili Aioli • 22.99

#### HOUSE-MADE CLAM CHOWDER

6.99 / 9.99

#### SOUP OF THE DAY

Chef's Daily Creation • 6.99 / 9.99

### Mimosa Brunch!



\$17 per person  
with purchase of a brunch entree

Limit 4 Drinks per Person. We Reserve the Right to Limit Consumption.  
Please Drink Responsibly. Limit One Hour and 30 Minutes.

### Entrees

#### CLASSIC TWO EGG BREAKFAST\*

Two Organic Eggs, Bacon, Sausage, Breakfast Potatoes, Toast • 13.99

#### BAYSIDE OMELETTE\*

Egg Whites, Sautéed Spinach, Baby Peppers, Roasted Roma Tomato, Potatoes, Toast • 16.99

#### BACON, CHEDDAR & AVOCADO OMELETTE\*

Eggs, Bacon, Cheddar Cheese, Avocado, Potatoes, Toast • 17.99

#### LIGHTHOUSE BENEDICT\*

Prosciutto, Arugula, Balsamic Reduction, Hollandaise, Potatoes • 17.99

#### CLASSIC BENEDICT\*

Canadian Bacon, Toasted Muffin, Hollandaise, Potatoes • 17.99

#### AVOCADO TOAST\*

Avocado, Poached Eggs, Arugula, Mixed Greens, Sweet Peppers, Vinaigrette • 16.99

#### BREAKFAST BURRITO

Scrambled Eggs, Cheddar Cheese, Bacon, Sausage, Potatoes, Avocado Crema, Pico de Gallo • 15.99

#### LEMON BLUEBERRY RICOTTA PANCAKES

Mascarpone Cream Sauce, Blueberry Coulis • 15.99

#### BRIOCHE FRENCH TOAST

Brioche Bread, Whipped Cream, Fresh Berries, Maple Syrup • 15.99

#### STEAK CHILAQUILES\*

Flank Steak, Queso Fresco, Avocado Sauce, Sour Cream, Pico de Gallo, House-Made Tortilla Chips, Guajillo Red Sauce or Salsa Verde • 19.99

#### STEAK & EGGS\*

6 oz. Skirt Steak, Two Eggs, Breakfast Potatoes, Toast • 24.99  
Upgrade to Filet Mignon • 10

#### LIGHTHOUSE BURGER\*

Fontina Cheese, Pickles, Caramelized Onions, Lettuce, Tomato, Demi-Glace, Mayo, French Fries • 17.99

#### IMPOSSIBLE BURGER

Vegan Mayo, Dairy Free American Cheese, Mixed Greens, Tomato, Red Onion, Salad, Fries • 21.99

#### CRISPY CHICKEN SANDWICH

Spicy Honey Slaw, Spicy Sambal Aioli, Pickles, Spring Mix Salad, French Fries • 16.99

#### ITALIAN SUB

Salami, Prosciutto, Ham, Provolone, Tomato, Red Onions, Mixed Greens, Red Wine Vinaigrette, Salad, Fries • 16.99

#### TURKEY PESTO SANDWICH

Onions, Tomato, Mixed Greens, Provolone, Salad, Fries • 16.99

#### PROVENCAL GRILLED CHICKEN SALAD

Kale, Cabbage, Quinoa, Currants, Almonds, Tangerines, Peppers, White Balsamic Vinaigrette • 18.99

#### FISH & CHIPS

House Battered Cod, French Fries, Tartar Sauce, Lemon • 18.99

#### LOBSTER ROLL

Rich Lobster Salad made with Tarragon Aioli, Wasabi Caviar, Parmesan Fries • 24.99

#### MAHI MAHI TACOS

Cilantro Lime Coleslaw, Chili Aioli, Queso Fresco, Petite Salad • 19.99

#### CHIPOTLE SHRIMP TACOS

Lemon-Oregano Slaw, Pico de Gallo, Avocado Crema, Petite Salad • 21.99

## COCKTAILS

### SUNSET MARGARITA

Lunazul Tequila, Lime Juice, Triple Sec, Agave, Red Wine Float • 14

### CADILLAC MARGARITA

Patron Tequila, Fresh Squeezed Lime, Agave, Grand Marnier • 16

### SPICY MANGO MARGARITA

Casamigos Tequila, Lime, Agave, Jalapeño Juice, Chamoy, Mango Puree • 15

### RASPBERRY MARGARITA

Lunazul Tequila, Lime Juice, Raspberry Puree, Agave • 15

### SMOKY BASIL MEZCAL

Mezcal, Lime Juice, Basil, Agave • 14

### STRAWBERRY MOJITO

Rum, Strawberries, Mint, Lime Juice, Simple Syrup, Soda Water • 13

### WATERMELON BREEZE

Grey Goose Essences Watermelon & Basil, Fresh Watermelon Juice, Lime, Agave • 15

### SUNBURST MARTINI

Malibu Coconut Rum, Deep Eddy Vodka, Pineapple Juice, Grenadine • 16

### POMEGRANATE MARTINI

Absolut Elyx Vodka, Pama Pomegranate Liquor, Pomegranate Seeds, Lime Wheel • 16

### LAVENDER LEMON DROP

Citrus Vodka, Lavender Simple Syrup, Lemon Juice • 14

### MARINA MAI TAI

Cruzan Light Rum, Pineapple, Lime Juice, Orgeat, Topped with Dark Rum • 14

## WHISKEY COCKTAILS

OLD FASHIONED • MANHATTAN • WHISKEY SOUR  
IRISH MULE • GODFATHER

## FROZEN COCKTAILS

### MARGARITA

Made with Altos Tequila. Rotating Flavors, Ask Your Server • 10

### PINA COLADA

Light and Dark Rum, Pineapple, Coconut, Cane Sugar • 12



## JUMBO JARS

### BUDDY'S BLOODY

Svedka Vodka, House-Made Mix, Salami & Vegetable Skewer • 19  
Upgrade to Grey Goose + 4

### MEZCAL "SMOKEY" MARIA

Mezcal, House-Made Mix, Shrimp, Bacon & Jalapeno Skewer • 19

### BALBOA RUM PUNCH

Orange Juice, Pineapple Juice, Lime, Grenadine, Malibu, Cruzan & Gosling Black Seal Rum • 19

### WEDGE MOJITO

Plantation Rum, Fresh Fruit, Lime • 19  
Seasonal Flavors. Ask your Server

## HARD SELTZER, KOMBUCHA, CIDER

### WILD BASIN BOOZY SPARKLING WATER • 6

Black Raspberry, Yumberry, Blueberry Mango or Strawberry Coconut 5%

### BOOCHCRAFT KOMBUCHA • 7

Grapefruit Hibiscus 7%

### KYLA KOMBUCHA 16 oz • 8

Lavender Lemonade 6.5%

### BIVOUC CIDER • 7

San Diego Jam Blackberry 6%

## FEATURED WINES

### Sparkling

VAL D'OCA PROSECCO Italy 8/38

CHARLES LAFITTE SPARKLING ROSÉ Champagne, France 12/46

### Rose

DAOU VINEYARDS ROSE Paso Robles 16/62

### Chardonnay

CK MONDAVI CHARDONNAY California 10/38

BUTTER CHARDONNAY California 13/50

FERRARI CARANO CHARDONNAY Sonoma County 13/50

### Sauvignon Blanc

KIM CRAWFORD SAUVIGNON BLANC Marlborough 13/50

### Pinot Gris

ACROBAT PINOT GRIS Oregon, 11/42

### Red Blends

PESSIMIST BY DAOU Paso Robles, CA 13/50

MURRIETA'S WELL "The Spur" Livermore, CA 15/58

STAG'S LEAP "Hands of Time" Napa, CA 17/66

ZOBÈTO "Dizziness of Freedom" Paso Robles, CA 17/66

### Pinot Noir

EOS California, 12/46

BANSHEE Santa Lucia Highlands, CA 12/46

WENTE Riva Ranch, CA 14/54

### Cabernet

CK MONDAVI California, 10/38

INCEPTION Paso Robles, CA 13/50

QUILT Napa Valley, CA 16/62

JUSTIN Paso Robles, CA 20/78

BOOKER "My Favorite Neighbor" Paso Robles, CA 89

CHIMNEY ROCK Napa Valley 120

## BEER

### Craft on Draft

PIZZA PORT • 7 California Honey Blonde Ale 4.8%

21ST AMENDMENT • 7 El Sully Mexican Lager 4.8%

HARLAND • 8 Hazy IPA 7%

STONE BREWING • 9 Stone IPA 7.7%

### Bottled or Canned

BUD LIGHT • 6 Light Lager 5.0%

STONE BREWING • 7 Buenaveza Salt & Lime Lager 4.7%

PIZZA PORT 16oz • 7 Chronic Amber Ale 4.9%

ALLAGASH WHITE 16oz • 7 Belgian Wheat 5.2%

TOPPLING GOLIATH 16oz • 8 Pseudo Sue Hazy Pale Ale 5.8%

ELYSIAN BREWING • 7 Space Dust IPA 8.2%

### WHISKEY

Jameson  
High West Rye  
Michter's Rye  
Hibiki Harmony

### BOURBON

Redemption  
Larceny Small Batch  
Balcones Texas Pot Still  
Maker's Mark  
Bib & Tucker 6 Year  
Jefferson's Ocean "Aged at Sea"  
Booker's

### SCOTCH

Johnnie Walker Black  
Glenlivet 12  
Dalmore 12  
Aberlour A'bunadh Barrel Proof

### GIN

Bombay  
Nolet's

### VODKA

Deep Eddy  
Ketel One  
Absolut Elyx  
Grey Goose

### TEQUILA

Lunazul Blanco  
Altos Plata  
Patron Silver  
Casamigos Blanco  
Casamigos Anejo  
Codigo 1530 Reposado  
Clase Azul Reposado