



LIGHTHOUSE

Brunch

Starters

CINNAMON SUGAR BEIGNETS

Cream Cheese Icing • 7.99

MIXED FRUIT BOWL • 9.99

NEWPORT NACHOS

Cheddar, Pico de Gallo, Sour Cream, Guacamole
Salsa Verde with Chicken or Shrimp • 14.99/22.99
Guajillo Red Sauce with Steak • 16.99

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

GRILLED ARTICHOKE

Two Pesto Grilled Artichoke Halves, Served with
Balsamic Aioli & Garlic Aioli • 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

MINI AHI TOASTADAS

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

Soups & Salads

HOUSE-MADE CLAM CHOWDER

Cup 6.99 / Bowl 9.99 / Bread Bowl 12.99

SOUP OF THE DAY

Chef's Daily Creation • Cup 6.99 / Bowl 9.99

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

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

CLASSIC FRENCH TOAST

Sliced Baguette, Berry Compote, Powdered Sugar,
Whipped Cream • 15.99

STEAK CHILAQUILES*

Flank Steak, Two Over Medium Eggs, 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 CLASSIC BURGER*

House-made Thousand Island, Cheddar Cheese, Red Onions,
Tomato, Pickles, Lettuce, Fries • 18.99

IMPOSSIBLE BURGER

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

CRISPY CHICKEN SANDWICH

Spicy Slaw, Sambal Aioli, Pickles, Fries, Spring Salad • 17.99

RIBEYE FRENCH DIP

Sliced Ribeye, Provolone, Horseradish Aioli, Au Jus, Fries • 18.99

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 • 20.99

CHIPOTLE SHRIMP TACOS

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

COCKTAILS

BOMBAY BERRY-TINI

Bombay Bramble Gin, Muddled Raspberries and Blackberry, Lime Juice, Honey, Blackberry Simple • 14

SUNBURST MARTINI

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

LAVENDER LEMON DROP

Citrus Vodka, Lavender Simple Syrup, Lemon Juice • 14

WATERMELON BREEZE

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

SMOKY BASIL MEZCAL

Illegal Mezcal, Lime Juice, Basil, Agave • 14

MARINA MAI TAI

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

STRAWBERRY MOJITO

Rum, Strawberries, Mint, Lime Juice, Simple Syrup, Soda Water • 14

BLACKBERRY MARGARITA

Hornitos Blanco Tequila, Muddled Blackberry, Lime and Lemon Juices, Agave, Mint • 15

CADILLAC MARGARITA

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

SPICY MANGO MARGARITA

Casamigos Tequila, Lime, Agave, Jalapeño Juice, Chamoy, Mango Puree • 16

RASPBERRY MARGARITA

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

WHISKEY COCKTAILS

OLD FASHIONED • MANHATTAN • WHISKEY SOUR
IRISH MULE • GODFATHER

FROZEN COCKTAILS

MARGARITA

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

PIÑA 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 "SMOKY" MARIA

Illegal 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

BREWERY X HARD SELTZERS • 7

Huckleberry or Watermelon Lime 5%

BOOCHCRAFT KOMBUCHA • 7

Grapefruit Hibiscus 7%

KYLA KOMBUCHA 16 oz • 8

Lavender Lemonade 6.5%

BIVOAC CIDER • 7

San Diego Jam Blackberry 6%

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
Slipsmith London Dry Gin

VODKA

Deep Eddy
Ketel One
Absolut Elyx
Grey Goose

TEQUILA

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

FEATURED WINES

Sparkling

GAMBINO BRUT Spain 8/34

VAL D'OCA PROSECCO Italy 10/38

CHARLES LAFITTE SPARKLING ROSÉ Champagne, France 12/46

Rosé

COTE DES ROSES ROSÉ France 16/62

Chardonnay

CK MONDAVI CHARDONNAY California 10/38

BUTTER CHARDONNAY California 13/50

FERRARI CARANO CHARDONNAY Sonoma County 13/50

SEA SMOKE Sta. Rita Hills 120

Sauvignon Blanc

KIM CRAWFORD SAUVIGNON BLANC Marlborough 13/50

Pinot Gris

ACROBAT PINOT GRIS Oregon, 11/42

Red Blends

PURPLE COWBOY "TENACIOUS RED" Paso Robles, CA 10/38

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

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

HANDS OF TIME Napa, CA 18/70

Pinot Noir

EOS California, 12/46

BANSHEE Santa Lucia Highlands, CA 12/46

WENTE Riva Ranch, CA 14/54

KEN BROWN Sta. Rita Hills 98

Cabernet

CK MONDAVI California, 10/38

INCEPTION Paso Robles, CA 13/50

QUILT Napa Valley, CA 16/62

JUSTIN Paso Robles, CA 21/80

CHIMNEY ROCK Napa Valley 118

JAYSON BY PAHLMAYER Napa 126

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 • 8 Chronic Amber Ale 4.9%

STELLA ARTOIS • 7 Lager 5%

ALLAGASH WHITE 16oz • 8 Belgian Wheat 5.2%

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

ELYSIAN BREWING • 7 Space Dust IPA 8.2%