

Splash

by Malibu Farm

Breakfast

ACAI BOWL \$12

+ Strawberries + Banana + Gluten Free Granola

FRIED EGG SANDWICH \$16

+ Bacon + Arugula + Baby Potatoes + Havarti Cheese + Lemon Aioli + Country Wheat

BREAKFAST BURRITO \$17

+ Scrambled Eggs + Chicken Apple Sausage + Black Beans + Cheese + Onion + Peppers + Guacamole

SWEDISH MINI PANCAKES \$14

+ Whipped Cream + Berries

Bites

CHICKEN BROCCOLI QUESADILLAS \$17

+ Spicy Aioli

MF CRAB CAKES \$20

+ Caper Aioli

MALIBU BLUE NACHOS \$14

+ Black Beans + Cheese + Salsa + Sour Cream

STOP LIGHT TACOS \$24

+ Chicken Salsa Verde + Butternut Squash Habanero + Skirt Steak Tomato Salsa

Salads

RAW BRUSSELS SPROUT SALAD \$14

+ Mustard Lemon Dressing + Almonds + Watermelon Radish

BURRATA FRUIT \$18

+ Local Burrata + Seasonal Fruit + Arugula + Candy Sesame Seed

BLT CAESAR \$14

+ Kale + Romaine + Tomato + Bacon + Parmesan + Radish

Add your choice of extra protein:

Avocado \$4

Grilled Chicken Breast \$9

Blackened Salmon \$14

Steak \$16

Sandwiches

Choice of Herbed Potato Chips and Salad or Quinoa Rice

GRILLED CHICKEN SANDWICH \$18

+ Tomato + Red Onions + Lemon Aioli + Country Wheat

SALMON SANDWICH \$20

+ Black Olive Aioli + Arugula + Tomato + Red Onion + Brioche Bun

SOY GINGER SKIRT STEAK \$23

+ Fresh Vegetable Slaw + Lemon Aioli + Country Wheat

GRILLED VEGETABLE SANDWICH \$15

+ Hummus + Avocado + Zucchini + Arugula + Roasted Pepper

Burgers

Choice of Herbed Potato Chips and Salad or Quinoa Rice

CHICKEN RICOTTA \$17

+ Bacon + Brioche Bun + Arugula + Tomato + Red Onion + Spicy Aioli

GRASS FED BURGER \$18

+ Brioche Bun + Havarti Cheese + Pepperoncini Aioli + Tomato + Arugula + Red Onion

PORTOBELLO MUSHROOM \$15

+ Brioche Bun + Arugula + Tomato + Red Onion + Pepperoncini Aioli

Pizza

BUTTERNUT SQUASH \$18

+ Local Ricotta + Pea Shoots + Pumpkin Seed Oil + Pepitas + Sage

CAULIFLOWER \$16

+ Cauliflower Crust + Local Mozzarella + Tomato + Pesto + Arugula

CALLALOO \$18

+ Egg + Tomato Sauce + Bacon Confit + Red Onion + Pickled Chili

TOMATO \$16

+ Heirloom Tomatoes + Tomato Sauce + Local Burrata + Basil

CORN \$19

+ BBQ Roast Chicken + Crème Fraiche + Local Ricotta + Parmesan + Arugula

Desserts

WHOLE WHEAT OLIVE OIL CAKE \$10

+ Whipped Cream + Berries

GRILLED CHOCOLATE CAKE \$10

+ Sea Salt + Salted Caramel + Whipped Cream

SALTED CARAMEL ICE CREAM SANDWICH \$10

AFFOGATO \$6

+ Espresso + Vanilla Ice Cream

Hora Alegre

\$6 (Every day 4-6pm)

CHICKEN BROCCOLI QUESADILLA

+ Spicy Aioli

MALIBU BLUE NACHOS

+ Black Beans + Cheese, Salsa + Sour Cream

GRILLED CHEESE PANINI

+ Country Wheat + Havarti + Gruyere Cheese

STOP LIGHT TACOS

+ Chicken Salsa Verde + Butternut Squash Habanero + Skirt Steak Tomato Salsa

BREADED MUSTARD CHICKEN SLIDER

+ Arugula + Tomato + Red Onions + Lemon Aioli

Splash

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Speciality Cocktails

Signature \$15 Pitcher \$60

LAVENDER LEMONADE

+ Tito's Vodka + House Made Lavender Syrup + Fresh Lemonade

EDEN ROC RUM PUNCH

+ Flor de Cana Rum + Amaretto + Orange + Pineapple + Cherry

MARGARITA

+ Jose Cuervo 1800 Tequila + Orange Liqueur + Fresh Lime

CAIPIRINHA

+ Leblon Cachaca + Fresh Limes + Agave Nectar

CUCUMBER COOLER

+ Hendricks Gin + Agave + Fresh Cucumbers + Fresh Lime Juice

LIME

+ Hanger One Vodka Or Hendricks Gin + Fresh Lime Juice + Organic Agave + Lime Zest

TOMATO

+ Tito's Vodka + House Made Bloody Mary Mix + Chipotle Chili Sea Salt Rim + Garnished With Farm Vegetables

MINT

+ Miami Club Rum + Mint Ginger Agave + Fresh Lime Juice + Club Soda + Mint Sprig And Ginger Zest

SUMMER MANGO-RITA

+ 1800 Silver Tequila + Lychee Liqueur + Fresh Lime Juice + Ginger Infused Mango Purée

ROC MAI-TAI

+ Captain Morgan White Rum + Myers Dark Rum + Triple Sec + Fresh Lime Juice + Pineapple Juice + Passion Fruit Purée

WATERMELON

+ Hanger One Cucumber Infused Vodka + Fresh Watermelon + Juice + Fresh Lime Juice + Organic Agave + Basil Leaf + Watermelon Ball

JALAPEÑO

+ Don Julio Blanco Tequila + Jalapeno Agave + Fresh Lime Juice + Lime Zest + Sliced Jalapeno + Kaffir Sea Salt Rim

Frozen Cocktails

Signature \$15 Pitcher \$60

FROZÉ

+ Cape Mentelle Rosé + Belvedere Vodka + Peach + Prickly Pear + Citrus

VODKA REDBULL

+ New Amsterdam Vodka + Redbull + Citrus

PINA COLADA

+ Flor de Cana Rum + Pineapple + Coconut

STRAWBERRY DAIQUIRI

+ Flor de Cana Rum + Strawberry Puree + Citrus

MIAMI VICE

+ Flor de Cana Rum + Pina Colada + Strawberry Daiquiri

Made with Kelvin's USDA Organic + Non-GMO + Vegan + Gluten Free + Kosher + All Natural Products

Champagne

SPARKLING

	GL	BTL
Prosecco, Mionetto, Italy	\$10	\$40
Brut, Veuve Yellow Label, France		\$125
Rose, Billecart Salmon, France		\$180
Brut, Louis Roederer Cristal, France		\$325
Brut, Krug, France		\$325
Brut, Armand de Brignac "Ace of Spades", France		\$500

SPARKLING OVER ICE

Moet Ice Imperial, France		\$125
Moet Ice Rosé Imperial, France		\$160
Veuve Clicquot Rich, France		\$160
Veuve Clicquot Rich Rosé, France		\$175

Wine

WHITE

	GL	BTL
Riesling, August Kessler R, Germany	\$11	\$40
Sauvignon Blanc, Mohua, New Zealand	\$12	\$44
Pinot Grigio, J Vineyards, California	\$11	\$40
Chardonnay, Laguna Ranch, California	\$12	\$44

ROSÉ

	GL	BTL
Cape Mentelle, Australia	\$11	\$40
Rosé, Les Voiles, Côtes de Provence, FR	\$12	\$44
Rosé, Miraval, Côtes de Provence, FR	\$16	\$60

RED

	GL	BTL
Pinot Noir, Edna Valley, California	\$11	\$40
Cabernet Sauvignon, Libeated, California	\$11	\$40
Malbec, Ben Marco, Argentina	\$12	\$44

SANGRIA

	GL	BTL
Lolea No. 1 (RED)	\$14	\$50
Lolea No. 2 (WHITE)	\$14	\$50

Beer

\$8

DRAFT Concrete Beach

Rica Wheat IPA | Stiltsville Pilsner | Angry Orchard Cider

BOTTLED

Budweiser | Corona | Kona Longboard | Heineken
Bud Light | Stella Artois | Michelob Ultra | Magic Hat

Other Beverages

ICED TEA \$5

LEMONADE \$5

ASSORTED SODAS \$4

FIJI WATER *Small* \$5 *Large* \$8

SAN PELLEGRINO \$5

ASSORTED JUICES \$4