

MORNING MENU

Serving local SoCal Cuisine by sourcing and supporting our surrounding community's business. We proudly serve jackie's jam, cafe moto coffee and tea, o'brien's bread, pappalecco's gelato, caked cookies, fallbrook wine, mother earth brewery, stone brewery, coronado & co. brewery and lastly collaborated with westbrew to create our very own andaz x westbrew hazy ipa.

CLASSICS

ANDAZ EGGS 16
two eggs any style, choice of meat and toast, breakfast potatoes

EGGS IN A POT 16
poached egg, arugula, spinach, asparagus, breakfast potatoes

BREAKFAST SANDWICH 16
two eggs any style, cheddar cheese, smoked bacon, pretzel croissant, and breakfast potatoes

AVOCADO TOAST 17
grilled 7 seed wheat toast, citrus arugula, smashed avocado, poached cage free egg, everything bagel seasoning

OMELET

MEAT LOVER'S OMELET 19
cage free eggs, braised short rib, bacon, sausage, white cheddar cheese, breakfast potatoes

GREEN OMELET 17
spinach puree, egg whites, white cheddar, sautéed asparagus, kale, breakfast potatoes

FAVORITES

LOBSTER BENEDICT 25
lobster meat, spinach, english muffin, classic hollandaise sauce, poached cage free egg, breakfast potatoes

SO CAL BENEDICT 20
smoked turkey breast, heirloom tomatoes, chipotle hollandaise sauce, avocado, poached cage free egg, breakfast potatoes

SHORT RIB BURRITO 19
braised short rib, potatoes, cage free eggs, sautéed peppers and onions, queso fresco

FRIED CHICKEN SANDWICH 19
chicken thigh, honey hot butter, pickles, special sauce, french fries

BAGEL & LOX 21
everything bagel, Norwegian smoked salmon, heirloom tomatoes, onions, capers, cream cheese

OFF THE GRIDDLE

CHICKEN & WAFFLES 19
honey hot butter, crispy chicken thighs, maple syrup, berry compote, sliced almonds, powdered sugar

STUFFED FRENCH TOAST 15
cream cheese, peach compote

BANANA CRUNCH PANCAKES 15
house made granola, banana butter

SOMETHING LIGHT

BERRY PARFAIT 12
coconut milk, greek yogurt, chia seeds, blueberries, blackberries, shredded coconut, granola

STEEL CUT OATS 9
fresh banana or berry compote, brown sugar, golden raisin

SIDES

SMOKED BACON 6
COUNTRY SAUSAGE LINKS 6
APPLE CHICKEN SAUSAGE 6
SEASONED BREAKFAST POTATOES 6
SEASONAL FRUIT 7
MINI CROISSANT (3) 6
SEASONAL MUFFIN 6
AVOCADO 5
TOAST 5
white, wheat, sourdough, english muffin

SPECIALTY COCKTAIL

ANDAZ MIMOSA 15
tito's vodka, mionetto prosecco, fresh squeezed orange juice

TIKI SPRITZ 15
aperol, bouvet brut rose, raspberry, orgeat, lemon

HOT MESS 15
mionetto prosecco, st. germain, raspberry, blueberries

MAKENA MULE 15
pau maui vodka, passion fruit, pineapple lime, ginger beer

BLUEBERRY BASIL COLLINS 15
grey goose vodka, jackie's blueberry jam, basil lemon, soda

ANDAZ BLOODY MARY 15
tito's vodka, cutwter bloody mary mix, lime, filthy pickle

ONLY ON THE WEEKEND 15
hendricks gin, st. germain, mint, lemon, soda

STRAWBERRY BLAST 15
screwball whisky, jackie's strawberry jam, banana liqueur, coconut cream

BANANA CREAM & COFFEE 15
templeton rye, cold brew, banana liqueur, macadamia, coconut, chocolate bitters

PALO-ME 15
patron silver tequila, grapefruit, lime, agave, soda

COFFEE, TEA & ZERO PROOF

CAFÉ MOTO DRIP COFFEE 6
COLD IMMERSION COLD BREW 6
CAFÉ LATTE 7
espresso, steamed milk, milk foam
CARAMEL MACCHIATO 8
espresso, steamed milk, foam, caramel syrup
CAPPUCCINO 7
espresso, milk foam
AFFOGOTO 8
espresso, pappalecco gelato
MATCHA LATTE 8
CHAI LATTE 7

N/A PINEAPPLE MARGARITA 15
ritual tequila, pineapple juice, lime, agave, soda

ATHLETIC BREWING N/A RUN WILD IPA 9

FRESH SQUEEZED ORANGE JUICE 7
PEPSI, DIET PEPsi, SIERRA MIST 5
CAFE MOTO ICED TEA 6
VOSS WATER 6
PERRIER SPARKLING WATER 6
RED BULL, SUGAR FREE, TROPICAL 6
LOOSE LEAF HOT TEA 6
english breakfast, green, chamomile, jasmine

BEER

DRAFT
Golden Road Wolf Pup Session IPA . 8.2% 9
Mother Earth Cali Creamin . 5% 9
Harland Sunken Isles IPA . 7% 9

CANS
Andaz x Westbrew Hazy IPA . 7% 9
Mother Earth Boo Koo IPA . 7.5% 9
AleSmith .394 Pale Ale . 6% 9
Coronado Orange Wit . 5.2% 9
Stone Delicious IPA . 7.7% 9
Pizza Port Chronic Ale . 4.9% 16oz 11
Coors Light . 4.2% 8
Corona Extra . 4.6%
Corona Light . 4% 8
Modelo Especial . 4.5% 8
Watermelon White Claw . 5% 8
Belching Beaver Seltzer . 5.5% 9
passion fruit & guava, pineapple & mango, or raspberry & blackberry

WINE

BUBBLES / WHITE
Mionetto Prosecco 12
Bouvet Brut Rose 13
Veuve cliquot 375ml 50
Placido Pinot Grigio 12
Bieler Rose 13
La Fete Rose 16
Kim Crawford Sauvignon Blanc 13
Carmel Road Chardonnay 14
Rombauer Chardonnay 17
Blindfold White Blend 18

RED
Quilt Red Blend 17
Fallbrook Cabernet 12
Don David Reserve Cabernet 15
Louis Jadot Pinot Noir 16
Gainy Merlot 12

executive chef: Jaime Olivares
@andazsandiego

*18% service charge will be automatically added to any parties of six (6) people or more
*18% service charge will be added to all unsigned guest checks
*3% surcharge will be added to all guest checks to help offset the cost of State and City minimum wage increase
*consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness