

BEVERAGE LIST

NON-ALCOHOLIC

SODA, ICED TEA OR LEMONADE	5
STRAWBERRY LEMONADE	7
STILL SPRING WATERS: EVIAN 750ML / VOSS 800 ML	7
SPARKLING SPRING WATERS :SAN PELLEGRINO 750 ML / KOPU NEW ZEALAND 680 ML	7

COCKTAILS

BIKINI ON THE ROCKS hamilton west indies rum, malibu rum, pineapple & orange juice, grenadine, orgeat	18
SANGRIA BLANC don julio blanco, mango rum, st. germaine, sauv. blanc, orange juice, blackberries	18
LAGUNA SUNSET ciroc coconut vodka, grapefruit juice, lime juice, splash of grenadine	18
LA BONNE VIE ("THE GOOD LIFE") tito's vodka, st-germain, grapefruit juice, sparkling wine, lemon twist	18
BIKINI SPRITZER ketel one oranje vodka, muddled blackberries & raspberries, lime, soda water	17
BEACH REFRESHER ciroc peach vodka, st. germaine, orange juice, cucumber, lime	17
AZUL ESPECIAL villa lobos (110 proof) blanco tequila, cointreau, blue curacao, agave, lime juice	21

CRAFT BEER

COLIMA COLIMITA , Mexican Lager, 12oz	4.40% ABV	10
GUNWHALE SURFBIRD , California Golden Ale, 16oz	4.80% ABV	12
FOUNDERS UNDERGROUND MOUNTAIN , Imperial Brown, 12oz	11.9% ABV	12
MIKKELLER BEER GEEK BREAKFAST STOUT , American Breakfast Stout, 16oz	7.50% ABV	13
BREWERY X SLAP & TICKLE , West Coast IPA, 16oz	6.70% ABV	13

WINES BY THE GLASS

	6 oz	Btl
3 Chandon , Rosé Sparkling, California, NV	split bottle	17
5 Zardetto , Prosecco, Veneto, Italy, NV	14	52
101 Crowded House , Sauvignon Blanc, Marlborough, New Zealand, 2019	13	49
105 Kettmeir , Pinot Grigio, Alto Adige, Italy, 2019	13	49
204 Sonoma-Cutrer , Chardonnay, Russian River Ranches, California, 2018	15	56
80 Famille Perrin , Rosé, Réserve, Côte du Rhône, France, 2019	12	45
403 Starmont , Pinot Noir, Carneros, California, 2015	15	56
702 Post & Beam by Far Niente, Cabernet Sauvignon, Napa Valley, California, 2018	21	80

For full Wine List,
please scan the QR code



CHEF'S SELECTIONS

SATURDAY & SUNDAY 4:00 p m - 9:00 p m

CAESAR SALAD 17

little gem lettuces, shaved parmesan, garlic croutons, buttermilk and white anchovy dressing

VG BRUSSELS SPROUTS 17

farro, plum, turmeric and ginger yogurt, parmesan, cilantro

VG VEGETABLE FLATBREAD 17

artichoke, burrata, asparagus, parmesan, pickled fresno, arugula

Add to any above:

grilled chicken 10 / grilled prawns 12 / seared salmon 14

ARTISAN CHEESE BOARD 22

house nuts, dry & fresh fruits, marmalade, honeycomb

BLACKENED CHICKEN NACHOS 23

mixed cheeses, black beans, fresh tomatoes, chipotle aioli

MAHI MAHI FISH TACOS 21

shaved cabbage, ancho crema, pico de gallo

BLACKENED TUNA SANDWICH 24

daikon and napa cabbage slaw, avocado, togarashi cucumber, shoyu & yuzu aioli, black sesame ciabatta

GRASS-FED BURGER 22

apple wood bacon, farmhouse cheddar, pickled jalapeno, blue cheese aioli, little gem, tomato, onion brioche

KIDS OPTIONS

CHEESE OR PEPPERONI PIZZA 14

SPAGHETTI MARINARA 14

GRILLED CHEESE 12

CHEESEBURGER 14

CHICKEN FINGERS 13

Choice of Fries or Fruit

GF - GLUTEN-FREE / VG - VEGETARIAN

Executive Chef **Ron Fougeray** | Chef De Cuisine **Julio Aguilar**

For parties of six (6) or more, a 20% automatic gratuity will be added to your check.

We support the minimum wage increase approved by voters and the State legislature. A 3.5% surcharge will be added to your check and all of us at Splashes thank you for supporting us as we strive to offer you exceptional service and an extraordinary dining experience.

SPLASHES
fresh seaside cuisine

BREAKFAST

Saturdays and Sundays 9-11am

ENERGIZE & REVIVE

JUICES BY ALAIN MILLIAT

white peach nectar / pear juice (6 oz) 8

single variety grape juice (11.2 oz) 14

chardonnay / merlot / cabernet rosé

MIMOSA 15

sparkling wine, fresh strawberry, orange juice

BLOODY MARY 16

house vodka, sriracha tomato blend

BREADS & BOWLS

BREAKFAST PASTRIES 3 ea

FARMER'S MARKET BERRIES 15

SEASONAL FRUIT 16

TROPICAL GRANOLA PARFAIT 14

citrus yogurt, puffed red quinoa,
crystalized ginger, toasted coconut

STEEL-CUT OATMEAL 11

dried fruits, brown sugar

SKILLET & GRIDDLE

BUTTERMILK PANCAKES 17

butter & warm maple syrup

CARAMELIZED BANANA FRENCH TOAST 19

candied pecans, salted caramel

SPLASHES BREAKFAST 21

choice of two eggs, choice of meat,
fingerling potatoes, choice of toast

AVOCADO TOAST 20

heirloom tomatoes, poached eggs,
shaved radish, everything seasoning

BUENOS DIAS BURRITO 21

bacon, scrambled eggs, pepper jack cheese,
hash browns, green onion, salsa picante

SIDES

FRESH FRUIT - SMOKED BACON - TURKEY/PORK SAUSAGE 7 ea.

KIDS OPTIONS

SILVER DOLLAR PANCAKES sausage 12

CHEERIOS sliced banana, milk 8

TWO EGG & CHEESE OMELET toast 12

ONE EGG bacon, toast 11

GF - GLUTEN-FREE / VG - VEGETARIAN

Executive Sous Chef **Donald Lockhart** | Chef De Cuisine **Julio Aguilar**

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DESSERTS / CHEESE

Daily from 11:30am to close

TROPICAL CHEESECAKE 13

mango, passionfruit gelee, tangerine sorbetto

CHOCOLATE ROULADE 13

praline ganache, milk chocolate chantilly, hazelnut gelato

CREME BRÛLÉE 12

seasonal berries

ARTISAN ICE CREAM OR SORBET 10

chef's selections

ARTISAN CHEESE DUO 12

dried fruit, fresh grapes, nuts

Pastry Chef **Richard Soto**

DESSERT WINES

2 oz. by the glass

ROYAL TOKAJI, TOKAJI ASZÚ, 5 PUTTONYOS, 2013 9

Tokaj, Hungary

CH. STE. MICHELLE, LATE HARVEST RIESLING, 2013 12

Columbia Valley, Washington

BARBADILLO, PEDRO XIMENEZ, "LA CILLA" 7

Jerez-Xérès-Sherry, Spain

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