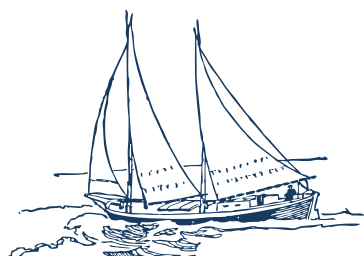


BAYSIDE

BRUNCH



< BENEDICTS & EGGS >

All benedicts are served with housemade potatoes and mixed greens.

CLASSIC EGGS BENEDICT 20

Poached eggs, Canadian bacon, toasted English muffin & housemade hollandaise.

GRAVLAX BENEDICT 24

House-cured salmon, poached eggs, toasted English muffin & housemade hollandaise.

VEGETARIAN BENEDICT 20

Poached eggs, sautéed spinach, roasted tomato, toasted English muffin & housemade hollandaise.

CLASSIC BREAKFAST 17

Two eggs your way with housemade potatoes & toast.

Add: bacon 4 • ham 4 • hamburger patty 5

OMELETTE YOUR WAY 20

Three-egg omelette with your choice of fillings. Served with housemade potatoes & toast.

Choose from: cheddar, feta, spinach, mushrooms, tomato, onion, peppers. avocado 3, bacon 4, ham 4

HUEVOS RANCHEROS 20

Two corn tortillas topped with refried beans, eggs your way, house red chile sauce, queso fresco, red onion & cilantro. Served with potatoes.

GREEN CHILAQUILES 18

Tortilla chips in our housemade green sauce with sour cream, queso fresco, avocado & two eggs your way.

Add: chicken 5 • steak (when available) 7

BREAKFAST TACOS 16

Two tacos with scrambled eggs, bacon, onion, tomato, avocado slices & avocado cream. Served with housemade potatoes and mixed greens.

Add: chicken 5 • steak (when available) 7

< FOR THE TABLE >

BUTTERMILK BISCUITS & SEASONAL JAM 8

Warm housemade biscuits served with butter & seasonal jam.

< SOMETHING SWEET >

FRENCH TOAST 16

Served with berries, maple syrup & whipped cream.

HOMEMADE WAFFLE 16

Served with berries, maple syrup & whipped cream.

Add fried chicken & hot honey 8

< LIGHTER >

AVOCADO TOAST 16

Avocado, micro greens, toasted pepitas, crema, sriracha sauce, olive oil on levain bread. Served with mixed greens and housemade potatoes.

Add cured salmon 6 • chicken 5 • bacon 4 • egg 3

MUSHROOM TOAST 16

Sautéed mushrooms, garlic, shallots, herbs & cream on levain bread. Served with mixed greens and housemade potatoes.

Add cured salmon 6 • chicken 5 • bacon 4 • egg 3

BAYSIDE BLT SALAD 17

Mixed lettuce, bacon, tomato, avocado, cucumber, red onion & feta with balsamic vinaigrette. Served with grilled sourdough.

Add egg 3

CAESAR SALAD 16

Romaine, parmesan, croutons, anchovies & Caesar dressing.

Add cured salmon 6 • chicken 5 • bacon 4 • egg 3

< BAYSIDE FAVORITES >

BAYSIDE BURGER 20

grass-fed beef, lettuce, tomato, onion, pickle, bayside sauce, brioche bun. Comes with your choice of salad, fries or coleslaw + cheese 2 + avocado 3 + bacon 4

FISH & CHIPS 28

local fish, fries, tartar sauce, lemon

SHRIMP PO'BOY 24

Fried shrimp, lettuce, tomato, onion, tartar sauce. Served with fries.

CHICKEN STRIPS & FRIES 20

butter milk fried chicken, house ranch, fries

CLAM CHOWDER 8/16

creamy clam chowder with potatoes, and herbs

< A LA CART >

Two Eggs, Any Style 6

Breakfast Potatoes 6

Side bacon/sausage/ham 6

Avocado 4

Hamburger Patty 8

Seasonal Fruit 7

Trout 10

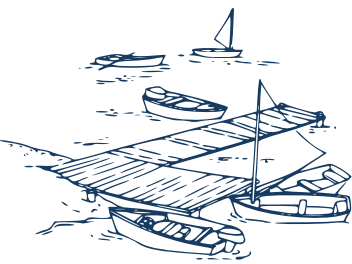
Toast + Butter 4

Fried Chicken 8

English Muffin 4

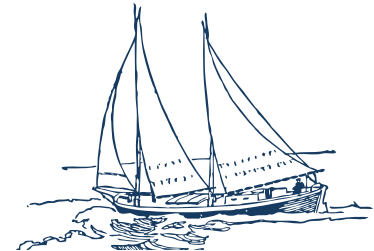
Housemade Hollandaise 3





BAYSIDE

BRUNCH



< HOUSE COCKTAILS >

MIMOSA Fresh orange juice & prosecco	12
SAILORS SHANDY local lager topped with fresh citrus	12
MARSHALL MICHELADA lager, lime, chili, tomato, salted rim	12
BLACK MOUNTAIN BLOODY vodka, house bloody mix, lemon, olive, celery	16
TOMALES BAY SPRITZ aperol, prosecco, soda, grapefruit	16
BAYSIDE MARGARITA tequila, fresh lime, orange liqueur, agave, salted rim	16
HEARTS DESIRE PALOMA tequila, grapefruit, lime, chili, soda	16
LIMANTOUR GIMLET gin, fresh lime, simple syrup	16
THE LIGHTHOUSE bourbon, aperol, amaro nonino, lemon	16
DRAKES BAY NEGRONI mezcal, sweet vermouth, campari, orange peel	16
DAY AT THE BEACH rum, amaretto, orange juice, and grenadine	16
BAY BREEZE vodka, cranberry, pineapple juice, and lime	16

BEER \$10

FACTION 1970 LAGER
3.5ABV (Alameda, CA)
DRAKES PILSNER
3.5ABV (Alameda, CA)
MOONLIGHT DEATH & TAXES BLACK LAGER
3.5ABV (Alameda, CA)
BEAR REPUBLIC RACER 5 IPA
3.5ABV (Alameda, CA)
HEN HOUSE ROTATING IPA
3.5ABV (Alameda, CA)

WINE \$15

SAUVIGNON BLANC - LIWA 2025
Sonoma, CA
CHARDONNAY - CAMP 2024
North Coast, CA
ROSÉ - BROCC CELLARS 2025
Berkeley, CA
PROSECCO BRUT - POGGIO COSTA
Veneto, Italy
PINOT NOIR - FOLK MACHINE 2024
Central Coast, CA
CABERNET SAUVIGNON - CAMP 2023
North Coast, CA

BOTTLES & CANS + N/A \$8

CORONA
GOLDEN STATE CIDER
GOLDEN STATE CIDER N/A
BEST DAY BREWING N/A KOLSH
BEST DAY BREWING N/A IPA

< COFFEE & DRINKS >

COFFEE \$4	ORANGE JUICE \$8
ESPRESSO \$5	LEMONADE \$8
LATTE \$6.5	SODA \$8
CAPUCCINO \$5.5	
SPARKLING WATER \$10	

Substitute oat milk or almond milk for \$0.50

