

Favorites on the Row

Served with fresh fruit or cottage cheese instead of potatoes, 2.00

- Sunrise Sandwich \$10.95
fried egg, tomato, smoked bacon, melted Tillamook cheddar, toasted English muffin
- Over- Stuffed \$13.95
- Breakfast Burrito
black beans, scrambled eggs, onion, bell pepper, green chilies, cheddar & jack, sour cream, fresh avocado and salsa fresca
Add on: chorizo, smoked bacon, diced ham or breakfast sausage 2.00
- Huevos Rancheros \$13.95
two corn tortillas, black beans, 3 eggs your way, Elid's chili ranchero sauce, melted cheddar & jack, fresh avocado, sour cream & salsa fresca

- Steak & Eggs \$16.95
8 oz. New York Steak, grilled onions, topped with two eggs sunny side up and hollandaise sauce, breakfast potatoes & choice of toast

- Querida's Corned Beef Hash ... \$14.95 & Eggs
slow roasted corned beef, bell peppers, onions, potatoes, topped with 2 poached eggs & hollandaise, choice of toast

- Wave Street Combo \$13.50
2 eggs any style, 2 classic pancakes or French toast, 2 smoked bacon or link sausage, breakfast potatoes

- Old Fashioned Oatmeal \$8.95
slow cooked in milk with raisins & brown sugar.
Cooked in soy or almond milk 1.50
Add fresh strawberries & banana 2.00

- Smoked Salmon Platter \$15.95
toasted plain bagel, whipped cream cheese, smoked Norwegian salmon, tomato, cucumber, red onion, capers, served with fresh fruit

- Breakfast Quesadilla \$14.50
grilled chicken breast, scrambled eggs, tomatoes, fresh spinach, jack & cheddar, served with avocado, salsa fresca & sour cream,

Benedicts

English muffin topped with two poached eggs with lemony-buttery hollandaise, served with breakfast potatoes
Served with fresh fruit or cottage cheese instead of potatoes 2.00 Half orders 1.00 less

- Classic Eggs Benedict \$13.95
Canadian bacon
- Garden Benedict \$13.50
sautéed mushrooms, onions, tomatoes
- Portabella Benedict \$13.50
with grilled onion
- Hawaiian Benedict \$14.50
fresh grilled pineapple & Canadian bacon

- Heirloom Benedict \$13.95
heirloom tomato & fresh basil
- Applewood Bacon & Arugula Benedict \$14.75
- Montecito Benedict \$14.75
fresh turkey, avocado
- Bay Shrimp Benedict \$14.95
tender bay shrimp

- Crab Cake Benedict \$16.95
house-made crab cakes
- Norwegian Benedict \$16.95
smoked salmon, sautéed spinach, tomato

- Toluca Benedict
spicy chorizo, fresh jalapeño, fresh avocado
\$14.95

Farm Fresh Eggs, Omelets & Scrambles

Breakfast potatoes & choice of toast: wheat, sourdough, rye, English muffin, Gluten free, or 3 corn tortillas.
Served with fresh fruit or cottage cheese instead of potatoes 2.00

- 2 Eggs Your Way \$9.50
Add choice of 2 bacon, 2 sausage, 2 veggie sausage patty for 2.00
- Odyssey Omelet \$13.95
feta, tomato, spinach, kalamata olives
- Steinbeck Omelet \$13.95
ranch fresh egg whites, vine-ripe tomato, fresh basil, feta cheese

- Bacon & Avocado Omelet \$13.95
jack & cheddar cheese
- Ham & Swiss Omelet \$13.50
- Messy Nussy Scramble \$14.50
3 ranch fresh eggs, ground beef, mushrooms, onions, bell peppers, topped with house-made hollandaise, served with grilled potatoes

- Garden Fresh Omelet \$13.95
spinach, mushrooms, grilled onion, tomato, goat cheese
- Napoli Omelet \$14.50
sausage, spinach, mushrooms, mozzarella
- Denver Omelet \$13.95
diced ham, onions, green bell pepper, jack & cheddar

Chorizo Scramble

chorizo, black beans, onion, cilantro, jalapeno, jack & cheddar, topped with house-made salsa fresca, sour cream & fresh avocado
\$14.95

Griddle

- Buttermilk Pancakes 7.95/2 8.95/3
warmed syrup & whipped butter
add fresh strawberries 2.00
- Blueberry Cakes 8.95/2 9.95/3
blueberries, warmed syrup & whipped butter
- Monkey-Do Cakes 10.95/2 11.95/3
caramelized banana & pecans, warmed syrup & whipped butter

- Brioche French Toast \$10.50
Palermo Bakery brioche dipped in creamy egg batter. Served with whipped butter, warmed syrup, powdered sugar
Add: fresh berries 2.00 * caramelized banana & pecans 2.50*
- Belgian Waffle \$8.95
whipped butter, warmed syrup, powdered sugar
add: fresh berries 2.00 * caramelized banana & pecans 2.50 * whipped cream 1.00

Sides & Lighter Fare

- Side Cottage Cheese Cup \$3.75
add fresh berries 1.50
- Plain Greek Yogurt & Berries \$7.95
add granola 1.50
- Granola & Milk \$6.50
add fresh berries 1.50
- Fresh Tomato Slices (4) \$2.50
- Half Avocado \$3.50
- Fruit Cup/ Fruit Bowl 4.95/8.50
fresh seasonal fruit
- One Side Egg... cooked your way \$2.50

- 2 oz. Breakfast Link Sausage (3) \$4.75
- Smoked Applewood Bacon (4) \$4.75
- Ham Steak \$4.00
- Veggie Patty (3) \$3.95
- Side Breakfast Potatoes \$5.75
sautéed with onion and bell pepper
- Toast \$3.50
wheat, rye, sourdough, English muffin, corn tortillas, or gluten free
- Toasted Bagel & Whipped Cream Cheese \$5.50
with homemade blueberry jam

- Side One Large Pancake \$4.95
add fresh berries 1.50
- Side Sour Cream \$.95
- Side Salsa \$1.25
- Side Hollandaise \$3.00
- Side Sautéed Mushrooms \$3.95
- Side Sautéed Spinach \$3.75

Starters & Small Plates

- Soup of the Day cup 4.50 bowl 5.95
- House Salad \$6.50
romaine, mixed greens, tomatoes, cucumber, carrots, croutons, choice of dressing
- Heirloom Tomato & Fresh Mozzarella \$12.50
fresh basil, olive oil, balsamic vinegar
- Gourmet Quesadilla \$10.95
jack & cheddar, black beans, salsa fresca, fresh avocado, sour cream.
add grilled chicken 3.00
- Fire-Roasted Artichoke \$8.50
basil aioli & chipotle aioli

- Panko Crusted Jumbo Shrimp \$11.95
cocktail sauce, tartar sauce
- Crispy Calamari Appetizer \$11.95
tartar & cocktail sauce
- Shrimp Cocktail \$12.95
jumbo prawns, home made cocktail sauce
- Crab Cakes \$14.95
lemon aioli
- Basket of Fries \$5.95

- Crispy Fried Artichoke Hearts ... \$8.95
chipotle aioli
- Crispy Onion Rings \$7.50
buttermilk ranch
- Crispy Zucchini Sticks \$7.95
fresh cut zucchini, buttermilk ranch
- Sweet Potato Fries \$6.95
chipotle aioli

Wave Street Nachos \$10.95
fresh tortilla chips, black beans, melted jack & cheddar cheese, jalapeño, salsa fresca & sour cream.
add grilled chicken 3.00

Wave Street Burgers

½ lb. Certified Angus Beef served with fries or side green salad. Substitute with beer battered onion rings OR sweet potato fries 2.00
Add avocado 1.50

- Jack's Burger * \$14.50
leaf lettuce, tomato, onion, pickles, melted cheddar, 1000 island spread, brioche bun

- Smoked Bacon & Tillamook Cheddar Burger * \$14.95
leaf lettuce, tomato, grilled onions, smoked bacon, melted cheddar, basil aioli, brioche bun

- Elid's Chipotle Black Bean Vegetarian Burger \$13.75
with grilled peppers and onion, lettuce, Swiss cheese & chipotle aioli

Entrée Salads

- Beets & Greens \$14.50
mixed greens, roasted beets, pear, candied pecans, goat cheese, house vinaigrette
- The Cobb * \$14.50
romaine, free-range chicken, tomato, bacon, boiled egg, blue cheese crumbles, avocado, Brown Derby Cobb dressing
- BBQ Chicken Salad \$14.50
grilled breast of chicken with smoked BBQ sauce, black beans, fresh corn, jicama, green onions, cheddar & jack cheese, avocado, fresh tortilla strips


- Caesar Salad * \$11.50
crisp romaine, parmesan, croutons & Caesar dressing.
- Carmel Valley Salad \$13.50
mixed greens, hearts of palm, cucumber, tomato, sunflower seeds, goat cheese, house vinaigrette
- Asian Salad \$14.50
tempura battered chicken, napa cabbage, romaine, sesame seeds, toasted almonds, green onion, carrots, Asian sesame dressing

- Grilled Salmon Salad \$16.95
mixed greens, fingerling potato, tomato, boiled egg, green beans, kalamata olives, sherry-tarragon vinaigrette
- Shrimp Louis \$15.95
crisp romaine, tender bay shrimp, tomato, cucumber, boiled egg, avocado, lemon, side Louis dressing

Salad Ad-Ons:
grilled chicken 3.00 * grilled prawns 5.95
calamari steak 6.95 * grilled salmon 7.95

From the Bay

- Baja Fish Tacos \$14.95
grilled salmon, corn tortillas, cabbage, salsa fresca and cilantro-lime dressing, served with black beans and side green salad
- Panko Crusted Prawns \$14.95
cocktail sauce, served with fries or side green salad
- Tempura Calamari Basket \$14.95
tartar & cocktail sauce, fries or salad

 **Fish n' Chips** \$14.95
tempura battered Alaskan cod, tartar sauce, sidewinder fries

- Shrimp Tacos \$14.95
grilled prawns, corn tortillas, cabbage, salsa fresca and cilantro-lime dressing, served with black beans and side green salad

Gourmet & Panini Sandwiches

served with fries or side green salad. Substitute with beer battered onion rings OR sweet potato fries 2.00
add avocado 1.50

- New York Steak Sandwich \$15.95
grilled mushrooms & onion, melted provolone, arugula, basil aioli, toasted ciabatta
- Grilled Pesto Chicken \$14.95
grilled mushrooms & onions, arugula, mozzarella, basil aioli, toasted ciabatta
- Wave Street Club \$14.95
smoked bacon, thinly sliced turkey, avocado, tomato, leaf lettuce, basil aioli, toasted ciabatta
- B.L.T. \$13.50
apple-wood smoked bacon, leaf lettuce, tomato, basil aioli, toasted sourdough

- Tuna Melt \$13.95
albacore tuna salad, tomato, melted cheddar, grilled sourdough
- "Local's" Lunch Special \$11.95
½ ham OR turkey or sandwich on toasted ciabatta.
Served with cup of soup or small green salad
- Turkey or Ham Sandwich \$12.95
leaf lettuce, tomato, red onions, pepperoncini, basil aioli, toasted ciabatta
- Classic Tuna Salad Sandwich ... \$12.95
albacore tuna salad, lettuce, tomato, basil aioli, toasted ciabatta

- Margherita Panini \$13.75
house made pesto, fresh mozzarella, tomato, basil, ciabatta
- Roasted Vegetable Panini \$13.75
portabella mushroom, zucchini, red bell pepper, grilled onions, provolone, arugula, basil aioli, ciabatta
- Old Western Panini \$14.50
grilled chicken, smoked bacon, Tillamook cheddar, grilled onions, arugula, BBQ sauce, ciabatta
- Chicken Club Panini \$14.50
Grilled chicken, Swiss cheese, smoked bacon, avocado, ranch dressing, ciabatta

 **Crispy Calamari Steak Sandwich** \$14.95
beer-battered Tempura, lettuce, onions, tomato, tartar sauce, toasted ciabatta

* Hamburgers are cooked to order.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Espresso Bar, Coffee & Hot Tea

All espresso drinks are made with double shots

With Soy or Almond Milk add .50 - Add flavor .50 - Extra espresso shot .75

Espresso, double shot	\$2.95	Café au lait, organic french roast coffee with steamed milk	\$3.50
Americano	\$2.95	Espresso Con Panna, espresso with whipped cream	\$3.45
Espresso Macchiato, espresso with foamed milk	\$3.15	Carmel Valley Roasting Organic French Roast Coffee/Decaf (Bottomless)	\$3.15
Cappuccino, espresso & foamed milk	\$4.00	Iced Coffee (bottomless)	\$3.15
Red Eye, espresso & organic french roast coffee	\$3.25	Hot Tea, Numi Organic Selection	\$2.95
Café Latte (hot or iced), milk, little foam	\$4.50	Café Mocha/ White Chocolate Mocha, Ghirardelli chocolate, espresso, steamed milk & whipped cream	\$4.95
Chai Latte (hot or iced), Oregon Chai & milk	\$4.50		

Hot & Cold Drinks

Vanilla Steamer, steamed milk, Torani vanilla, whipped cream	\$4.00	San Pellegrino, bottled sparkling water (750ml)	\$4.25	Arnold Palmer with refills	\$3.00
Hot Chocolate/ Hot White Chocolate, whipped cream	\$4.00	Soda Fountain, coke, diet, root beer, sprite, lemonade, Mr. Pibb (bottomless)	\$2.95	Aqua Panna still bottled water (500 ml)	\$3.00
Orange Juice	3.25/4.50	Milk	2.95/3.50	Paradise Iced Tea, tropical- unsweetened (bottomless)	\$3.00
Guava Juice	3.25/4.50	Chocolate Milk	3.25/3.95	Italian soda	\$2.95
Apple, Cranberry or Grapefruit Juice	2.95/3.50			Italian cream soda	\$3.50
V-8 Juice	\$3.50				

Beer on Tap

STELLA ARTOIS
pilsner lager, belgium 7.50

SPACE DUST
I.P.A., seattle, 7.50

SHOCK TOP
belgian white, u.s.a 6.50

Bottled Beer


CORONADO PALE ALE , coronado island I.P.A.	\$6.00	CHIMAY , belgium premier ale (red cap)	\$8.00	HEINEKEN , holland lager	\$6.00
NEWCASTLE , england brown ale	\$6.00	LEOPOLD 7 , belgium belgian amber "craft" ale	\$7.00	ST. PAULI GIRL , germany non alcoholic	\$5.00
RASPUTIN , fort bragg stout	\$6.00	SCRIMSHAW , fort bragg pilsner	\$6.00	BUD LIGHT , u.s.a	\$4.50
CORONA , mexico pale lager	\$5.50	FIRESTONE 805 , paso robles blond ale	\$6.00		

Wine by the Glass, Half Bottle & Full Bottle

J. LOHR , santa lucia highlands *house chardonnay	8 glass / 15 half / 30 full	LEESE-FITCH , lodi, california *house sauvignon blanc	8 glass / 30 full	BERNARDUS , carmel valley pinot noir	12 glass / 46 full
BERNARDUS , carmel valley chardonnay	10 glass / 19 half/ 38 full	BERNARDUS , carmel valley sauvignon blanc	9 glass/ 34 full	LEESE-FITCH , lodi, california *house pinot noir	9 glass / 34 full
J. LOHR , monterey reisling	7 glass / 26 full	OZV , lodi, california rosé	7 glass / 26 full	LOUIS MARTINI , sonoma county, california cabernet sauvignon	10 glass / 38 full
ECCO DOMANI , italy pinot grigio	7 glass / 26 full	EDNA VALLEY , central coast, california *house merlot	9 glass / 34 bottle	MAGGIO , lodi, california *house cabernet sauvignon	8 glass / 30 full

Specialty Beverages

MIMOSA , Pol Clement split france	\$10	GUAVA BELLINI , La Marca Prosecco split italy	\$10
Pol Clement Split Sparkling Wine , Brut, france	\$9	La Marca Prosecco split , italy	\$9

 **BLOODY MARY**
\$10.50

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BREAKFAST * LUNCH * DINNER



— 18% gratuity added to parties of 6 or more * no split checks please * water served upon request —