



# OCEANICA

SANTA MONICA

## BREAKFAST

7:00AM - 11:30AM DAILY

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### LIGHT & FRESH

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#### MARKET FRUIT

Fresh selection of seasonal berries, melon and market fruit

#### GREEK YOGURT PARFAIT

Market fruit, housemade granola, organic honey

#### IRISH OATMEAL

Steel cut oats, milk, cinnamon, vanilla, fresh cut strawberries, house granola, walnuts, dried fruit, brown sugar

#### CLASSIC CONTINENTAL

your choice of toast, bagel, english muffin, or pastry, served with market fruit, a hard boiled egg, house-made jam, vermont butter, and juice or coffee

#### AVOCADO TOAST

Fork smashed avocado, sun-gold tomato on olive bread, sourdough, whole grain or gluten free bread  
-add poached egg +\$3

#### BAGEL AND LOX PLATTER

Plain or everything bagel, cream cheese, lox, capers, onions, tomatoes

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### BEVERAGES

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#### ORGANIC TEA FORTE

Earl Grey | Moroccan Mint | Dragonwell | Chamomile

#### LITTLE WEST COLD PRESSED JUICES

Gold n Greens | Sunrise | The Quench | Go Big | Ginger Snap

#### CAFÉ LUXXE HOUSE BREWS

Espresso \$6 | Americano \$6 | Cappuccino \$8 | Latte \$8  
Iced Tea \$6 | Hot chocolate \$6

20% gratuity will be included on all guest checks. A 5% charge is added by the restaurant to all checks to help offer fully covered healthcare to our employees. Please let us know if you have questions. Thanks for supporting a healthier staff!!



# OCEANA

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## HOUSE SPECIALTIES

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### PASTRY TRIO

Butter Croissant | Chocolate Croissant | Seasonal Pastry

### SO CAL FRENCH TOAST

House-made strawberry jam, orange supreme, market berries, pure maple syrup

### BUTTERMILK PANCAKES

Powdered sugar, butter, pure maple syrup  
Add blueberries, banana's, or chocolate chips +\$3

### THE ALL AMERICAN

Two eggs any style, breakfast potatoes, choice of sourdough, whole grain, or gluten free toast, with your choice of thick cut bacon or chicken apple sausage  
-sub smoked salmon + \$3

### HUEVOS RANCHEROS

Sunny side up eggs, refried beans, corn tortillas, cilantro, guacamole, aji verde, sour cream

### THE LEO

Organic egg scrambled with smoked salmon, diced red onion, side of breakfast potatoes

### OCEANA BREAKFAST BURRITO

Chef's favorite breakfast burrito  
Cage-free eggs, crispy hash brown, applewood-smoked bacon molinari calabrese sausage, leoncini prosciutto cotto white cheddar, flour tortilla, aji verde, side of market fruit  
-add avocado +\$3