

# BRUNCH

## DRINKS

### SEASIDE SPRITZ 18

Limoncello, Carpano Bianco Vermouth, Saline, Prosecco, Flamed Herbs

### LA VIE EN ROSÉ 22

Tequila, Mommenpop Lime, Aperol, Guava, Bubbles & Rose-Colored Glasses

### CALIFORNIA DREAMIN' (NA) 14

Non-Alcoholic "Aperitif" Passionfruit, Agave, Lime, Bubbles

### DAWN PATROL (NA) 14

Non-Alcoholic "Tequila," Blood Orange, Lime, Lavender, Salted Agave

*Signature  
Cocktail*

### MARELLE MARG 17

Blanco Tequila, Meyer Lemon  
Szechuan Serrano Agave, Sea Salt



## CHEF'S SIGNATURES

### AVOCADO TOAST 16 VG

Fork Smashed Avocado, Toasted Organic Sourdough or Multigrain, Tomato-Cucumber Relish  
+ *Chino Ranch Egg 3*

### FENNEL ORANGE CHICKEN SALAD 28 GF

Poached Jidori Chicken, Market Baby Fennel, Cara Cara Segments, Wild Arugula, Endive, Roasted Almonds, Salt-Cured Black Olives, White Balsamic Orange Vinaigrette

### MARELLE CAESAR 18

Baby Organic Gem Lettuce, Cherry Tomatoes, Torn Sourdough Croutons, White Anchovy Caesar Dressing  
+ Grilled Salmon 10 | Shrimp 10 | Chicken 8

### TOASTED BAGEL JARDINIÈRE 22

Whipped Cream Cheese, Market Tomatoes, Cucumber, Radish, Lemon, Caper, Dill, Black Pepper  
+ *Smoked Salmon 4 | Avocado 2*

### BLOOMSDALE BENEDICT 28 V

Bloomsdale Market Spinach, Heirloom Tomatoes, Citrus Hollandaise, Roasted Herb Potatoes  
+ *Shaved White Ham 4 | Smoked Salmon 4 | Avocado 2*

### HUEVOS RANCHEROS V

Two Sunny Up Chino Ranch Eggs, Heirloom Corn Tortillas, Black Bean Refritos, Spanish Rice, Chile Relleno, Ranchero Salsa, Grated Cotija Cheese

### GRILLED BREAKFAST SANDWICH

Toasted Sourdough, Folded Chino Ranch Eggs, Beefsteak Tomatoes, Cheddar, Iceberg, Pickles, Russian Dressing, Breakfast Potatoes, Choice Of Shaved Ham Or Bacon

### SHAKSHUKA 26 V

Chino Ranch Poached Eggs, Roasted Tomatoes, Sweet Peppers, Eggplant, Feta, Wild Herbs  
+ *Caramelized Bacon 4*

### JUMBO LUMP CRAB CAKE 26

Summer White Corn, Poached Rock Shrimp, Sweet Pepper Cornichon Relish, Green Goddess Aioli

### SALMON CLUB SANDWICH 28

Smoked Salmon, Beefsteak Tomatoes, Bacon, Arugula, Avocado, Tarragon Aioli, Shoestring Fries

### CRISPY JIDORI CHICKEN SANDWICH 28

Crispy Chicken Breast, Shaved Coleslaw, Beefsteak Tomato, Sweet Mustard Caper Aioli, Toasted Brioche Shoestring Fries  
+ *Chino Ranch Egg 3*

### SNAKE RIVER FARMS CHEESEBURGER 28

Snake River Beef, Caramelized Onions, Aged White Cheddar, Beefsteak Tomatoes, Secret Sauce, Toasted Poppyseed Brioche, Shoestring Fries  
+ *Chino Ranch Egg 3*

### STEAK & EGGS 48

Strip Steak, Chino Ranch Eggs, Confit Tomato, Wild Arugula, Herb Roasted Potatoes

### LEMON RICOTTA PANCAKES 24 V

Fresh Berries, Clarified Butter, Maple Syrup

### CRISPY CHICKEN & PANCAKES 26

Crispy Jidori Chicken Breast, Lemon Ricotta Pancakes, Sweet Roasted Peppers, Clarified Butter, Maple Syrup  
+ *Chino Ranch Egg 3*

### BRIOCHE FRENCH TOAST 26 V

Tahitian Vanilla Mascarpone, Fresh Berry Compote, Maple Syrup

### PASTRY BOARD 18 V

Lisa's Homebaked Loaves, Croissants, Cinnamon Roll, Cultured Butter

GF = GLUTEN FREE

V = VEGETARIAN

VG= VEGAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Items listed gluten-free may not be celiac-free. Please let us know of any food allergies.

Presented by Executive Chef Raphael Lunetta



# MARELLE

SANTA MONICA