

Eggs & Stuff

Side choices include potatoes, tater tots, fruit, or salad.
Vegan Egg Substitute +2, Egg Whites +1, Gluten Free Toast Substitute +2

EGGS 101

Two eggs any style, your choice of bacon or sausage, side & toast. 17

HANGOVER OMELET

3 eggs with bacon, sausage, ham, mushrooms, bell peppers & serrano peppers topped with green onions, sour cream, cheddar cheese with choice of side and toast. 18

CAPRESE STEAK OMELET

3 eggs with cubed New York steak, fresh spinach, mushrooms, sun-dried tomatoes, melted mozzarella & housemade pesto with choice of side and toast. 23
Vegetarian 17

FLORENTINE OMELET

3 eggs with fresh spinach, mushrooms, tomatoes, vegan feta cheese & avocado with choice of side and toast. 17

PORK BELLY HASH

Roasted potatoes, peppers, and onions topped with tender pork belly, 2 eggs any style & drizzled with hollandaise sauce. Does not include a side. 18

STEAK & EGGS

8 oz New York steak with 2 eggs any style.
Served with a warm biscuit, bourbon bacon jam, and choice of side. 24

SMASHED AVO BENNY

Roasted red peppers, smashed avocado & poached eggs on toasted english muffins with hollandaise and choice of side. 17
Classic Benedict available upon request. 17

MEXI-CALI BENNY

Chorizo, avocado, poached eggs on top of toasted english muffins & covered in hollandaise sauce with choice of side. 18

AVOCADO TOAST

Garlic parmesan sourdough topped with sliced avocado, everything seasoning, 2 sunny side up eggs & pickled onions with a side of arugula and cherry tomato salad. 16

SMOKED SALMON TOAST

Garlic parmesan sourdough topped with avocado, everything seasoning, smoked salmon, hollandaise, 2 eggs any style & chives. Includes choice of side. 24

SO-CAL BURRITO

Eggs, bacon, chorizo, pepper jack, potatoes, and avocado. Served with sour cream, salsa, and a side of cilantro black beans with queso fresco. 18
Burrito bowl available upon request.
Served with 3 corn tortillas

RED CHILAQUILES

Fresh tortilla chips covered in spicy red salsa, crema, cilantro, onion & queso fresco topped with 2 eggs and pickled onion. Does not include a side. 16
Add Steak +9 Chorizo +5 Pork Belly +6

Brunch 101

Sweets

Add bacon or sausage +3
Beyond sausage +4
Nutella or La Lachera +2

CINNAMON FRENCH TOAST

French toast coated in cinnamon cereal topped with berries, powdered sugar & served with maple syrup. 15

BUTTERMILK PANCAKES

3 buttermilk pancakes with powdered sugar & maple syrup. 14 | Gluten Free +3

ALMOND CAKES

3 Almond milk pancakes with strawberries, bananas, sliced almonds, powdered sugar & maple syrup. 15

BELGIAN WAFFLES

Topped with strawberries, bananas, powdered sugar and cinnamon. 17

Tacos & Nachos

PORK BELLY TACOS

Tender pork belly pieces on corn tortillas with cilantro and onions. Served with house salsa & a side of cilantro black beans with queso fresco. 17

SOYRIZO & POTATO TACOS

Soyrizo & potato topped with cabbage, pico, avocado, and vegan chipotle aioli with a side of mango slaw. 17

AHI NACHOS

Crispy wonton chips topped with cubed ahi, mango, serrano, pico de gallo, wasabi aioli & sriracha aioli. 18

Sandwiches & Burgers

Includes a choice of side: fries, tater tots, fruit, slaw or salad

CROISSANT CLUB

Turkey, ham, peppered bacon, lettuce, tomato, avocado & herb mayo on a flakey croissant. 17

CHEESY TUNA MELT

Homemade tuna salad with melted cheddar & swiss cheese on crispy parmesan sourdough. 16

FRIED AVOCADO

Crispy battered avocado, queso fresco, spinach, tomato, pickled onions & vegan chipotle aioli on a brioche bun. 16

CIABATTA STEAK

8oz New York steak strips grilled with Swiss cheese, grilled onions, arugula, tomatoes & herb aioli on toasted ciabatta. 24

BRUNCHIN BURGER

101 homemade Angus beef patty topped with peppered bacon, pepper jack, arugula, tomato, herb aioli & an over-easy egg on a brioche bun. 18
Classic Hamburger available upon request. 16
Beyond Patty Substitute +2

SPICY CHICKEN

Breaded chicken breast topped with melted cheese, house slaw, pickled onion & sriracha ranch on a brioche bun. 16 | Grilled chicken available upon request.

CHICKEN & WAFFLE SANDWICH

Breaded spicy chicken and bacon between two individual Belgian waffles with a side of habanero maple syrup. 19

SUN-DRIED TOMATO & PESTO

Grilled chicken topped with sun-dried tomatoes, melted mozzarella, mixed greens & housemade pesto sauce on toasted ciabatta. 21

BREAKFAST SANDY

Your choice of meat with tomato, arugula, pepper jack, herb aioli & over hard eggs on toasted sourdough or everything bagel. 18

BISCUITS & GRAVY SLIDERS

Homemade sausage gravy, 2 over medium eggs & peppered bacon stuffed between buttermilk biscuits served with a side of bourbon bacon jam. 18

Salads

Add Steak +9 Chicken +6 or Seared Ahi +9

COBB 101

Romaine, crisp bacon, ham, blue cheese crumbles, cherry tomatoes, pickled onions, egg, avocado & house ranch. 17

ROMAINE CAESAR

Chopped romaine, parmesan, house made garlic croutons, boiled egg & cherry tomatoes tossed in house Caesar. 15

POPPYSEED

Mixed greens, cranberries, candied walnuts, mandarin oranges, choice of vegan feta or goat cheese & homemade poppyseed vinaigrette. 15

AHI SESAME

Mixed greens with cabbage, carrots, edamame, sliced almonds, crispy wonton strips, sesame ginger dressing, ponzu & topped with seared sesame coated ahi. 19

Light & Healthy

OVERNIGHT OATS

Served cold with almond milk, berries, fresh banana, blue agave, chia seeds & nuts. 13

ACAI BOWL

Mixed berries, fresh banana, granola & blue agave. 16

YOGURT PARFAIT BOWL

Greek yogurt, granola, berries & homemade jam. 15

Sides & Extras

Fries, Potatoes, Tater tots, Side Salad, Slaw, Fruit 6

Toast, One Pancake 5, Gluten Free Pancake 6

Bagel & Cream Cheese, Gluten Free Toast 7

Peppered Bacon, Sausage 6

Beyond Substitute, Ham Steak 7

Peanut Butter, Nutella 1

Vegan Vegetarian Option Available No Gluten-Containing Ingredients

Please let your server know of any allergies, including gluten. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Bubbles

101 CHAMPAGNE REFILL 10

One glass with 2 refills.
Side of orange or cranberry juice +2
Available with purchase of an entree

SINGLE GLASS 5

Splash of OJ or Cranberry

HOUSE BUBBLES BOTTLE 25

MIMOSA FLIGHT 16

Pineapple Mango, Raspberry Hibiscus,
Passion Fruit & French Lavender.

SINGLE GLASS SPECIALTY FLAVORS 7

Raspberry Hibiscus, Passion Fruit, French
Lavender, Pineapple Mango or Guava.

HALF BOTTLE POL CLÉMENT BRUT

France 15

GUAVA & BUBBLES 14

Champagne, guava puree, orange juice,
mixed berries & orange slices served
on ice.

FROZEN MANGO MIMOSA 14

Champagne, mango nectar & real frozen
mango pieces with a chamoy & tajin rim.

Spiked Beverages

COFFEE & IRISH CREAM

Hot 10 | Iced 11

Coffee, Irish cream and whipped cream.

BLOODY MARY 14

101 house made bloody Mary mix with a tajin rim
and loaded with veggies and a slice of bacon.

Contains Clamato

Wine

PROVERB California, 2021

Chardonnay, Pinot Grigio, Sauvignon Blanc,
Cabernet, Merlot, Pinot Noir

7/25

CLO DU BOIS CHARDONNAY California, 2020

12/45

LAGARIA PINOT GRIGIO Delle Venezia Italy, 2021

12/45

WILLIAM HILL CABERNET California North Coast, 2021

13/46

Beer

BUD LIGHT (4.2%) 6

MICHELOB ULTRA (4.2%) 6

BUDWEISER (5%) 6

STELLA ARTOIS (4.2%) 7

CORONA (4.6%) 7

NEGRA MODELO (4.4%) 7

POOLSIDE BLONDE (4.8%)

La Quinta Brewing 9

EVEN PAR IPA (7.2%) La Quinta Brewing 9

LOVE HAZY IPA (6.6%) Almanac Beer Co. 9

AFTERGLOW CITRUS WHEAT (5.5%)

Almanac Beer Co. 7

OLD RASPUTIN RUSSIAN IMPERIAL STOUT

(9%) North Coast Brewing 7

NON-ALCOHOLIC 5

KYLA HARD KOMBUCHA (6.5%)

Sunset Trio (Passion Fruit, Orange, & Guava)
or Lychee Lemonade 🌿🚫

Coffee

COFFEE Koffi Signature House Blend 5

DOUBLE ESPRESSO 4

ICED COFFEE Served over coffee ice cubes 6

ICED BOBA COFFEE

Iced coffee, brown sugar boba, caramel,
vanilla creamer & whipped cream with
iced coffee cubes. 13

Almond Milk +1 | Add Caramel Syrup +1

Beverages

COKE PRODUCTS 5

Coke, Diet Coke, Sprite, Dr. Pepper

LEMONADE, ICED TEA 5

JUICE 5

Orange Juice, Cranberry or Grapefruit

ICED PEACH TEA 6

Mocktails

Liter Carafe 15 | Single Pint Glass 7

BRUNCH 101 PUNCH

Cranberry Juice, lemon lime soda, orange bitters
and frozen berries.

HIBISCUS & PASSION FRUIT

Hibiscus, passion fruit, lemon, orange, mint.

GUAVA REFRESHER

Guava puree, lemon juice, blue agave, mint & seltzer.

Brunch 101

Automatic 20% gratuity for parties of 6 or more.
Proudly serving Koffi Coffee @kofficoffeecorp

90-minute dining limit, thank you.