

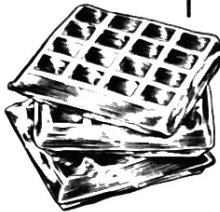
THE WHITE ROOSTER



BLUE CORN WAFFLES

(Gluten Free)

- TIAJUANA CHURRO DIPPERS**
Cinnamon Sugar, Dulce de Leche, Mexican Chocolate Sauce. \$15
- THE N'OREASTERS**
Blueberry + Maple Marmalade + Mascarpone Mousse. \$18
- THE ELVIS WAFFLE**
Bacon, Banana Carmel + Peanut Butter Mousse. \$19
- TROPICALI THUNDER**
Papaya, Pineapple, Mango + Coconut. \$17



Sweet & SALTY



- CINNAMON ROLL**
Dates, Brown Sugar, Brown Butter Mousse \$14
- "LE CROSSIANT" FRENCH TOAST**
Salted Caramel, Whipped Butter + Mascarpone Mousse. \$17
- BANANA BREAD SKILLET**
Brown Butter Mousse + Banana Caramel
Don't let the table down! \$14
- BASQUE CHEESECAKE**
Roasted Raspberry Compote. *'Nuf said.* \$15

Check out our Gluten Free bakery case!

EL GALLOS



TACOS, BURRITOS + Bowls

- SMOKED CARNITAS BRUNCH BURRITO**
Sweet Potato, Queso, Egg, Secret Sauce + Pico de Gallo.
Make it a bowl w/Marinated Frijoles + Brown Rice! \$18 \$22
- TRI TIP BARBACOA QUESADITAS**
Carmelized Onion Marmalade, Queso, Gallo Pinto. \$19
- HUEVOS RANCHEROS**
Fried Egg, Roasted Veggie Ranchero Sauce, Beans, Queso Fresco + Tomato \$20
- GALLO GORDO "STEAK + EGG" BURRITO**
Smoked Tri Tip + Burnt Ends Marmalade, Irish Nachos, Scrambled Eggs + Pickled Pepper Jam. \$26



- FAMOUS SMOKED TRI TIP TACOS**
Queso Tacos w/Shretteuce, Pickle de Gallo + Gallo Pinto.
Make it a bowl w/Gallo Pinto + Avocado! \$20 +\$6

- CHILAQUILES**
Crispy Chips, Salsa Fresca, Scrambled Eggs, Queso Fresco + Crema. *Add Smoked Tri Tip!* \$18 +\$8

- BREKKIE QUESADILLA**
Smoked Carnitas, Braised Bacon, Egg, Pico + Salsa. \$21

- LA FLACA SCRAMBLE**
Grilled Veggies, Peppers, Onions, Tomatoes + Zucchini. *Go Egg Whites* \$21 +\$4



- SHRIMP + GRITS "EN TAMALE"**
Crispy Corn Polenta, Grilled Wild Shrimp, Fajita Veggies + Ranchero Sauce. \$25

- GRILLED YELLOWTAIL BOWL**
Brown Rice, Avocado, Hermano Beans, Napa Cabbage, Grilled Peppers \$29

- THE ROOSTER FISH TACOS**
Smoked + Grilled Yellowtail, Avocado Slaw, Queso, Flour Tortilla + Gallo Pinto. \$21

- SHRIMP FAJITA BURRITA**
Grilled Peppers + Onions, Tomato, Baby Kale, Cabbage, Salsa Verde + Smoked Paprika Crema. \$24

- SHRIMP QUESADILLA**
Sauteed Wild Shrimp, Four cheeses + Pickle de Gallo \$23

Pearl Classics

- AVOCADO TOAST**
Cali classic with Everything Bagel Spice, Fried Caper + Pickled Zucchini on Rye. \$17

- TURKEY REUBEN**
Smoked Turkey Breast, Pickled Brussel Sprouts, Secret Sauce on Rye. \$18

- JICAMA CAESAR SALAD**
Jicama, Pepitas, Parmesan, Arugula, Napa Cabbage, Creamy Avocado Dressing. *Add Shrimp* \$16 +\$8

- SMOKED TUNA MELT**
Secret Sauce Pickled Zucchini, Smoked Cheese Mix on Rye. \$19

- AVOCADO SLAW**
Cilantro, Napa, Arugula, Zucchini + Lime \$8

☆ Classic AMERICANA ☆

- BACON, SCRAMBLED EGG + SOURDOUGH TOAST**
Served with Breakfast Potatoes \$17

- MILLIE'S PANCAKES + BACON**
Served Whipped Butter + Maple Syrup \$17

- BACON, EGG + CHEESE SAMMY**
On Sourdough, with Breakfast Potatoes \$18

- CAMPER'S PATTY MELT**
Half Pound Beef Burger, Smoked Carnitas, Queso + Pickle De Gallo
Hangover Style (add bacon + fried egg) +\$6

WHITE ROOSTER BEVERAGES



Espresso & MATCHA FAVORITES

SALTED DULCE DE LECHE	\$8	CORTADO	\$6
HORCHATA LATTE Basmati + Coconut	\$8	AMERICANO	\$6
MAYAN MOCHA	\$9	CHAMOMILE LAVENDAR MATCHA	\$8
Cinnamon Pepper + Cocoa		TOASTED COCONUT MATCHA LATTE	\$9
FALL ON THE BEACH	\$9	BANANA SPLIT MATCHA LATTE	\$9
Pumpkin Spice Cold Foam		MATCHA MILKSHAKE	\$13
DIRTY CHAI ME TWICE	\$8		
Pearl Warm Chai Spice Blend + double shot espresso			

POUR OVER COFFEE	\$6
CHEF'S COLD BREW	\$7
CHAI TEA LATTE	\$7
THE TRAVELER	\$8
Double shot espresso + one Topo Chico	



TWO BUCK CHUCK
INSTANTLY INSTANT COFFEE \$2 for those who complain about the cost of coffee!



Make the most of a meal

• CHARDONNAY DE LA CASA \$11

• CABERNET DE LA CASA \$12

• SPARKLING CAVA \$11

Ask our server about our list spanning from Southern California down into the grape growing regions of Baja for a curated experience.

Aqua FRESCAS



"OC" JUICE	\$10
Orange, Carrot, Turmeric, Lemon + Ginger	
HIBISCUS + HONEY	\$10
Southern California Jamaica, Local Honey + Lime	
LA JOLLA LEMONADE	\$10
Pineapple, Papaya, Mango + Mint	
JUICE FLIGHT	\$15
All 3 Aqua Frescas	



ZERO PROOFS

(Check out our cooler for flavors)

TEPACHÉS	\$6
MEXICAN COKE	\$7
DIET COKE	\$4
SPARKLING WATER	\$6
OLIPOP	\$6
KOMBUCHA	\$9

SHANDY'S, SLUSHY'S + Spritzers



ROOST JUICE	\$16
Frozen Red Wine Sangria, roasted raspberries + macerated blueberries	
SADDLEBACK SANGRIA SLUSHY	\$14
White Wine, Papaya, Mango, Pineapple + Lime.	
MEREDITH GREY MIMOSA	\$13
Cava, Carrot, Orange + Ginger	
THE SANDY SHANDY	\$11
La Jolla Lemonade + Victoria Cerveza.	
DAD'S LAWNMOWER PUNCH	\$15
(Kalimoxto) Large Red Wine, Pineapple, + Coca-Cola.	
MISS "HONEY" PENNY	\$13
Hibiscus + Honey Juice, Champagne	
MICHELADA	\$9
Cervesa, Clamato, El Scorcho, Chamoy + Tahin rimmed.	
MIMOSA FLIGHT	\$42
Bottle of Sparkling Wine with Aqua Fresca Juice Flight.	

WHITE ROOSTER

AT NIGHT

OPEN
8AM - 8PM
HAPPY HOURS
2PM - 4PM

COOLER PICKS

KONA LONGBOARD LAGER	\$8
PBR TALL BOY	\$8
805 BELGIUM WHITE	\$8
PACIFICO	\$7
CORONA LITE	\$7
VICTORIA	\$7
NEGRA MODELO	\$7
LEFT COAST BIKINI BLONDE	\$8
LEFT COAST TRESTLES IPA	\$8
SCLUPLIN GRAPEFRUIT	\$9
SCLUPLIN HAZY IPA	\$9
BREWERY X HUCKLEBERRY SELTZER	\$9
HAPPY DAD	\$8
TRULY UNRULY TROPICAL TWIST	\$9
LEFT COAST STRAWBERRY LEMONADE SELTZER	\$8
BORRACHO BEER BUCKETS	\$25
LOS CUERNOS WINE VARIETALS	\$14
Chardonnay, Rose, Sauvignon Blanc, Red Blend, Pinot Nior, Cabernet	