

THE WHITE ROOSTER

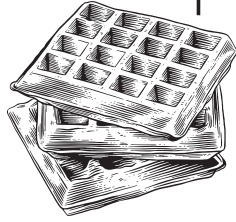


By Pacific Pearl Cafe

BLUE CORN WAFFLES

(Gluten Free)

- TIAJUANA CHURRO DIPPERS**
Cinnamon Sugar, Dulce de Leche, Mexican Chocolate Sauce. \$14
- THE N'OREASTERS**
Blueberry + Maple Marmalade + Marscapone Mousse. \$16
- THE ELVIS WAFFLE**
Bacon, Banana Carmel + Peanut Butter Mousse. \$17
- TROPICALI THUNDER**
Papaya, Pineapple, Mango + Coconut. \$15



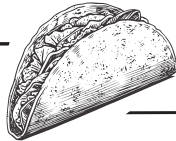
Sweet & SALTY



- CINNAMON ROLL**
Dates, Brown Sugar, Brown Butter Mousse \$13
- "LE CROSSIANT" FRENCH TOAST**
Salted Caramel, Whipped Butter + Marscapone Mousse. \$15
- BANANA BREAD SKILLET**
Brown Butter Mousse + Banana Caramel
Don't let the table down! \$13
- BASQUE CHEESECAKE**
Roasted Raspberry Compote. *'Nuf said.* \$14

Check out our Gluten Free bakery case!

EL GALLOS



TACOS, BURRITOS + Bowls

- HOT HONEY CHICKEN TACOS**
Chicken Sweet + Sour, Avocado Slaw, Flour Tortilla + Cheese \$17
- TRI TIP BARBACOA QUESADITAS**
Carmelized Onion Marmalade, Queso, Gallo Pinto. \$17
- HUEVOS RANCHEROS**
Fried Egg, Roasted Veggie Ranchero Sauce, Beans, Queso Fresco + Tomato \$18
- GALLO GORDO "STEAK + EGG" BURRITO**
Smoked Tri Tip + Burnt Ends Marmalade, Irish Nachos, Scrambled Eggs + Pickled Pepper Jam. \$24



- FAMOUS SMOKED TRI TIP TACOS**
Queso Tacos w/Shretteuce, Pickle de Gallo + Roasted Veggie Rice. \$18.50
Make it a bowl w/Gallo Pinto + Avocado! \$23

- CHILAQUILES**
Crispy Chips, Salsa Fresca, Sunnysides, Queso Fresco + Crema. \$16.50
Add Smoked Tri Tip! +\$6

- BREKKIE QUESADILLA**
Smoked Carnitas, Braised Bacon, Egg, Pico + Salsa. \$19

- LA FLACA SCRAMBLE**
Grilled Veggies, Peppers, Onions, Tomatoes + Zucchini. \$19
Go Egg Whites +\$2



- SHRIMP + GRITS "EN TAMALE"**
Crispy Corn Polenta, Grilled Wild Shrimp, Fajita Veggies + Ranchero Sauce. \$23

- GRILLED YELLOWTAIL BOWL**
Brown Rice, Avocado, Hermano Beans, Napa Cabbage, Grilled Peppers \$26

- THE ROOSTER FISH TACOS**
Smoked + Grilled Yellowtail, Avocado Slaw, Queso, Flour Tortilla + Gallo Pinto. \$19

- SHRIMP FAJITA BURRITA**
Grilled Peppers + Onions, Tomato, Baby Kale, Cabbage, Salsa Verde + Smoked Paprika Crema. \$22

- SHRIMP QUESADILLA**
Sauteed Wild Shrimp, Four cheeses + Pickle de Gallo \$21

Pearl Classics

- AVOCADO TOAST**
Cali classic with Everything Bagel Spice, Fried Caper + Pickled Zucchini on Rye. \$15

- TURKEY REUBEN**
Smoked Turkey Breast, Pickled Brussel Sprouts, Secret Sauce on Rye. \$16

- PACIFIC PEARL CHOP SALAD**
Pickled Zuchinni, Brussels Sprouts, Quinoa, Napa, Kale, Arugula, Cilantro + Truffled Honey Dijon. \$14

- SMOKED TUNA MELT**
Secret Sauce Pickled Zucchini, Smoked Cheese Mix on Rye. \$17

- AVOCADO SLAW**
Cilantro, Napa, Arugula, Zucchini + Lime \$6

- IRISH NACHOS**
Potatoes, Queso, Chili Salsa + Secret Sauces
Add Carnitas \$11 +\$7

Classic AMERICANA ☆ ☆

- BACON, EGG + CHEESE SAMMY**
On Sourdough, with Breakfast Potatoes \$16.50

- BACON, EGG + SOURDOUGH TOAST**
Served with Breakfast Potatoes \$15.75

- MILLIE'S PANCAKES + BACON**
Served Whipped Butter + Maple Syrup \$15.75

- CAMPER'S PATTY MELT**
Half Pound Beef Burger, Smoked Carnitas, Queso + Pickle De Gallo
Hangover Style \$23 +\$6

WHITE ROOSTER BEVERAGES



Espresso & MATCHA FAVORITES

SALTED DULCE DE LECHE	\$7.50	CORTADO	\$5
HORCHATA LATTE Basmati + Coconut	\$7.50	AMERICANO	\$5

MAYAN MOCHA Cinnamon Pepper + Cocoa	\$8	CHAMOMILE LAVENDAR MATCHA	\$7.50
FALL ON THE BEACH Pumpkin Spice Cold Foam	\$8	TOASTED COCONUT MATCHA LATTE	\$8.25
DIRTY CHAI ME TWICE Pearl Warm Chai Spice Blend + double shot espresso	\$7.50	BANANA SPLIT MATCHA LATTE	\$8.50
		MATCHA MILKSHAKE	\$12

POUR OVER COFFEE	\$5.75
CHEF'S COLD BREW	\$6.50
CHAI TEA LATTE	\$6.50
THE TRAVELER Double shot espresso + one Topo Chico	\$7.50



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 \$9
- CABERNET DE LA CASA \$10
- SPARKLING CAVA \$9

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 Orange, Carrot, Turmeric, Lemon + Ginger	\$9
GREEN JUICE Cucumber, Lime, Apple + Spirulina	\$9
LA JOLLA LEMONADE Pineapple, Papaya, Mango + Mint	\$9

SHANDY'S, SLUSHY'S + Spritzers



FROZEN ROOSTER MARGARITAS Frozen Hibiscus "Margartia", Agave wine, lime and hibiscus salt.	\$16
DAD'S LAWNMOWER PUNCH (Kalimoxto) Large Red Wine, Pineapple, + Coca-Cola.	\$15
THE BRUCE BANNER Green Juice + Champagne.	\$12
MERDITH GREY MIMOSA Cava, Carrot, Orange + Ginger	\$12
THE SANDY SHANDY La Jolla Lemonade + Victoria Cerveza.	\$11
SADDLEBACK SANGRIA SLUSHY White Wine, Papaya, Mango, Pineapple + Lime.	\$14
JUICE FLIGHT All 3 Aqua Frescas	\$12
MICHELADA Cervesa, Clamato, El Scorcho, Chamoy + Tahin rimmed.	\$9

WHITE ROOSTER AT NIGHT

HAPPY HOUR

ZERO PROOFS

TEPACHÉS Pineapple, Orange, Grapefruit, Pear	\$5
HERBAL SODA Eldeflower Pear, Ginger Yuzu, Peach	\$6
MEXICAN COKE	\$5
KOMBUCHAS Blueberry, Lavendar, Chamomile + Golden Pear	\$8
TOPO CHICO	\$5



COOLER PICKS

FLYING EMBERS HARD KOMBUCHA Orange Passionfruit Mimosa	\$12
WILBUR SPARKLING WINE COOLERS San Luis Obispo, CA	\$9
BORRACHO'S BROWN BAG	\$8
TEPACHE SAIZAN Nayarit, Mexico	\$14
VICTORIA Toluca, Mexico	\$7
TRESTLES IPA San Clemente, CA	\$8

