BRUNCH

FRENCH TOAST 14
Orange infused batter, fresh strawberries, bananas, Nutella sauce, whipped cream

LOX PLATTER 20
Cucumbers, capers, tomatoes, onions, cream cheese
Choice of bagel: plain or everything

TRADITIONAL EGGS BENEDICT 15
Grilled ham, poached egg, hollandaise

CYC SAILOR'S BREAKFAST 14
Two eggs (any style), choice of bacon or sausage patties
Hashbrowns or O'Brien potatoes

MAKE YOU "OWN' OMELETTE 14
Choice of: ham, tomato, cheddar,swiss, asparagus tips, spinach, peppers, mushrooms, onions, bacon, sausage
Eggs whites available upon request for an $2

JAVIER'S HUEVOS RANCHEROS 16
Black bean puree, rancheros sauce, lettuce. avocado, brown rice, over easy egg, pickled onions, queso fresco

ACAI BOWL 15
Organic acai berries, banana, wild berries, coconut, housemade granola

SOUP & SALADS

Add Shrimp 10, Salmon 10, Chicken Breast 8, Flat Iron Steak 12, Lobster 20

AVOCADO & GRILLED CHORIZO SALAD 16
Baby gem lettuce, grilled chorizo crumble, baby heirloom tomatoes, avocado, queso fresco, watermelon radish, avocado vinaigrette

CAESAR SALAD 14
Romaine lettuce, anchovy-lemon Caesar dressing, focaccia crumble, pecorino cheese

CILANTRO LIME SALAD VG GF 13
Fresh spring mix, roasted corn, black beans, pico de gallo, tortilla chips, lime cilantro dressing

CAROL'S FRENCH ONION SOUP 10
Caramelized onions, port wine beef broth, crostini, aged gruyère cheese

CYC CLASSICS

choice of French fries, hash browns, garden salad
Add Avocado 2

BAJA FISH TACOS 19
Beer battered or blackened, chipotle slaw, pico de gallo, pickled onions, cilantro chimichurri, cotija cheese

MEGA BREAKFAST BURGER 19
beef patty, bacon, American cheese, hash brown, fried egg

AVOCADO TOAST 14
Fresh 5 grain bread, smashed avocado, arugula, balsamic tomatoes, fried egg, smoked salt, pickled onions, petite greens add bacon $2

TURKEY CLUB 18
Toasted sourdough, lettuce, tomato, Applewood smoked bacon, smashed avocado, chipotle aioli

SPANISH CHORIZO BREAKFAST BURRITO 18
Grilled Spanish chorizo, organic cage free eggs, hash browns, pico de gallo, cheddar, salsa rojas

KIDS MENU

KIDS CAKES & BACON 10
Choice of: Strawberry or chocolate chip (2), served with bacon

SCRAMBLED EGGS 10
Chicken sausage or bacon, breakfast potatoes or fruit

CHICKEN TENDERS 12
served with french fries

FOR THE TABLE

TEMPURA CALAMARI 16
Charred scallions, wasabi cilantro, gochujang aioli

POKE TACOS 18
Fresh ahi tuna, sriracha aioli, wasabi pineapple aioli, furikaki

BLACK MUSSELS 17
Fennel vin blanc broth, Fresno peppers, poached fennel, grilled baguette

GRILLED SHISHITO PEPPERS V 14
Unagi eel sauce, sriracha aioli, bonito flakes

FARM TO TABLE HUMMUS PLATE VG 15
Carrots, radish, cucumber, pita bread

CHARCUTERIE BOARD 19
Daily selection of three cured meats, selection of cheese, olives, toasted nuts, honeycomb, fig jam, rustic baguette

JUMBO TIGER SHRIMP COCKTAIL GF 18
Citrus poached jumbo tiger shrimp, house-made cocktail sauce, lemon wedge

GF Gluten Free, VG Vegan, V Vegetarian
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WINES

Sparkling

Prosecco or Grandial Brut Splits 187ml	10
Brut, Moët Chandon, California, NV 187ml	13
Brut, de Blancs, Iron Horse, Sonoma, 2016	75
Brut, Rosé, #1 Family Method, New Zealand, NV	60
Brut, Moët Chandon, California, NV	45
Brut Rosé, Gruet', New Mexico NV	35
Brut Rosé, Gruet', New Mexico NV	50

Rosé

Rosé, Fabre en Cotes de Provence, France, 2018	10/35
Rosé, Miraval Studio, France 2020	40
Rosé, Notorious Pink, California 2020	12/40
Rosé, Summerland, Santa Barabara, CA, 2020	149/31
Rosé, "Decoy," Napa, California, 2021	15/52

Whites and Reds

Chardonnay, Fronterra, Central Coast, California	8/24
Chardonnay, Kendall Jackson, California, 2020	10/35
Chardonnay, Duckhorn, Napa, California, 2021	15/52
Chablis, DOmaine de la Motte, Loire, France, 2019	14/53
Sauv Blanc, Duckhorn, Napa, California, 2020	15/52
Sauv Blanc, Brander, Santa Ynez, California, 2019	11/35
Sancerre, Clos du Roy, Loire Valley, France 2020	14/54
Pinot Grigio, Campagnola, Italy, 2021	10/35
Gewuiztraminer, Gundlach Bundschu, Sonoma Coast, 2018	10/35
Cabernet Fronterra, Central Coast, 2019	8/24
Cabernet, J Lohr, Paso Robles, 2019	10/35
Cabernet, Eberle, Paso Robles 2018	12/43
Red Bland, Dark & Bold, Paso Robles, 2017	11/38
Pinot Noir, "Decoy" Napa, 2019	15/52
Pinot Noir, King Palm, Los Olivas, CA, 2019	9/35
Merlot, Guenoc Vineyards, Lake County, CA, 2020	10/35
Malbec, Don Miguel, Mendoza, Argentina, 2019	10/35
Borgo, "Scopeto" Chianti Classico, Italy, 2018	10/35

Fortified & Dessert

Late Harvest Sauv Blanc, Giesen, New Zealand 2013	12/44
Vin Santo, Felsina, Chianti Classico, Italy, 2009	12/44
Ruby Porto, Warre's, "Warrior," Portugal 10 year	11/38

BEERS

Drafts pint/large pint

IPA (Seasonal)	8/10
Boomtown (Larger)	8/10
Boont Amber Ale	8/10
Scrimshaw (Pilsner)	8/10

Bottles

Corona	8
Sierra Nevada Pale Ale	8
Stella Artois	8
Red Stripe	8
Laganitas IPA	8
Amstel Light	8
Modelo Especial	8

CYC COCKTAILS

YACHT CLUB DAIQUIRI 15
Fine aged rum, freshly squeezed lime juice, Velvet Falernum, Cointreau, dehydrated lime, edible mirco flower blend

PIMM'S CUP 15
Pimm's, freshly squeezed lemon juice, simple syrup, fresh cucumber, club soda

CYC MARGARITA 14
Fortaleza blanco tequila, freshly squeezed lime juice, 100% agave, cointreau

PEAR FIORI' PROSECCO MARTINI 14
Grey goose pear, St. germaine, prosecco, fresh strawberry puree

EMPRESS 75 15
Empress gin, lillet rose, lemon pamplemousse, sparkling rose

SPICY PALOMA 13
Spicy "GHOST" tequila, lime, pamplemousse, ruby red, grapefruit juice, soda water, jalapeño shrub

BLACKBERRY MINT MARGARITA 14
100% agave tequila, blackberries, lime, mint, agave

CANTARITO 13
Casamigos silver tequila, lime juice, orange juice, pamplemousse, fresca grapefruit soda, black sea-salt

CYC OLD FASHIONED 14
Highwest-bourbon, brown sugar simple, orange and angustora bitters

OAXACAN OLD FASHION 16
Casadores Reposado, Banhez Mezcal, Peychaud's bitters, 100% agave, smoked orange peel garnish

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