

SHAREABLES

<i>Freshly Baked Coffee Cake</i> VG Dulce de Leche Slice or Whole	6 18	 <i>Brunch Tower</i> House-Made Mortadella, Bacon, Jalapeño Cheddar Sausage, Cherry Fennel Biscuit, Chili Corn Bread, Egg Bites (5), Fruit Compote	35
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BREAKFAST MAINS

<i>Açaí Bowl</i> VE Seasonal Fruit, House-Made Granola	16	<i>California Plate</i> VG GF KE Two Cage-Free Eggs Any Style, Avocado, Fresh Berries	17
<i>Smoked Salmon Bagel</i> Santa Barbara Smoked Salmon, Herbed Cream Cheese, Hard-Boiled Cage-Free Egg, Tomato-Caper Salad	22	<i>Eggs Any Style</i> GF Two Cage-Free Eggs Any Style, Choice of Breakfast Protein, Choice of Toast, Crushed & Crispy Potatoes	24
<i>Brioche French Toast</i> Whipped Pumpkin Cream-Cheese, Pecans, Spiced Maple Syrup	18	<i>HB Omelet</i> GF Three Cage-Free Eggs, Chorizo, Pepper Jack, Tomato, Jalapeño, Red Onion, Cilantro, Crushed & Crispy Potatoes	21
<i>Chicken & Waffle</i> Cornbread Waffle, Buttermilk Fried Chicken, Cranberry Relish	25	<i>Breakfast Burrito</i> GF Scrambled Eggs, Slow-Braised Adobo Beef Birria, Tater Tots, Pepper Jack, Avocado, Lime Crema, Salsa Quemada	21
<i>Quiche Lōrea</i> (Limited Availability) Roasted Broccoli, Gruyère Cheese, Cured Tomato, Frisée Salad	24	<i>Lobster Benedict</i> Buttered Lobster, Two Poached Cage-Free Eggs, Truffle Hollandaise	32

LUNCH MAINS

<i>Tuna Poke</i> Yellowfin Tuna, Charred Pineapple Ponzu, Edamame, Togarashi, Wonton Chips	24	<i>Smash Burger</i> Two Cage-Free Eggs Any Style, Choice of Breakfast Protein, Choice of Toast, Crushed & Crispy Potatoes	22
<i>Burrata Toast</i> Whipped Burrata, Cranberry Walnut Pesto	18	<i>Thai Beef Salad</i> Chilled Soba, Red Onion, Cucumber, Mizuna, Mint, Thai Lime Dressing	32
<i>Seared Tuna</i> Warm Mediterranean Potato Salad, Haricots Verts, Cucumber, Blood Orange Sherry Vinaigrette	26	<i>BTLA</i> Avocado, Applewood Smoked Bacon, Heirloom Tomato, Arugula, Grilled Seed Bread, Garlic Aioli, Rosemary Fries	20
<i>Grilled Market Fish Tacos</i> Crisp Cabbage, Avocado Salsa, Lime Crema, Salsa Quemada, Tortilla Chips	22		

SIDES

<i>Breakfast Protein</i> Bacon, Pork Sausage, Turkey Sausage, Plant-Based Sausage	8	<i>Two Eggs Any Style</i> GF VG	9
<i>Toast</i> Gluten-Free Available Upon Request	6	<i>Seasonal Fruit & Berries</i> GF VE	9
		<i>Crushed & Crispy Potatoes</i> GF VE	7

CLASSIC LIBATIONS

 <i>Mimosa Flight (4)</i> Gambino Prosecco, Choice of Fresh Orange Juice, Cranberry, Pomegranate, Grapefruit, Pineapple	25
<i>French 75</i> Bombay London Dry Gin, Cognac, Lemon, Simple, Gambino Prosecco	18
<i>Paloma</i> Sauza Silver Tequila, Grapefruit, Lime, Simple, Fever Tree Soda <i>Make it Spicy with Sauza Jalapeño-Infused Tequila</i>	16
<i>Espresso Martini</i> Skyy Vodka, Pulled Espresso, Simple	18
<i>Chai Carajillo</i> Cinnamon-Infused Licor 43, Pulled Espresso, Allspice Dram	18

SIGNATURE LIBATIONS

<i>Lōrea Michelada</i> Lōrea's Private Label Blonde Ale, House Michelada Mix	14
<i>House Bloody</i> Choice of Skyy Vodka or Sauza Tequila, House Bloody Mary Mix, Lemon, Pepperoncini	18
<i>Spiced Apple Sour</i> Evan Williams Bourbon, Granny Smith, Egg Whites, Lime	16
<i>Day Dream</i> White Cacao Liqueur, Strawberry Cordial, Heavy Cream	16
<i>The Garden</i> (ZERO PROOF) Ritual Non-Alcoholic Gin, Cucumber, Lemon, Honey, Elderflower Tonic	15

SPRITZ SIPS

<i>Aperol Spritz</i> Gambino Prosecco, Aperol, Fever Tree Club Soda	18	<i>Hugo Spritz</i> Gambino Prosecco, St. Germain Liqueur, Fever Tree Ginger Beer	18	<i>Royale Spritz</i> Gambino Prosecco, Cassis Noir, Fever Tree Elderflower Tonic	18
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GF—Gluten Free **VG**—Vegetarian **VE**—Vegan **DF**—Dairy Free **KE**—Keto Friendly

18% gratuity will be added to parties of 6 or more. Split plate fee of \$4 will apply.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
We only accept major card and contactless payments for your final bill and all gratuities.