



BEACHCOMBER

— C A F E —



HOT DRINKS

Drink Sizes: Small (8oz), Medium (12oz) or Large (16oz)

<u>BREWED COFFEE</u>	\$3.50/\$4/\$4.50
<u>ESPRESSO</u>	\$3.50
<u>MACCHIATO</u>	\$4
<u>AMERICANO</u>	\$3.75
<u>CAPPUCCINO</u>	\$4.75
<u>LATTE</u>	\$4.75/\$5.75/\$6.75
<u>BREVE</u> : MADE WITH LOCAL & ORGANIC A/2 A/2 HALF & HALF	\$6/\$8.50/\$10.50
<u>MOCHA</u> : WITH ORGANIC COCOA	\$5.25/\$6.25/\$7.25
<u>CAFÉ MIEL</u> : LATTE WITH HONEY & GROUND CINNAMON	\$5.25/\$6.25/\$7.25
<u>CHAI LATTE</u> : ANGIE'S SPICY CHAI, STEAMED MILK, CINNAMON	\$5/\$6.25/\$7.50
<u>HONEY MATCHA LATTE</u> : WITH ORGANIC CEREMONIAL GRADE MATCHA & ORGANIC HONEY	\$5/\$6.25/\$7.50
<u>CUP OF SUNSHINE</u> : ORGANIC & FAIR TRADE CHAMOMILE TEA, STEAMED MILK, ORGANIC HONEY, COCOA SPRINKLES (12OZ)	\$6.50
<u>HOT COCOA</u> : WITH ORGANIC COCOA	\$4.25/\$5.25/\$6.25
<u>KIDS VANILLA STEAMER</u>	\$4/\$5/\$6
<u>HOT TEA (ORGANIC & FAIR TRADE)</u> : CHAMOMILE, LAVENDER MINT, EARL GREY, ENGLISH BREAKFAST, OR JASMINE GREEN	\$3.50

ADD-ONS

+ <u>ADD DOUBLE SHOT OF ESPRESSO</u>	\$2.25
+ <u>ADD FLAVOR (MONIN FRENCH SYRUP)</u> : VANILLA, CARAMEL, HAZELNUT, OR LAVENDER	\$1
+ <u>ADD ORGANIC HONEY</u>	\$0.75
+ <u>ADD HOUSE MADE VANILLA WHIP CREAM</u>	\$1
+ <u>SUB OAT MILK / ALMOND MILK</u>	\$1

MILK OPTIONS: LOCAL & ORGANIC A2/A2 WHOLE MILK, OAT (+\$1), OR ALMOND (+\$1)



All drinks made with local & organic Alexandre Family Farms dairy! (Unless otherwise requested)

ICED DRINKS

All cold drinks come in large size (16oz)

<u>COLD BREW</u>	\$6.50
<u>ICED AMERICANO</u>	\$3.75
<u>ICED LATTE</u>	\$7
<u>ICED HONEY MATCHA LATTE</u> : WITH ORGANIC CEREMONIAL GRADE MATCHA & ORGANIC HONEY	\$7.50
<u>ICED CHAI</u> : MADE WITH ANGIE'S SPICY CHAI	\$7.50
<u>ICED MOCHA</u>	\$7.50
<u>ICED TEA (ORGANIC & FAIR TRADE)</u>	\$4.50
<u>ITALIAN SODA / ITALIAN CREAM SODA</u> : VANILLA, CARAMEL, STRAWBERRY, ORANGE, RASPBERRY, OR LAVENDER	\$5 / \$6
<u>ORGANIC LEMONADE</u>	\$4.50
<u>ARNOLD PALMER</u>	\$4.50
<u>GLASS OF ORGANIC WHOLE MILK</u>	\$4.75

BEER & WINE

<u>FRESH SQUEEZED MIMOSA</u>	\$11
<u>LOCAL DRAFT BEER (ROTATING)</u>	\$7
<u>LOCAL DRAFT CIDER (ROTATING)</u>	\$9
<u>LOCAL WINE BY THE GLASS</u> : MOONSTONE CROSSING	\$12
<u>LOCAL WINE BY THE BOTTLE</u> : MOONSTONE CROSSING	\$38

Golden Hour Spritz

BRIGHT, FLORAL & REFRESHING SPRITZ, WITH SPARKLING WINE, HIBISCUS INFUSED ITALIAN STYLE APERTIF, FRESH LEMON, ROSEMARY, ICE	\$12
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*Coastal Spritz *non-alcoholic mocktail*

RITUAL NON-ALCOHOLIC ITALIAN STYLE APERTIF, SPARKLING WATER, SPLASH OF ORGANIC LEMONADE, FRESH LEMON, ROSEMARY, ICE	\$9
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Brunch Menu (Available all day)

We have gluten free,
vegetarian + vegan options!

CLASSICS

CHILAQUILES*

TORTILLA CHIPS, SPICY RED SAUCE, QUESO FRESCO, RED ONION, AVO, FRESH CILANTRO, CILANTRO LIME CREMA, TWO POACHED EGGS

\$16

Add Beans + \$2.50

THE BEAN BOWL*

HOUSE-MADE BEANS, CHIMICHURRI SAUCE, CHEDDAR, AVO, TWO POACHED EGGS, WARM TORTILLAS

\$14

(Vegan on request, sub local sauteed greens)

Add local sauteed greens + \$4.75

SMASHED AVO TOAST*

TWO PIECES OF BUTTERED RUSTIC SOURDOUGH TOAST, SMASHED AVO, PICKLED RED ONION, FRESH ARUGULA, POACHED EGG, FLAKEY SEA SALT, FRESH LEMON

\$14



Pup Menu

BONNIE'S PUPPACCINO \$2

PEANUT BUTTER ON'A BISCUIT \$3

BREAKFAST SANDWICHES

THE BEACH BUN

SOFT ROLL, MELTED SWISS, CARAMELIZED ONIONS, CHEESY BAKED EGGS, CHIPOTLE AIOLI
CHOICE OF: HAM OR AVOCADO
SERVED WITH A SMALL SIDE SALAD

\$14.50

GREEN ROOM BAGEL

OPEN FACED BAGEL, LOCAL CHEVRE, NONNA LENA'S PESTO, FRESH ARUGULA, PICKLED RED ONION, AVO

\$13

SCENIC DRIVE BAGEL*

OPEN FACED BAGEL, CREAM CHEESE, LOCAL SMOKED LOX, CAPERS, LARRUPIN MUSTARD SAUCE, FRESH RED ONION

\$14

THE EGGY BAGEL*

OPEN FACED BAGEL, CHEDDAR, HAM, TWO POACHED EGGS, PICKLED RED ONION & LARRUPIN MUSTARD SAUCE

\$14

LIGHT & FRESH

MOONSTONE AÇAÍ BOWL

(Vegan on request)

ORGANIC THICK BLEND OF AÇAÍ SUPERFOOD, TOPPED WITH HOUSE-MADE GLUTEN FREE GRANOLA, FRESH FRUIT, PEANUT BUTTER, ORGANIC HONEY & SHREDDED COCONUT

\$15

DAWN PATROL



HOUSE-MADE GLUTEN FREE GRANOLA WITH
CHOICE OF: WHOLE MILK OR ALMOND MILK
TOPPED WITH SEASONAL FRESH FRUIT

\$11

BASIC BREKKIE*

TWO PIECES OF BUTTERED TOAST & TWO POACHED EGGS

\$8

ADD-ONS

+ BUTTERED TOAST	\$4
+ GLUTEN FREE BREAD UPGRADE	\$1.50
+ POACHED EGG* / SIDE OF BEANS	\$2.50
+ LOCAL SAUTEED GREENS	\$4.75
+ AVOCADO	\$3.75
+ HAM/TURKEY/LOX*/ALBACORE SALAD SCOOP	\$5.50
+ LARRUPIN MUSTARD SAUCE / PICKLED RED ONION	\$1.50
+ NONNA LENA'S PESTO / BEETROOT HUMMUS	\$3.50
+ LOCAL CHEVRE	\$3.50
+ PEANUT BUTTER / LOCAL MARIONBERRY JAM	\$2.50



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Lunch Menu (Available all day)

We have gluten free + vegan options!
Most lunch items can be made gluten
free on request!

HOT MELTS

Can be made gluten-free on request!

THE TUNA MELT

LOCALLY SMOKED TUNA SALAD, TOMATO, RED ONION,
SEASONAL GREENS, AND RUMIANO CHEDDAR ON LOCAL
WOOD FIRED FOCACCIA \$17

OFFSHORE PESTO MELT

RUMIANO MOZZARELLA, CYPRESS GROVE CHEVRE,
NONNA LENA'S PESTO, LOCAL SAUTEED GREENS, RED
ONION, AND AVO, ON LOCAL WOOD FIRED FOCACCIA \$18

CHEESE TOASTIE

MELTED RUMIANO CHEDDAR, MOZZARELLA, RED ONION
AND TOMATO, ON LOCAL WOOD FIRED FOCACCIA \$12.75

MELT IT YOUR WAY

CHOICE OF: MELTED CHEDDAR, MOZZARELLA OR SWISS

CHOICE OF: AVO, TURKEY OR HAM

WITH RED ONION, TOMATO, AND SEASONAL GREENS
ON LOCAL WOOD FIRED FOCACCIA \$16.50



@BEACHCOMBERTRINIDAD

(707) 677-0106

363 TRINITY STREET, TRINIDAD CA

LUNCH BOWLS

PROTEIN BOWL

SLICED TURKEY, QUINOA, CRUMBLLED FETA, SEASONAL LEAFY
GREENS, FRESH TOMATO, CUCUMBER, OLIVES, FRESH RED
ONION, BLACK SESAME SEEDS, HOUSE-MADE TAHINI
DRESSING \$17

POWER BOWL

QUINOA, HOUSE-MADE BEETROOT HUMMUS & OLIVE OIL,
AVO, SEASONAL LEAFY GREENS, SHREDDED CARROT,
CUCUMBER, OLIVES, HOUSE PICKLED RED ONION, BLACK
SESAME SEEDS, HOUSE-MADE TAHINI DRESSING \$15.50

Add a poached egg +\$2.50*

Add turkey, ham or tuna salad scoop +\$5.50

GROM MENU (KIDS)

*GROM: (NOUN) SLANG FOR A YOUNG SURFER

THE TRINIDAD DRAGON

TOASTED BAGEL WITH CREAM CHESSE OR BUTTER \$6.50

KIDS CHEESE TOASTIE

HOT PRESSED SANDWICH WITH GOOEY CHEESE \$7.50

BABY BEAN BOWL

KIDS SIZE BOWL OF HOUSE-MADE BEANS, RUMIANO CHEDDAR
CHEESE, A WARM TORTILLA AND AVOCADO \$8

FRESH SANDWICHES

Most can be made gluten-free on request!

VEGAN MACHINE

HOUSE-MADE BEETROOT HUMMUS, AVO, RED ONION,
TOMATO, CUCUMBER, SHREDDED CARROTS, SEASONAL LEAFY
GREENS, AND HOUSE-MADE ROMESCO SAUCE ON LOCAL
WOOD FIRED FOCACCIA \$16.25

Romesco contains tree nuts & is not gluten free

"NO FAKIN' WAY" BLT

HOUSE-MADE ORGANIC COCONUT "BACON", SEASONAL
LEAFY GREENS, VEGAN CHIPOTLE AIOLI, CARAMELIZED
ONIONS, TOMATO, AND AVO ON LOCAL WOOD FIRED
FOCACCIA \$17

THE CLASSIC

CHOICE OF: AVO, TURKEY OR HAM \$16.50

CHOICE OF: CHEDDAR OR SWISS

WITH LOCAL LEAFY GREENS, TOMATO, RED ONION, MAYO
AND STONEGROUND MUSTARD, ON LOCAL WOOD FIRED
FOCACCIA

ADD-ONS

+ BUTTERED TOAST	\$4
+ GLUTEN FREE BREAD UPGRADE	\$1.50
+ POACHED EGG* / SIDE OF BEANS	\$2.50
+ LOCAL SAUTEED GREENS	\$4.75
+ AVOCADO	\$3.75
+ HAM/TURKEY/LOX*/TUNA SALAD SCOOP	\$5.50
+ LARRUPIN MUSTARD SAUCE / PICKLED RED ONION	\$1.50
+ NONNA LENA'S PESTO / BEETROOT HUMMUS	\$3.50
+ LOCAL CHEVRE	\$3.50