



BEACHCOMBER

CAFE



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	\$5 / \$6.25 / \$7.50
MATCHA & ORGANIC HONEY	
<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)

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	\$7.50
MATCHA & ORGANIC HONEY	
<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

Coastal Spritz *non-alcoholic mocktail

RITUAL NON-ALCOHOLIC ITALIAN STYLE APERITIF, SPARKLING WATER, SPLASH OF ORGANIC LEMONADE, FRESH LEMON, ROSEMARY, ICE



BEACHCOMBER

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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

Add Beans +\$2.50

THE BEAN BOWL*

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

(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



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)

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

OFFSHORE PESTO MELT

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

CHEESE TOASTIE

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

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



@BEACHCOMBERTRINIDAD

(707) 677-2020

363 TRINITY STREET, TRINIDAD CA

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

LUNCH BOWLS

PROTEIN BOWL

SLICED TURKEY, QUINOA, CRUMBLED 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

CHOICE OF: CHEDDAR OR SWISS

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

\$16.50

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