



BEACHCOMBER

— C A F E —



HOT DRINKS

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

<u>BREWED COFFEE</u>	\$3.50/\$4.25/\$4.75
<u>DOUBLE ESPRESSO</u>	\$3.50
<u>MACCHIATO</u>	\$4
<u>AMERICANO</u>	\$3.75
<u>CAPPUCCINO</u>	\$5
<u>LATTE</u>	\$5/\$6/\$7
<u>BREVE</u> : MADE WITH LOCAL & ORGANIC A2/A2 HALF & HALF	\$7/\$9/\$11
<u>MOCHA</u> : WITH ORGANIC & FAIR TRADE COCOA	\$5.50/\$6.75/\$7.75
<u>CHAI LATTE</u> : ANGIE'S SPICY CHAI, STEAMED MILK, CINNAMON	\$5.50/\$6.75/\$7.75
<u>HONEY MATCHA LATTE</u> : WITH ORGANIC CEREMONIAL GRADE MATCHA & ORGANIC HONEY	\$5.95/\$6.95/\$7.95
<u>HOT COCOA</u> : WITH ORGANIC COCOA	\$4.50/\$5.50/\$6.50
<u>KIDS VANILLA STEAMER</u>	\$4.25/\$5.25/\$6.25
<u>HOT TEA (ORGANIC & FAIR TRADE)</u> : CHAMOMILE, LAVENDER MINT, EARL GREY, ENGLISH BREAKFAST, OR JASMINE GREEN	\$3.85

HOUSE SPECIALS

<u>"HOMETOWN HONEY"</u> : LATTE WITH ORGANIC HONEY & GROUND CINNAMON (HOT OR ICED)	\$5.50/\$6.75/\$7.75
<u>"CUP OF SUNSHINE"</u> : ORGANIC & FAIR TRADE CHAMOMILE TEA, STEAMED MILK, ORGANIC HONEY, COCOA SPRINKLES (12OZ, HOT)	\$6.75

ADD-ONS

<u>+ADD DOUBLE SHOT OF ESPRESSO</u>	\$2.45
<u>+ADD FLAVOR (MONIN FRENCH SYRUP)</u> : VANILLA, CARAMEL, HAZELNUT, OR LAVENDER	\$1.10
<u>+ADD ORGANIC HONEY</u>	\$1.10
<u>+ADD HOUSE MADE VANILLA WHIPPED CREAM</u>	\$1.10
<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>	\$6.75
<u>ICED AMERICANO</u>	\$3.75
<u>ICED LATTE</u>	\$7
<u>ICED HONEY MATCHA LATTE</u> : WITH ORGANIC CEREMONIAL GRADE MATCHA & ORGANIC HONEY	\$7.95
<u>ICED CHAI</u> : MADE WITH ANGIE'S SPICY CHAI	\$7.75
<u>ICED MOCHA</u>	\$7.75
<u>ICED TEA (ORGANIC & FAIR TRADE)</u>	\$4.75
<u>ITALIAN SODA / ITALIAN CREAM SODA</u> : VANILLA, CARAMEL, STRAWBERRY, ORANGE, RASPBERRY, OR LAVENDER	\$5.50 / \$6.50
<u>ORGANIC LEMONADE</u>	\$4.95
<u>ARNOLD PALMER</u>	\$4.95
<u>GLASS OF LOCAL ORGANIC A2/A2 WHOLE MILK</u>	\$5.25

BEER & WINE

<u>FRESH SQUEEZED MIMOSA</u>	\$10
<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
---	------

*Coastal Spritz *non-alcoholic mocktail*

RITUAL NON-ALCOHOLIC ITALIAN STYLE APERTIF, SPARKLING WATER, SPLASH OF ORGANIC LEMONADE, FRESH LEMON, ROSEMARY, ICE	\$9
---	-----



BEACHCOMBER

— C A F E —

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

\$17

Add Beans +\$2.75

THE BEAN BOWL*

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

\$14.50

(Vegan on request, sub local sauteed greens)

Add local sauteed greens +\$4.95

SMASHED AVO TOAST*

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

\$15.50

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

\$15.50

GREEN ROOM BAGEL

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

\$13.50

Pesto contains tree nuts

SCENIC DRIVE BAGEL*

\$15

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

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

\$15.50

DAWN PATROL

\$12

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

BASIC BREKKIE*

\$8.50

TWO PIECES OF BUTTERED TOAST & TWO POACHED
EGGS

ADD-ONS

+ BUTTERED TOAST	\$4.95
+ GLUTEN FREE BREAD UPGRADE	\$2.50
+ POACHED EGG* / SIDE OF BEANS	\$2.75
+ LOCAL SAUTEED GREENS	\$4.95
+ AVOCADO	\$3.95
+ HAM/TURKEY/LOX*/ALBACORE SALAD SCOOP	\$5.75
+ LARRUPIN MUSTARD SAUCE / PICKLED RED ONION	\$1.50
+ NONNA LENA'S PESTO / BEETROOT HUMMUS	\$3.95
+ LOCAL CHEVRE	\$4
+ PEANUT BUTTER / LOCAL MARIONBERRY JAM	\$2.50
+ "SWEET HEAT" BLACKBERRY HABANERO JAM	\$4



BONNIE'S PUCCINO \$2
PEANUT BUTTER ON'A BISCUIT \$3



BEACHCOMBER

— C A F E —

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

HOUSE-MADE & LOCALLY SMOKED TUNA SALAD,
LOCAL CHEDDAR, TOMATO, RED ONION, SEASONAL
GREENS ON LOCAL WOOD-FIRED FOCACCIA \$17.75

OFFSHORE PESTO MELT 🌿

RUMIANO MOZZARELLA, CYPRESS GROVE CHÈVRE,
NONNA LENA'S PESTO, LOCAL SAUTEED GREENS,
RED ONION, AND AVO, ON LOCAL WOOD-FIRED
FOCACCIA \$18.50

Pesto contains tree nuts

CHEESE TOASTIE 🌿

MELTED RUMIANO CHEDDAR, MOZZARELLA, RED
ONION AND TOMATO, ON LOCAL WOOD-FIRED
FOCACCIA \$14.50

HUMBOLDT HEAT 🌶️

NIMAN RANCH HAM, CREAMY BRIE, DIANE'S "SWEET
HEAT" BLACKBERRY HABANERO JAM, CARAMELIZED
ONION, ARUGULA & CRISP APPLE ON LOCAL WOOD-
FIRED FOCACCIA \$18.75



@BEACHCOMBERTRINIDAD

(707) 677-2020

363 TRINITY STREET, TRINIDAD CA

LUNCH BOWLS

MOMENTUM BOWL 🌿

SLICED TURKEY, QUINOA, HOUSE-MADE GLUTEN
FREE ROMESCO, CRUMBLLED FETA, SEASONAL LEAFY
GREENS, FRESH TOMATO, CUCUMBER, OLIVES,
FRESH RED ONION, BLACK SESAME SEEDS, HOUSE-
MADE TAHINI DRESSING \$18

Romesco contains tree nuts

DRIFTER BOWL 🌿 VEGAN 🌿

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 \$16.50

Add a poached egg +\$2.75*

Add turkey, ham or tuna salad scoop +\$5.75

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 \$8

BABY BEAN BOWL 🌿 🌿

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

FRESH SANDWICHES

Can be made gluten-free on request!

"NO FAKIN' WAY" BLT 🌿 VEGAN

HOUSE-MADE ORGANIC COCONUT "BACON",
SEASONAL LEAFY GREENS, VEGAN CHIPOTLE AIOLI,
CARAMELIZED ONIONS, TOMATO, AND AVO ON
LOCAL WOOD-FIRED FOCACCIA \$17.50

THE CLASSIC

TURKEY, SWISS, LOCAL LEAFY GREENS, TOMATO,
RED ONION, MAYO AND STONEGROUND MUSTARD,
ON LOCAL WOOD-FIRED FOCACCIA \$17.75

ADD-ONS

+ BUTTERED TOAST	\$4.95
+ GLUTEN FREE BREAD UPGRADE	\$2.50
+ POACHED EGG*	\$2.75
+ SIDE OF BEANS	\$2.75
+ LOCAL SAUTEED GREENS	\$4.95
+ AVOCADO	\$3.95
+ HAM/TURKEY/LOX*/TUNA SALAD SCOOP	\$5.75
+ LARRUPIN MUSTARD SAUCE	\$1.50
+ PICKLED RED ONION	\$1.50
+ NONNA LENA'S PESTO	\$3.95
+ BEETROOT HUMMUS	\$3.95
+ LOCAL CHEVRE	\$4
+ "SWEET HEAT" BLACKBERRY HABANERO JAM	\$4