

## brunch at the cove

*available ONLY saturday & sunday from 11am~3pm*

**Breakfast Tacos**~ eggs, potato, avocado, crispy jack cheese, roasted salsa roja, jalapeno crema / 16 add short rib / +4

**California Omelette with Crab**~ two eggs, garlic & fine herb cream cheese, tomato, avocado, side of potatoes / 18

**Chilaquiles**~ two eggs any style, corn tortillas, roasted salsa roja, avocado, crema, cotija, cilantro / 16

**Steak & Eggs**~ hanger steak, two eggs, side of potatoes / 28

**For the Kids** (12 and under)~ scrambled eggs, bacon, breakfast potatoes / 14

## cheers!

**Bellini**~ prosecco, peach puree / 13

**Build Your Own Mimosa**~ (serves 2-5) ~ bottle of prosecco, petit carafe of o.j. / 50

**La Jolla Coffee**~ Irish whiskey, Licor 43, coffee, whipped cream / 12

full lunch menu also available on saturday & sunday, 10-3  
consuming raw or undercooked foods increase your risk of  
food born illness

**4% surcharge** will be added to each bill to help cover  
increasing operations and labor costs

## somm's selections

*premium wines by the glass or bottle*

**Chardonnay**~ Saxon Brown, 'Durell Vineyard',  
Sonoma, CA, 2013 glass 25 / bottle 100

**Bordeaux**~ (Merlot/Cabernet Franc/Cabernet Sauvignon)  
Chateau Plaisance, Grand Cru, St. Emillion, Bordeaux,  
France 2015 glass 25 / bottle 100

**Cabernet Sauvignon**~ Snowden, 'The Ranch', Napa Valley, CA, 2016  
glass 30 / bottle 120

*premium cocktails*

**Cosmopolitan Month**~ Cointreau, Tito's vodka, lime, cranberry / 17

**The Clover City**~ Cointreau, Botanist gin, lime, raspberry / 17



## curbside take-out

*contactless from california modern*

*order by noon the day prior*

**Thursdays-Saturdays**~ three course dinner, with choice of entrees

**Sundays**~ fun family style meals, serves 2-4 people

**Menus change weekly**~ visit [www.georgesatthecove.com](http://www.georgesatthecove.com)

-full wine list available upon request-

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