

## brunch at the cove

*available ONLY saturday & sunday from 10am~3pm*

**Breakfast Tacos**~ eggs, potato, avocado, crispy jack cheese, roasted salsa roja, jalepeno 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

**Avocado Toast with two eggs any style**~ applewood smoked bacon, corn salad, cotija, crema, cilantro, Tajin, side of potatoes / 18

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

**George's Fresh Pastries**~ assortment of three / 15

**Seasonal Fruit Cup**~ honey yogurt / 9

## cheers!

**Spicy Bloody Mary**~ vodka, zingzang, cholula /14

**Bellini**~ prosecco, peach puree / 10

**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

**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

*Made with grapes sourced from the famed Durell Vineyard in Sonoma. This refined chardonnay shows well integrated oak with notes of golden apple and white fig.*

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

*A fantastic vintage for St. Emilion. This wine is accessible and plush, with notes of cassis, prune, and mocha*

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

*This Cabernet is balanced and structured, it has notes of cassis, plum, and spice*

*premium wines by the glass or bottle*

**Diamond Cadillac**~ Maestro Dobel Diamante, Cointreau,  
Grand Marnier 100, lime, agave / 30

**Angel's Envy Old Fashioned**~ House gomme syrup,  
Angostura bitters, acid phosphate #toastthetrees / 18

## 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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