B. Y. O. O.  
ASK YOUR SERVER  

EL CAPITAN  
SHORT RIB, SCRAMBLED EGGS, SAUTEED ONIONS, TOMATOES, CILANTRO, JALAPÉROS  

COUNTRY  
APPLEWOOD BACON, HAM, SAUSAGE & ONIONS WITH JACk & CHEDDAR CHEESE  

GARDEN  
SEASONAL ROASTED VEGETABLES & CHOICE OF FETA OR GOAT CHEESE  

CAMBRIDGE  
NORWEGIAN SMOKED SALMON, RED ONION, CAPERS & POACHED EGGS  

EAST COAST  
MAINE LUMP CRAB CAKES, ASPARAGUS, SUN-DRIED TOMATOES & POACHED EGGS  

KAUAI  
SESAME SEARED AHI, ARUGULA, POACHED EGGS & AVOCADO MASH  

JO-JO’S  
HERB-ROASTED TURKEY, TOMATO, BACON, JALAPENO & POACHED EGGS  

EGG BENNY  
CANADIAN BACON & POACHED EGGS  

CALIFORNIA  
TOMATOES, SPINACH, ASPARAGUS & POACHED EGGS  

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SWEET  

DISH CLASSIC  
(1) AIDELL’S CHICKEN SAUSAGE (2) BACON (3) EGGS & (2) BLUEBERRY BUCKWHEAT CAKES  

BLUEBERRY BUCKWHEAT CAKES  
VERMONT MAPLE SYRUP & (2) APPLEWOOD BACON OR (2) AIDELL’S CHICKEN SAUSAGE  

FRENCH TOAST PUDDING  
Brioche baked perfection, apples, cinnamon, fresh strawberries, toasted coconut & maple syrup  

GRANDMA’S GRANOLA PARFAIT  
VANILLA BEAN YOGURT, SEASONAL FRUIT, HOMEMADE GLUTEN FREE GRANOLA, WILD FLOWER HONEY & TOASTED COCONUT  

BERRIES & CRÉME  
MIXED BERRIES, VANILLA WHIPPED CREAM & FRESH MINT  

PASTRY BASKET  
ASK YOUR SERVER FOR TODAY’S SELECTION  

PETITE  

KID’S GRILLED CHEESE  
TEXAS TOAST WITH 2 CHEESES  

KID’S TRIO  
(3) BLUEBERRY BUCKWHEAT PANCAKES  

KID’S QUESADILLA  
SCRAMBLED EGGS & CHEESE  

SCRAMBLED EGGS & CHEESE  
WITH COLBY-JACK  

SEASONAL FRESH FRUIT  
MUFFINS  
LEMON-RASPBERRY  ORANGE-CRANBERRY  CHOCOLATE CHIP  STRAWBERRY SEASONAL  

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SAVORY  

BRUNCH BOWL  
EGGS, PEE WEE POTATOES, SPINACH, SEASONAL ROASTED VEGETABLES, PICO DE GALLO, CARAMELIZED ONIONS & AVOCADO MASH  

CHILAQUILES  
FRIED EGGS, TOMATOES, BLACK BEANS, RED ONION, CILANTRO, RED RADISHES, QUESO FRESCO & AVOCADO  

D. P. SUNRISE  
EGGS, BELL PEPPERS, ONIONS, CHEDDAR & CHIPOTLE AIOLI WITH A CHOICE OF APPLEWOOD BACON, CHICKEN SAUSAGE OR HAM ON A BUTTER CROSSANT  

“B” DOCK  
FRIED EGGS, TOMATOES, JALAPENO, PEPPER JACE & CREAM CHEESE WITH APPLEWOOD BACON ON TEXAS TOAST  

HUEVOS RANCHEROS  
FRIED EGGS, ORTEGA CHILES, BLACK BEANS ON CORN TORTILLAS TOPPED WITH QUESO FRESCO & AVOCADO MASH  

BREAKFAST BURRITO  
EGGS, BLACK BEANS, POTATOES, BELL PEPPERS, ONIONS, CHEDDAR & SALSA WITH A CHOICE OF BACON, HAM OR CHICKEN SAUSAGE  

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SIDES  

AVOCADO  
SLICED TOMATOES  
PEE WEE POTATOES  
AVOCADO MASH  
HUMMUS  
BLACK BEANS  
SAUTEED MUSHROOMS  
SEASONAL VEGETABLES OR SPINACH  
SWEET POTATO OR TRUFFLE YUKON FRIES  
SMOKED SALMON  
CHICKEN SAUSAGE, HAM OR BACON  
FOCACIA, TEXAS, PITA, PRETZEL, ENGLISH MUFFIN, SOURDOUGH, FRENCH ROLL, SPROUTED WHEAT BERRY, BRIOCHE  
GLUTEN FREE  

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Furry Friends  
TIGGER’S CHOW  PUPPY CAKES  DOG BISCUIT  

## Sandwiches

- **Seared Ahi**
  - Sesame-seared Ahi, Capers, Arugula, Tomatoes & Lemon Capers Remoulade
  - $15

- **Maui Tacos**
  - Grilled Pineapple, Blackened Shrimp, Pico de Gallo & Avocado Mash
  - $15

- **Shrimp Po'Boy**
  - Sweet Fried Shrimp, Lettuce, Tomatoes & Lemon Capers Remoulade
  - $14

- **Jordo Gordo**
  - Paso Prime Grass-fed Beef, Ortega Chili, Applewood Bacon & Pepper Jack Cheese with Chipotle Aioli
  - $14

- **Short Rib**
  - Caramelized Onions, Arugula & Pepper Jack Cheese
  - $14

- **French Dip**
  - Sterling Silver Sirloin Beef, Gruyere, Caramelized Onions & Rosemary Au Jus
  - $14

- **Chicken Salad**
  - Organic Chicken, Craisins, Red Onions, Apples, Celery, Lettuce & Tomatoes
  - $13

- **Chipotle Chicken**
  - Organic Chicken, Caramelized Onions, Applewood Bacon & Provolone with Chipotle Aioli
  - $14

- **Perfect Pita**
  - Herb-Roasted Organic Turkey, Tomato, Applewood Bacon & Romaine with Dijon Mayo
  - $14

- **Yogi Wrap**
  - Raw Carrots, Spinach, Arugula, Red Onions, Beets, Avocado, Hummus & Goat Cheese wrapped in a Spinach Tortilla
  - $13

- **Tuna Melt**
  - Pole & Line Caught Albacore with Provolone
  - $13

- **Apple & Brie**
  - Granny Smith Apples, Three Crème Brie, Arugula, Caramelized Onions & Honey
  - $13

- **Quesadilla**
  - Chicken, Colby Jack, Avocado, Tomatoes & Ortega Chili
  - $12

## Salads

- ** Nicoise**
  - $16

- **Caesar**
  - Fresh Romaine, Arugula, Parmigiano-Reggiano, Croutons & Caesar Dressing
  - $17

- **Shrimp Chicken**
  - $15

- **Steak & Romaine**
  - Medium Rare Steak, Parmigiano-Reggiano, Tomatoes, Roasted Corn, Red Onions & Cilantro-Lemon Vinaigrette
  - $15

- **Cali Cobb**
  - Chopped Romaine, Herb-Roasted Turkey, Applewood Bacon, Hard-Boiled Egg, Bleu Cheese, Tomatoes, Avocado & Ranch
  - $14

- **Cucumber**
  - Cucumber, Heirloom Cherry Tomatoes, Red Onions, Feta Cheese & Habanero Sesame Dressing
  - $14

- **Berry**
  - Mixed Greens, Candied Nuts, Craisins, Goat Cheese, Fresh Berries & Citrus Vinaigrette
  - $14

- **The Beet**
  - Spinach, Roasted Beets, Red Onion, Goat Cheese, Toasted Pecans & Balsamic
  - $13

- **Pear & Bleu**
  - Mixed Greens, Candied Pecans, Craisins, Pears, Bleu Cheese & Citrus Vinaigrette
  - $13

- **Greek On**
  - Mixed Greens, Greek Vinaigrette, Olives, Roasted Vegetables, Feta Cheese, Hummus, Toasted Pita & Balsamic
  - $13

## Add Protein to Any Salad

- Chicken
- Turkey
- Shrimp
- Ahi Tuna
- Smoked Salmon
- Crab Cakes
- Alaskan Salmon
- Prosciutto

## Soups

- **Cup 4 | Bowl 6**

- **Yogi Seasonal**
  - Fresh Veggies & Pink Lentils

- **Soup Du Jour**
  - Ask Your Server

24921 Dana Point Harbor Dr., Suite B100 | Dana Point, CA 92629
Phone 949.276.4848 | whatadishoc.com
## BUT FIRST COFFEE

<table>
<thead>
<tr>
<th>Coffee Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td>3</td>
</tr>
<tr>
<td>Latte</td>
<td>4.5</td>
</tr>
<tr>
<td>Mocha Cappuccino</td>
<td>5</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>4</td>
</tr>
<tr>
<td>Add Shot</td>
<td>1</td>
</tr>
<tr>
<td>Add Flavor</td>
<td>0.50</td>
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## YOU'RE TEARIFIC

<table>
<thead>
<tr>
<th>Tea Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Earl Grey Crème</td>
<td>5</td>
</tr>
<tr>
<td>Chai</td>
<td>5</td>
</tr>
<tr>
<td>Ginger Peach</td>
<td>5</td>
</tr>
<tr>
<td>Coconut Puer</td>
<td>5</td>
</tr>
<tr>
<td>Jasmine</td>
<td>5</td>
</tr>
<tr>
<td>Lemon Chamomile</td>
<td>5</td>
</tr>
<tr>
<td>Natural Hibiscus</td>
<td>5</td>
</tr>
</tbody>
</table>

## ALWAYS BEVERAGE

<table>
<thead>
<tr>
<th>Beverage Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Juice</td>
<td>4</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>3</td>
</tr>
<tr>
<td>Arnold Palmer</td>
<td>3</td>
</tr>
<tr>
<td>Lemonade</td>
<td>2.5</td>
</tr>
<tr>
<td>San Pellegrino</td>
<td>3</td>
</tr>
<tr>
<td>Milk</td>
<td>3</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>3.5</td>
</tr>
<tr>
<td>Coconut Water</td>
<td>3</td>
</tr>
<tr>
<td>Acqua Panna Flat</td>
<td>2</td>
</tr>
<tr>
<td>Coke, Diet Coke, Sprite</td>
<td>2</td>
</tr>
</tbody>
</table>

## BEER ME!

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tank 7 Farmhouse 8.5%</td>
<td>6</td>
</tr>
<tr>
<td>Maui Double IPA 8.5%</td>
<td>6</td>
</tr>
<tr>
<td>Sculpin IPA 7%</td>
<td>6</td>
</tr>
<tr>
<td>Blood Orange IPA 7%</td>
<td>5</td>
</tr>
<tr>
<td>Stone IPA 6.9%</td>
<td>5</td>
</tr>
<tr>
<td>Bikini Blonde 5.1%</td>
<td>5</td>
</tr>
<tr>
<td>Heineken 5%</td>
<td>5</td>
</tr>
<tr>
<td>Coors Light 4.2%</td>
<td>4</td>
</tr>
<tr>
<td>Corona Extra 4.5%</td>
<td>5</td>
</tr>
<tr>
<td>Negra Modelo 4.4%</td>
<td>5</td>
</tr>
<tr>
<td>Modelo Especial 4.6%</td>
<td>5</td>
</tr>
<tr>
<td>Make It A Michi</td>
<td>3</td>
</tr>
</tbody>
</table>

## BUBBLY

<table>
<thead>
<tr>
<th>Sparkling Wine Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veuve Clicquot Veuve Clicquot</td>
<td>6.5</td>
</tr>
<tr>
<td>Allure Mango</td>
<td>6.5</td>
</tr>
<tr>
<td>J Roger Brut</td>
<td>7</td>
</tr>
</tbody>
</table>

## WINE NOT?

### WHITE WINE

<table>
<thead>
<tr>
<th>White Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauvignon Blanc</td>
<td>8</td>
<td>24</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>7</td>
<td>25</td>
</tr>
</tbody>
</table>

### RED WINE

<table>
<thead>
<tr>
<th>Red Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon</td>
<td>10</td>
<td>34</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>9</td>
<td>27</td>
</tr>
</tbody>
</table>

## COCKTAILS HELP!

### Sangria

<table>
<thead>
<tr>
<th>Sangria Type</th>
<th>Glass</th>
<th>Carafe</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Made with Fresh Fruit, Red or White</td>
<td>8</td>
<td>24</td>
</tr>
</tbody>
</table>

### Cali Breeze

<table>
<thead>
<tr>
<th>Cali Breeze Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pineapple Soju-Vodka, Lemonade &amp; House Made Strawberry Syrup</td>
<td>8</td>
</tr>
</tbody>
</table>

### Greyhound

<table>
<thead>
<tr>
<th>Greyhound Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Grapefruit, Pineapple, Soju-Vodka</td>
<td>8</td>
</tr>
</tbody>
</table>

### Screwdriver

<table>
<thead>
<tr>
<th>Screwdriver Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Orange, Pineapple Soju-Vodka</td>
<td>8</td>
</tr>
</tbody>
</table>

### Champagne Mimosa

<table>
<thead>
<tr>
<th>Champagne Mimosa Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cranberry, Grapefruit, Orange, Pineapple</td>
<td>8</td>
</tr>
</tbody>
</table>

## Bottomless

<table>
<thead>
<tr>
<th>Mimosa</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour</td>
<td>15</td>
</tr>
</tbody>
</table>

## Bloody Mason

<table>
<thead>
<tr>
<th>Bloody Mason Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Feelin Bold 32 oz</td>
<td>10</td>
</tr>
<tr>
<td>Feelin Tiny 16 oz</td>
<td>8</td>
</tr>
<tr>
<td>Add Slider</td>
<td>5</td>
</tr>
</tbody>
</table>
SPECIALTY CUPCAKES

Old Fashioned BUTTERCRÉAM
CHOCOLATE OR VANILLA CAKE WITH CHOCOLATE OR VANILLA WHIPPED BUTTERCRÉAM
GRAND 4 | PETITE 3
PETITE 4.5
LEMON ZEST • SPICED CARROT • TOASTED COCONUT • CHOCOLATE RASPBERRY • CHOCOLATE BANANA • GERMAN CHOCOLATE • PEANUT BUTTER • RED VELVET • COOKIES & CRÉAM • SNICKERDOODLE • BOSTON CRÉAM PIE • MATCHA

GLUTEN FREE CUPCAKES 5
CHOCOLATE OR VANILLA WITH WHIPPED CRÉAM FROSTING
RED VELVET WITH CRÉAM CHEESE TOPPING

PETIT FOURS 3.5
VANILLA WITH LEMON CURD & BAVARIAN CRÉAM
CHOCOLATE WITH RASPBERRY & BAVARIAN CRÉAM

DESSERT SHOTS 3.75
PLEASE ASK FOR SEASONAL OFFERINGS
CHOCOLATE MOUSSE & RASPBERRY FRAMBOISE
SALTED CARAMEL & BROWNIE
LEMON CURD & WHIPPED CRÉAM

CREAMY LEMON CRUMB BARS
GRAND 5 PETITE 2.5

RASPBERRY SWIRL CHEESECAKE
PLEASE ASK FOR OUR SEASONAL OFFERINGS
GRAND 3.5

Tiramisu Cup
Tiramisu coffee with Mascarpone cheese mousse

BROWNIE
CHOCOLATE CHIP FUDGE WITH OR WITHOUT NUTS 3.75

COOKIES
2
SNICKERDOODLE • COCONUT MACARON • CHOCOLATE CHIP • OATMEAL CRANBERRY CHOCOLATE CHIP & WALNUTS • PEANUT BUTTER

BITE SIZE PIES & TARTS
PLEASE ASK FOR OUR SEASONAL OFFERINGS
GRAND 4 | PETITE 2.5

Bombe glacé 7
CHOCOLATE CAKE WITH RASPBERRY FRAMBOISES

SPECIALTY CAKES
6". 55 / 8". 65
VANILLA, LEMON CURD & BAVARIAN CRÉAM
MARBLE, RASPBERRY & BAVARIAN CRÉAM
MARBLE, OREO COOKIES & CRÉAM BUTTERCREAM
SPICED CARROT & CRÉAM CHEESE BUTTERCREAM

PAPAYAS
GRAIN-FREE PEANUT BUTTER & APPLE WITH PEANUT BUTTER MOUSSE 5

24921 DANA POINT HARBOR DR, SUITE B100
DANA POINT CA 92629 | PHONE 949.276.4884