

# BRUNCH

Saturday & Sunday  
10am to 2pm

**Harbor**  
KITCHEN + TAP

## BEACHY BREAKFAST

### The Surfcomber 12.99

Two pasture raised organic eggs any style, smoked bacon, crispy breakfast potatoes, served with toast

### Eggs Benedict 13.49

Two pasture raised organic poached eggs on an English muffin with ham and tomatoes, topped with housemade béarnaise sauce, served with crispy breakfast potatoes

*Add Short Rib \$4*

### "The Harbor" Breakfast Sandwich 14.49

Applewood bacon, fried egg, avocado, chipotle aioli and spinach on toasted brioche, served with crispy breakfast potatoes

### Fancy French Toast 13.49

Bruléed brioche, hazelnut creme, blueberries, honey, served with crispy breakfast potatoes

### Avocado Toast 13.99

Avocado, tomato, feta, mango salsa and balsamic glaze

*Add 2 Fried Eggs \$2 Short Rib \$4*

## SURFER SKILLETS

All served with eggs and crispy breakfast potatoes.

*Add a Side of Cornbread \$2*

### Spinach & Swiss Cheese 13.49

### The Veggie 13.49

Tomato, peppers, onion, mushroom and cheddar

### The Ville 14.99

Ham, bacon, peppers, onion and cheddar

### Shipwreck 22.49

Shrimp, lobster, Gruyère cheese and scallions

## SIDES

Two Eggs Any Style ~ Smoked Bacon ~ Cornbread

English Muffin ~ White, Wheat or Brioche Toast

Crispy Breakfast Potatoes ~ Fresh Fruit Bowl

## STARBOARD STARTERS

### Pork Pot Stickers 11.99

With spicy soy ginger and Exotic sauce for dipping

### Boneless Wings 13.99

Tender boneless wings tossed in one of our housemade sauces:

Mango Habañero, Jerk, Classic Buffalo, Exotic or Lilikoi BBQ; served with blue cheese or ranch and celery

### Our Big Bang Shrimp 16.99

Crispy fried shrimp tossed in our Thai sweet chili sriracha sauce, with scallions, topped with candied walnuts, served with mango salsa and ranch

### Mozzarella Planks 12.99

Block cheese, hand cut, wrapped in a wonton, fried, served with honey mustard

## SALADS & BOWLS

### Mambo Salad with Grilled Chicken 12.99

Crisp Romaine, grilled chicken breast, cornbread croutons, parmesan cheese, with Ms. Michele's Mambo Dressing

*Sub Shrimp \$4 Tuna \$5 or Mahi \$5*

### Island Spinach Salad 11.99

Fresh baby spinach tossed with mandarin orange segments, seasonal fruit, candied walnuts, marinated red onion and crumbled feta cheese, served with mango poppy vinaigrette

*Add Tuna \$8 Mahi \$8 Shrimp \$6 or Chicken \$4*

### Ginger Soy Shrimp Bowl 16.99

Basmati rice topped with marinated red onion, carrot, cucumber and shrimp sautéed in a ginger soy sauce, garnished with mango salsa

### Tuna Poke Bowl 17.99

Basmati rice topped with avocado, cucumber, wonton chips, scallions and marinated tuna poke, with a drizzle of wasabi aioli

## SEASIDE SANDWICHES

All served with our scoop fries.

*Upgrade to Parmesan Truffle Scoop Fries or a Small Side Salad \$3*

### Harbor Burger 17.99

Harbor's signature brisket/sirloin/chuck mix hand patty topped with mozzarella, grilled pineapple, soy ginger glaze and marinated red onion, served on a potato bun

### Paradise Cheeseburger 15.99

Harbor's signature brisket/sirloin/chuck mix hand patty topped with American cheese, served on a potato bun

*Add Bacon or Avocado \$2*

### Key West Chicken 15.99

Grilled marinated chicken breast topped with mozzarella cheese, avocado and pineapple slaw, served on a potato bun

### Grilled Mahi Sandwich 17.99

Seasoned grilled mahi with a soy ginger glaze, topped with marinated red onion, grilled pineapple and fresh avocado, on a potato bun, with a side of tartar sauce

### Pesto Chicken Wrap 14.99

Grilled chicken, mozzarella and parmesan cheeses, lettuce, tomato, bacon and pesto ranch dressing, tossed and wrapped

### Blackened Shrimp Wrap 16.99

Blackened shrimp, lettuce, tomato, pickles and pesto ranch dressing, tossed and wrapped

### Hot N Spicy Crispy Chicken Wrap 14.99

Crispy boneless Buffalo chicken, iceberg, carrot, celery, ranch dressing and shredded cheese, tossed and wrapped

## DESSERT

### Key Lime Pie 7.99

Topped with whipped cream

### Skillet Mac-Nut Brookie 9.99

A warm macadamia nut cookie/chocolate brownie combo topped with vanilla ice cream and served with rum caramel, topped with candied walnuts

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 03/23

# DRINK



## BEACH FAVORITES

### Harbor's House Mai Tai

Our secret beach recipe with fresh pineapple, orange, lime & lemon juices, with orgeat syrup and light and dark rum  
**Add a Rum Floater \$4**

### Painkiller

Myer's Dark Rum, RumHaven Coconut Rum, cream of coconut, pineapple juice, orange juice, topped with fresh nutmeg, served in a TikiRob glass

### Bahama Mama

Captain Morgan, RumHaven Coconut Rum, banana liqueur, pineapple juice, orange juice, grenadine, served in a TikiRob glass

### Caribbean Headache

Bacardi, Tanqueray, New Amsterdam, Triple Sec, Jim Beam, Southern Comfort, Amaretto, orange and pineapple juice, sour, shaken, served over ice with a lemon, lime, orange and cherry garnish

### Sunset Martini

New Amsterdam Lemon, Peach Schnapps, pineapple juice and cranberry drizzle

### Island Mojito

Bacardi rum, muddled mint with fresh squeezed lime juice, housemade simple syrup and club soda

### Harbor Bloody Mary

New Amsterdam vodka, merlot, splash of Corona, Zing Zang bloody mary mix and our Harbor skewer

### Sangria

House-blended red sangria, served in a coupe glass with fresh cut fruit

## HAND-CRAFTED COCKTAILS

All hand-crafted cocktails are made to order with our proprietary recipe blend, stirred, and served in our signature wave glass

### Choose Your Cocktail

Seltzer \$7 or Margarita \$9

### Choose Your Flavor

Black Cherry, Mango Pineapple, Guava, Blackberry or Passionfruit

## VACATION BEERS

Pacifico, Corona, Modelo, Tecate, Sol, Red Stripe

## \$9.99 BOTTOMLESS MIMOSAS

*\*Restricted to 2 hours; entree purchase required.*

Served with choice of orange, pineapple or grapefruit juice  
(Add a Syrup \$1)

## FROZEN TROPICAL DRINKS

### Frozen D.O.D.

Ask about our frozen "Drink Of the Day"

### Miami Vice

A frozen tropical blend of both a Piña Colada & a Strawberry Daiquiri, with plenty of rum!

### Strawberry Daiquiri

White rum, strawberries, lime juice, simple syrup

### Piña Colada

White rum, cream of coconut, pineapple juice

## YOU HAD ME AT FROZÉ

Enjoy a yummy frozen concoction of rose wine, fruit and Tito's Handmade Vodka!

## NON-ALCOHOLIC BEVERAGES

### Strawberry Mint Lemonade

Fresh lemon, strawberry syrup, muddled mint

### Berry Bull Cooler

Raspberry syrup, fresh lime, Red Bull

### Red Bull

Original, Sugar Free, Yellow or Blue

Bottomless Coke, Diet Coke, Sprite, Ginger Ale or Lemonade

## FISH BOWLS

All served in a fish bowl with Swedish fish

### Deep Blue

New Amsterdam Lemon Vodka, Truly Wild Berry Hard Seltzer, Blue Curacao, simple syrup

### Pineapple Punch

RumHaven Coconut Rum, Truly Wild Berry Hard Seltzer, pineapple, orange juice, blackberries

### Ruby Red

Smirnoff Cherry Vodka, grenadine, Truly Wild Berry Hard Seltzer, Sprite

## WINE BY THE GLASS & BOTTLE

### Champagnes & Rose

J Vineyards, Sparkling, California 15 / 52  
Prophecy, Rosé, Provence, France 6 / 24

### Interesting Reds

Estancia, Pinot Noir, Monterey Coast 9 / 31  
Columbia, Merlot, Washington 9 / 31  
Apothic, Red Blend, California 8 / 27  
Louis M. Martini, Cabernet, California 10 / 35

### Blondes Have More Fun

Maso Canali, Pinot Grigio, Italy 9 / 31  
Clos du Bois, Chardonnay, California 9 / 31  
Talbot Kali Hart, Chardonnay, Monterey County 12 / 41  
Edna Valley, Sauvignon Blanc, Central Coast 8 / 27

## EVENTS & CATERING

From a small intimate setting to corporate group dinners, we have a space to accommodate all your needs. To book your next event, visit

[HARBORKITCHENTAP.COM/EVENTS-CATERING](http://HARBORKITCHENTAP.COM/EVENTS-CATERING)