

BRUNCH

Available Every Day
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 hollandaise sauce, served with crispy breakfast potatoes

Add Short Rib \$4

French Toast Sandwich 13.49

Fried eggs, bacon and American cheese, stuffed into our Fancy French Toast, served with crispy breakfast potatoes

"The Harbor" Breakfast Sandwich 14.49

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

Brunch Wrap 13.99

Breakfast potatoes, scrambled eggs, bacon, avocado, spinach, cheddar jack and chipotle aioli

Get it Enchilada Style \$2

Fancy French Toast 13.49

Bruléed brioche, hazelnut creme, blueberries, and 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

Chilaquiles 16.49

Tortilla chips smothered in salsa verde, avocado, mozzarella, fresh pico, sour cream and fried eggs, topped with braised short rib

SURFER SKILLETS

All served with crispy breakfast potatoes and choice of eggs.

Add a Side of Cornbread \$2

Cheesy Potato 13.49

Bacon, scallions, sour cream and Mercks cheese

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, scallions and hollandaise sauce

SIDES

Two Eggs Any Style, Smoked Bacon,
Cornbread, English Muffin,
White, Wheat or Brioche Toast,
Crispy Breakfast Potatoes, Fresh Fruit Bowl

BURGERS

All made with our half pound signature brisket/sirloin/chuck mix hand patty; served with scoop fries.

*Upgrade to Parmesan Truffle Scoop Fries
or a Small Side Salad \$2*

Harbor Burger 17.99

Topped with mozzarella, grilled pineapple, soy ginger glaze and marinated red onion, on a brioche bun

Paradise Cheeseburger 15.99

Topped with American cheese, on a brioche bun

Add Bacon \$2 Avocado \$2

Bahama Breakfast Burger 16.99

Topped with cheddar, bacon, spinach, sunny side up egg and jalapeño, on a brioche bun

SANDWICHES & WRAPS

All served with our scoop fries.

*Upgrade to Parmesan Truffle Scoop Fries
or a Small Side Salad \$2*

Key West Chicken 14.99

Grilled marinated chicken breast topped with mozzarella cheese, avocado and pineapple slaw, served on brioche bread

Grilled Mahi Sandwich 17.99

Seasoned grilled mahi with a soy ginger glaze, topped with marinated red onion, grilled pineapple and fresh avocado, on brioche bread

Carne Asada Wrap 15.99

Grilled marinated steak, lettuce, pico de gallo, cheddar jack cheese and avocado crema, wrapped in a flour tortilla

Pesto Chicken Wrap 14.99

Grilled chicken, mozzarella and Parmesan cheeses, lettuce, tomato, bacon and pesto ranch dressing, tossed and wrapped in a flour tortilla

Cajun Shrimp Wrap 16.99

Blackened shrimp, Parmesan cheese, lettuce, tomato, pickles and pesto ranch dressing, tossed and wrapped in a flour tortilla

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

Due to inflationary pressure, and to keep our menus competitive, we are adding a temporary 2% surcharge to all checks.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 07/23

\$9.99 LUNCH SPECIALS SERVED DAILY 10AM-2PM

SEE REVERSE FOR MORE INFO

STARBOARD STARTERS

Pork Pot Stickers 11.99

With spicy soy ginger and Exotic sauce for dipping

Mozzarella Planks 12.99

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

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 ranch

Boneless Wings 12.99

Tossed in your choice of one housemade sauce: Buffalo, Exotic, BBQ or Volcano; served with blue cheese or ranch and celery

SALADS & BOWLS

Mambo Chicken Caesar Salad 12.99

Chopped Romaine lettuce tossed with our horseradish Caesar-style dressing, topped with chicken, tomato, bleu cheese crumbles, housemade croutons and Parmesan cheese

Sub Tofu \$2 Shrimp \$3 Steak \$5 Mahi \$5

Island Salad 11.99

Fresh baby spinach tossed with mandarin orange segments, seasonal fruit, marinated red onion and candied walnuts, with mango poppyseed dressing

Add Chicken \$4 Shrimp \$6 Steak \$7 Mahi \$7

Tuna Poke Bowl 17.99

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

Ginger Soy Shrimp Bowl 16.99

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

DESSERT

Key Lime Pie 7.99

With Lilikoi plum sauce, topped with whipped cream, served with seasonal fruit

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

DRINK

Harbor
KITCHEN + TAP

BEACH FAVORITES

Painkiller

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

Sex on the Beach

Tito's Handmade Vodka, Peach Schnapps, cranberry juice and orange juice

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

SANGRIAS

All served with fresh cut fruit.

Red

Cruzan Passion Fruit Rum, peach and strawberry puree, fresh squeezed pineapple and orange juices

White

New Amsterdam Peach Vodka, a blend of mango and pineapple and peach puree

Blush

New Amsterdam Berry Vodka, Triple Sec, fresh raspberries and strawberries

\$12.99 BOTTOMLESS MIMOSAS EVERY DAY 10AM-2PM!

**Restricted to 2 hours; entree purchase required.*
Choice of orange, pineapple or grapefruit juice
Add a Syrup \$1

HARBORKITCHENTAP.COM

HARBORITAS

Our Signature Margarita on Tap

Flavors: Strawberry, Raspberry, Peach, Mango Pineapple, Blackberry

Sangrita

Our house margarita with a red sangria float

The Warden

Our signature margarita spiked with a Coronita

The Picante

Housemade margarita mix, agave, jalapeños, Tajin rim

Key Lime Rita

Key Lime Cream, agave syrup, Patrón, Triple Sec and fresh lime, with a graham cracker rim

FROZEN TROPICAL DRINKS

Harbor Daiquiri

Our secret beach recipe lime daiquiri with white rum, strawberries, lime juice, simple syrup

Swirl it with a flavor!

Choose Strawberry, Raspberry, Mango Pineapple, Peach, Blackberry, Coconut

Miami Vice

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

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!

VACATION BEERS

Kona Brewing, Pacifico, Corona, Modelo, Maui Brewing, Tecate, Sol, Red Stripe



Red Bull



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LUNCH FOR \$9.99* 10AM TO 2PM

All burgers, sandwiches & wraps served with scoop fries.
Upgrade to Parmesan Truffle Scoop Fries or Small Side Salad \$2

Paradise Cheeseburger

Our 1/2lb signature brisket/sirloin/chuck mix hand patty topped with American cheese, on a brioche bun
Add Bacon \$2 Avocado \$2

Key West Chicken Sandwich

Grilled marinated chicken breast topped with mozzarella cheese, avocado and pineapple slaw, on brioche bread

Pesto Chicken Wrap

Grilled chicken, mozzarella and Parmesan cheeses, lettuce, tomato, bacon and pesto ranch dressing, tossed and wrapped in a flour tortilla

Mambo Chicken Caesar Salad

Chopped Romaine lettuce tossed with our horseradish Caesar-style dressing, topped with chicken, tomato, bleu cheese crumbles, housemade croutons and Parmesan
Sub Tofu \$2 Shrimp \$3 Steak \$5 Mahi \$5

Ginger Soy Shrimp Bowl

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

**Dine-in only. Must purchase a beverage.*

No split plates or substitutions.

WINE BY THE GLASS & BOTTLE

Champagnes & Rose

La Marca, Prosecco, DOC, Italy split 10 / 37
Prophecy, Rosé, Provence, France 6 / 24
Fleur de Mer, Rose, Provence, France 10 / 41

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

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

Gold Peak Tea

Unsweetened, Raspberry, Sweet Tea or Sweet Green Tea

Bottomless Coke, Diet Coke, Sprite,

Ginger Ale or Lemonade