

SHAREABLES

HOLEY DONUTS

Cinnamon sugar-dusted cake donut holes with chocolate sauce and warm mixed berry compote for dipping.

MILLION DOLLAR BACON

Four slices of our signature hardwood smoked bacon glazed with brown sugar, black pepper, cayenne and a maple syrup drizzle.

ENTRÉES

THE B.E.C.

Bacon. Egg. Cheddar. Our twist on a traditional breakfast sandwich — hardwood smoked bacon, folded cage-free eggs, aged Cheddar, house-pickled sweet peppers and arugula with Calabrian chili aioli and roasted garlic aioli on griddled sourdough bread. Served with lemon-dressed organic mixed greens.

SoCal BREAKFAST HASH

Hardwood smoked bacon, sliced grilled chicken and house-pickled sweet peppers in a potato hash, topped with two cage-free eggs any style, seasoned black beans, Cheddar and Monterey Jack, fresh avocado, housemade pico de gallo, Cotija cheese, scallions and a drizzle of jalapeño crema. Served with two warm wheat-corn tortillas.

WILD BERRY LAVENDER FRENCH TOAST

Thick-cut, custard-dipped challah bread griddled and topped with fresh strawberries and blueberries, warm mixed berry compote, lavender whipped cream, spiced gingerbread cookie crumbles and mint. Lightly dusted with powdered cinnamon sugar.

BRUNCH COCKTAILS



MILLION DOLLAR BLOODY MARY

New Amsterdam 5X Distilled Vodka, Bloody Mary mix and Million Dollar Bacon.

POMEGRANATE SUNRISE

Camarena Tequila, pomegranate, fresh lime and agave nectar.

MIMOSA

100% cold squeezed orange juice and Barefoot Bubbly Brut Cuvée.

ICED COFFEE

MINT MOCHA

Chocolate and mint topped with a sweet cream cold foam and mini Ghirardelli® dark chocolate chips.

HONEY CARAMEL CRUNCH

Salted caramel and honey topped with a sweet cream cold foam and toffee crumbles.



JUICE BAR

We juice daily using all-natural ingredients. HONEYDEW, TURMERIC, BEET, KALE, FUJI APPLE AND ENGLISH CUCUMBER JUICED IN-HOUSE.

NEW! MELONADE

Honeydew, English cucumber, lime, sea salt and mint with a Tajín® rim.

PURPLE HAZE

Lemon, cane sugar, butterfly pea flower tea and a hint of lavender.

Add a little daze to your Haze with our Spiked Lavender Lemonade.

KALE TONIC

Kale, Fuji apple, English cucumber and lemon.

MORNING MEDITATION®

Orange, lemon, turmeric, organic ginger, agave nectar and beet.

BOOST YOUR JUICE

WITH A WELLNESS SHOT OF ANTIOXIDANT-RICH VITAMINS

CINNAMON TOAST CEREAL MILK

RumHaven Coconut Rum, cold brew coffee, oat milk and agave nectar.

BLACKBERRY BRAMBLE SANGRIA

A signature blend of Merlot, mixed berries and apple with a squeeze of orange and lime. Each pitcher pours 2–3 servings. Great for sharing!



SPIKED LAVENDER LEMONADE

New Amsterdam 5X Distilled Vodka, lemon, cane sugar, butterfly pea flower tea and a hint of lavender.



YOU EITHER *DEW* OR YOU DON'T

We love honeydew. No, we're not talking about noted Muppet scientist, Dr. Bunsen Honeydew (and his assistant Beaker), although they're great too. We're talking about the sweet, juicy, green fruit, which is sometimes presented in perfectly round bites. Thanks to the good ol' melon baller, we are often served cantaloupe, watermelon and, of course, honeydew in perfect orbs rather than cubes. What's that about? Well, this scooping kitchen tool dates all the way back to 1846, and was actually thought to be the best and most proper way to serve melons. Why? Not to be dramatic, but because it harmonized with the universe. Yep, a little-known culinary herald, Lady Augustina, thought honeydew would taste all the sweeter if each bite mimicked a spherical, planetary shape. Actually, she thought all fruit should coincide with the "perfection of the cosmos." No big deal, right? We don't typically ball our melons at First Watch; in fact, we like to juice them. We think for an out-of-this-world, stars-aligning experience, our new seasonal Melonade juice does the trick. But we'll let you use your own melon to decide if you *dew* or don't agree.