



Executive Chef *Marcos Arana* | General Manager *Senaka Rodrigo*  
All egg dishes are made with organic eggs

BRUNCHY THINGS

- Fruit and Greek Yogurt Plate Fresh seasonal sliced fruit, fresh berries, granola, and honey 12
- Breakfast Burrito Chorizo, cotija cheese, pinto beans, eggs, crema fresca wrapped in a flour tortilla, side of guacamole, roasted tomato salsa, home-style potatoes 13
- 3 Eggs Any Way Served with home-style potatoes, choice of ham, bacon or sausage, choice of toast 13
- Skirt Steak Prime flat iron, two eggs any way, home-style potatoes 19
- Huevos Rancheros Three over easy eggs, salsa ranchera, sweet onions, bell peppers, avocado, crispy corn tortilla, cilantro 14

BENEDICTS

- Poached eggs, crispy english muffin, classic hollandaise, home-style potatoes
- Traditional 13
- Smoked Salmon 17
- Maryland Style Crab Cake 16

FARM-TO-TABLE OMELETS

- Served with home-style potatoes
- Wild Mushroom Omelet Farmers market mushrooms, herbs, goat cheese 13
- California Omelet Applewood smoked bacon, avocado, chives, baby organic spinach 14
- Odyssey Estate Omelet Farm fresh herbs and ingredients picked daily from the Odyssey Farm Estate. Ask your server for today's fresh picks! 13
- Beef Short Rib Chili Omelet Short rib chili, cheddar cheese, green onions, sour cream 16

A LITTLE SOMETHING SWEET

- Brioche French Toast Thick cut brioche, fuji apples, sweet bourbon sauce 13
- Fresh Belgian Waffles Nutella, bananas, whipped cream 13
- Buttermilk Pancakes Powdered sugar, sweet butter, real maple syrup 12

SEAFOOD & RAW BAR

- Lox and Bagel Platter Red onion, sliced tomato, capers, lemon, cream cheese, fresh bagel, smoked salmon 16
- Half Dozen Oysters on the 1/2 Shell Rice wine mignonette, lemon, market oysters MP

SEAFOOD TOWER

1/2 Fresh North American Lobster, Oysters, New Zealand Green Lip Mussels, Jumbo Shrimp Cocktail, Tuna Poke, King Crab Legs, Ceviche 69

LUNCHY THINGS

- New England Clam Chowder 9
- Butternut Squash Soup smooth purée of butternut squash, cream, pumpkin seeds, chives, crème fraîche 8
- Add to salad Chicken Breast 9 | Salmon 12 | Jumbo Shrimp 12
- Seared Ahi Tuna 14
- Baby Beet Salad Roasted red and yellow baby beets, frisee, radicchio, romaine lettuce, baby arugula, goat cheese, candied walnuts, orange segments, orange thyme vinaigrette 14
- Caesar Romaine lettuce, parmigiano reggiano, crostini 9
- The Wedge Iceberg lettuce, cherry tomatoes, chives, bacon 10
- Grilled Chicken Sandwich Grilled chicken breast, lettuce, tomato, bacon, mayonnaise, avocado, whole grain bun, garlic fries 16
- Grilled Cheese Sandwich White cheddar, parmesan cheese, sourdough bread, and choice of garlic fries or soup 14
- Shrimp Capellini al Olio e Aglio Shrimp, angel hair pasta, garlic, olive oil, italian parsley, capers, fresh spinach 24
- Odyssey Burger (8oz) Brisket, short rib and chuck beef patty, butter lettuce, tomato, white vermont cheddar, grilled sweet onion 18

BRUNCHY COCKTAILS

- Odyssey Bloody Mary Absolut cilantro vodka, bloody mary mix 11
- French 75 Seagram's gin, hibiscus syrup, fresh lemon juice, simple syrup 11
- Apricot Cooler Apricot brandy, orange curacao, lemon juice, simple syrup 11
- Bottomless Mimosas 18

MEANT FOR SHARING

- Rainbow Mimosa Bucket Champagne, orange and cranberry juices 28
- Michelada Bucket With two carafes of bloody mary mix 21
- Odyssey Brunch Punch Seagram's vodka, peach schnapps, melon liqueur, pineapple juice, orange juice, grenadine 50
- Barbados Punch Sailor jerry rum, chris bros brandy, wild turkey bourbon, orange and grapefruit juices, orgeat syrup 50

FOR THE KIDS

- Kid's beverage included
- A Little Bit of Everything Breakfast Three silver dollar pancakes, two eggs any style, served with bacon or sausage 7
- Crunchy French Toast Cereal crusted brioche toast served with sweetened milk and Odyssey Farm Estate strawberries 7
- Green Eggs and Ham Fluffy spinach omelet served with a side of ham 7

SIDES

- Home-style Potatoes 4
- Two Eggs 4
- Sausage Links 4
- Applewood Smoked Bacon 4
- Ham Steak 4
- Fruit Cup 4
- Toast 4

The Odyssey is home to the SRC FARM where we grow a wide variety of hand-picked vegetables, fruits and herbs. Our culinary team is committed to featuring fresh, seasonal, locally-sourced ingredients from the farm in their creative seasonal menus. Due to the California drought and to protect our planet, we serve water only upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



SPECIALTY COCKTAILS

LOCAL FAVORITES

Odyssey Michelada Dos XX Lager, Worcestershire, Tapatio Hot, Lime 9

Lavender Fields Hendricks Gin, Beet, Lavender, Blueberry Syrup, Lavender Bitters, Egg Whites, Balsamic Glace 12

Chupacabra Bulleit Bourbon, Chambord Liqueur, Bitters, house-made Sour Mix, Club Soda and Sage 13

The Contortionist St. George Gin, Rosemary Syrup, Lemon Juice, Limoncello, Black Pepper, Rosemary Sprig 12

OLD FLAMES

Smoke and Honey Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, chilled 12

Lemon & Basil G&T Bombay Sapphire Gin, Fresh Lemon Juice, Tonic, Basil 12

MARGARITAS

Dave’s Our founder’s signature Margarita made with Camarena Reposado, Grand Marnier, Cointreau, Lime 13

Prickly Pear Paloma Camarena Silver, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11

Margarita Fresca Milagro Silver, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

Piña Picante Margarita Cazadores Blanco Tequila, Ancho Reyes Chile, Lime, Pineapple, Serrano, Tajin Spice rim 10

TROPICAL & FRUITY

Pineapple Express New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11

Seasonal Mule Tito’s Handmade Vodka, muddled Seasonal Fruit, Lime, Ginger Beer 11

Wild Berry Mojito Bacardi, Agave, Mint, Seasonal Berries 11

1944 Mai Tai Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Zaya Gran Reserva 11

Sunset Cooler Hangar One Vodka, Lemonade, muddled Strawberry, Cucumber and Basil 11

SANGRIA

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

Sparkling Sangria Flora Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

WINE

SPARKLING

	gls	btl
William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
Domaine Chandon Brut Rosé Split, California	12	
La Marca Prosecco, Italy		32
Chandon Brut ‘Classic’, California		54
Veuve Clicquot ‘Yellow Label’, France		95
Dom Perignon Brut, France		265

PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	9	34
J Vineyards, California	12	46
Santa Margherita, Valdadige, Veneto, Italy		54

SAUVIGNON BLANC

Canyon Road, California	9	34
Oyster Bay, Marlborough New Zealand	10	38
Matanzas Creek, Sonoma		46
Squealing Pig, Marlborough New Zealand		58

CHARDONNAY

Canyon Road, California	9	34
Kendall Jackson ‘Vintner’s Reserve’, California	10	38
La Crema, Monterey, California	12	46
Mer Soleil Reserve, Santa Lucia Highlands		58
Antica Chardonnay, Napa Valley		60
Cakebread, Napa Valley		85

OTHER WHITE VARIETALS

Canyon Road White Zinfandel, California	9	34
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California	12	46

ROSÉ

Sophia Coppola Rosé, Monterey	10	38
Gerard Bertand, Languedoc France	12	46
Whispering Angel, Cotes de Provence, France		56

BEER

CRAFT

805 Blonde Ale 8	Sculpin IPA 9
Chimay Red 12	North Coast Scrimshaw Pilsner 8
Downtown Brown 8	Coachella Valley Desert Swarm
Golden Road IPA 9	Honey Double Wit 9
Hefeweizen 8	Wrought Iron IPA 9

PINOT NOIR

	gls	btl
Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon	13	52
Copain Tous Ensemble, Mendocino		60
Belle Glos, Las Alturas		64

MERLOT

Canyon Road, California	9	34
Silver Palm, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley		46
Napa Cellar 48, Napa Valley		50

CABERNET

Canyon Road, California	9	34
Louis Martini, California	10	38
Arrowood, Sonoma	13	50
Justin, Paso Robles, California	15	58
Murphy-Goode, California		42
Raymond Sommelier Series, Napa Valley		56
Hess ‘Allomi Vineyard’, Napa Valley		68
Silverado, Napa Valley		90
Caymus, Napa Valley		145

OTHER RED VARIETALS

Apothic Wines ‘Winemaker’s Blend’, California	9	34
Gascon Malbec, Mendoza, Argentina	9	34
Edmeades Zinfandel, Mendocino	11	42
Coppola Claret ‘Black Label Diamond Collection’, California		42
Yangarra Shiraz, McLaren Vale Australia		46
Stag’s Leap Wine Cellars ‘Hands of Time’ Red Blend, Napa Valley		62
Ridge Three Valleys Zinfandel, Sonoma		64
Stag’s Leap Winery Petite Syrah, Napa Valley		72

DOMESTIC

Bud Light 7
Budweiser 7
Coors Light 7
Miller Lite 7
Shock Top 7

IMPORT

Corona 8	Modelo Especial 8
Dos Equis Lager 8	New Castle 8
Guinness 8	Heineken 8
	Stella Artois 8