

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

Steak N’ Eggs Prime flat iron, two eggs any way, home-style potatoes 19

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 ½ Shell Rice wine mignonette, lemon, market oysters MP

SEAFOOD TOWER

½ Fresh North American Lobster, Oysters, New Zealand Green Lip Mussels, Jumbo Shrimp Cocktail, Tuna Poke, King Crab Legs, Ceviche 60

LUNCHY THINGS

New England Clam Chowder 8

Odyssey French Onion Soup 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 12

Caesar Romaine lettuce, parmigiano reggiano, crostini 9

The Wedge Iceberg lettuce, cherry tomatoes, chives, bacon 9

Grilled Chicken Sandwich Grilled chicken breast, lettuce, tomato, bacon, mayonnaise, avocado, whole grain bun, french fries 15

Grilled Cheese Sandwich White cheddar, parmesan cheese, sourdough bread, and choice of fries or soup 14

Shrimp Scampi Pasta Linguini pasta, shrimp, capers, sun dried tomatoes, parsley, cherry tomatoes, squash, white wine lemon butter sauce 19

Odyssey Burger (8oz) Brisket, short rib and chuck beef patty, butter lettuce, tomato, white vermont cheddar, grilled sweet onion 17



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.

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

Fruit Cup 4

Two Eggs 4

Toast 4

Sausage Links 4

Applewood Smoked Bacon 4

Ham Steak 4

SPECIALTY COCKTAILS

LOCAL FAVORITES

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

Berry Cherry Spice Cazadores Blanco, Angostura Bitters, Lime Juice, Jalapeño, muddled Raspberry, Simple Syrup 12

Ginger Spear Sailor Jerry Rum, Angostura Bitters, Ginger Syrup, Lime Juice, Pineapple Juice, Club Soda, Caramelized Ginger 12

OLD FLAMES

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

Penicillin Monkey Shoulder Scotch, Ardbeg 10 Scotch, Ginger, Honey, fresh Lemon Juice, Lemon Peel 12

South Side New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11

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

Classic Daiquiri Fresh Lime Juice, Myers’s Platinum Rum, Simple Syrup 11

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

Strawberry Mule Tito’s Handmade Vodka, muddled Strawberries, 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

Jala’piña’ Colada RumHaven Coconut Rum, Ancho Reyes Verde, muddled Jalapeno, Pineapple Juice, fresh Lime Juice, Angostura Bitters, on the rocks 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

	<i>gls</i>	<i>btl</i>
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	12	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	15	58
Antica Chardonnay, Napa Valley		60
Cakebread, Napa Valley		85

OTHER WHITE VARIETALS

Beringer 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
Hefeweizen 8	Honey Double Wit 9
Wrought Iron IPA 9	

PINOT NOIR

	<i>gls</i>	<i>btl</i>
Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
Belle Glos, Las Alturas	17	64
Siduri, Willamette Valley, Oregon		52
Copain Tous Ensemble, Mendocino		60

MERLOT

Canyon Road, California	9	34
Silver Palm, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley	12	46
Napa Cellar 48, Napa Valley		50

CABERNET

Canyon Road, California	9	34
Louis Martini, California	10	38
Murphy-Goode, California	11	42
Avalon, Napa Valley	13	50
Justin, Paso Robles, California	15	58
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	11	42
Yangarra Shiraz, McLaren Vale Australia	12	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

Dos Equis Lager 8

Guinness 8

Modelo Especial 8

New Castle 8

Heineken 8

Stella Artois 8