



THE PALM SPRINGS SURF CLUB

BRUNCH MENU

SUNRISE CLASSICS

Fruit Platter 12

Assorted seasonal fruit

Avocado Toast 16

Sourdough toast layered with smashed avocado, over easy egg, and seasoned pepitas

Breakfast Burrito 18

Soft flour tortilla filled with egg and chorizo scramble, cheddar cheese, breakfast potatoes, and salsa

Huevos Rancheros 18

Over medium egg with refried beans, crispy tortilla, crema, queso fresco, and salsa ranchera

French Toast 16

Thick cut brioche with berry compote, powdered sugar, fresh mint, and whipped cream

Breakfast Classic 19

Two eggs your way with hash brown patty, bacon strips, and sourdough toast

English Muffin +2

CLUB FAVORITES

Breakfast Smashburger 18

Medium egg, hash brown, sausage patty, and cheddar cheese on a Hawaiian bun

Loco Moco 18

Wagyu beef patty over white rice with fried egg and rich mushroom gravy

Fried PB+J 16

Custard-fried sourdough with peanut butter & jelly, strawberry compote, and powdered sugar

Surf Club Burger 22

Beef patty with lettuce, tomato, caramelized onions, cheddar cheese, chipotle aioli, and Hawaiian bun

Steak & Eggs Benedict 20

Skirt steak, poached egg, tomato jam, hollandaise, sautéed spinach, and english muffin

EBLT 17

Fried egg, bacon, lettuce, tomato, cheddar cheese, and sourdough bread.

Breakfast Bowl 18

Scrambled eggs, sausage, bacon, potatoes, cheese blend, and avocado

Açaí Bowl 18

Açaí blend with banana, raspberry, blueberry, blackberry, strawberry, yogurt, granola, Nutella, and honey drizzle

FRESH GREENS

Chopped Cali 22

Romaine lettuce, diced turkey, avocado, sieved egg, bacon, cherry tomatoes, gorgonzola cheese, and house ranch dressing

Caesar 16

Romaine lettuce, parmesan cheese, croutons, and house Caesar dressing
Add Chicken +8

ON THE SIDE

Home Fries 8 | Sausage Patty 6 | Two Eggs Your Way 8 |

Hash Brown 6 | Fruit Cup 6

Executive Chef: Jose Centeno / Sous Chef: Mauro Cuantel

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert staff of any dietary restrictions or allergies.

20% auto gratuity included on parties of 6+



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ON TAP

PSSC Light Lager Evans Brewing Co. ABV: 4.0%	7	PSSC Hazy IPA Evans Brewing Co. ABV: 5.6%	8
Las Palmas Pilsner Las Palmas Brewing ABV: 4.1%	8	Calidad Mexican Lager Cerveceria Calidad ABV: 5.0%	8
La Quinta Even Par IPA La Quinta Brewing Co. ABV: 7.2%	9	Sincere Dry Apple Cider Sincere Cider ABV: 5.9%	8
Pizza Port Honey Blonde Pizza Port Brewing Co. ABV: 4.0%	8	Calidad "El Titan" Cerveceria Calidad ABV: 5.0%	8
Mango Cart Golden Road Brewing ABV: 4.0%	8	PSSC Pink Lemonade Seltzer Evans Brewing Co. ABV: 5.0%	8
Kona Big Wave Kona Brewing Co. ABV: 4.4%	8	Lagunitas IPA Lagunitas Brewing Co. ABV: 6.2%	9

SIGNATURE SIPS

Lava Lush Campo Bravo Tequila, watermelon, lime and agave <i>*Bright and poolside refreshing</i>	16	Bougie Bloody Titos vodka, candied bacon, bloody mix, and tajin rim <i>*Savory, spicy, and fully loaded</i>	16
That's My Jam Titos vodka, grape juice, lavender syrup, lime, and ginger ale <i>*Floral, fruity, and lightly sparkling</i>	16	Rosé Refresher Sparkling rosé, St-Germain, strawberry, lemon, and mint <i>*Bubbly, floral, and berry-bright</i>	16
Breakfast Fashioned Four Roses bourbon, coffee liqueur, maple syrup, and orange bitters <i>*A Brunch-style twist on an old fashioned</i>	16	<div style="border: 1px solid #888; padding: 10px; text-align: center;"> <p>Bubble Hours</p> <p>Bottomless Mimosas 26 Prosecco, and juice of choice. <i>*Classic brunch bubbles, poured fresh</i></p> <p>Spritz it up?</p> <p>Aperol / Hugo Spritz Upgrade + 10 Prosecco, Aperol, and soda or Prosecco, St. Germaine, mint, and soda</p> <p>2 Hour Limit, Per Person</p> </div>	
Morning Swim Western Son Cucumber vodka, St-Germain, lime, and basil <i>*Cool, crisp, and herbaceous</i>	16		



ZERO-PROOF SIPS

Purple Wave Refresher Pentire N/A seaward, grape, lime, and mint <i>*Bright, refreshing, and crisp</i>	12	Feelin' Peachy Pentire N/A seaword, redbull peach, lime, and agave <i>*Juicy peach with a bright citrus lift</i>	12
Midnight Spritz Pentire N/A Coastal spritz, blackberry, pineapple, lemon, and soda <i>*Sparkling, fruity, and citrus-forward</i>	12	Lowtide Lemonade Pentire N/A Drift, lemon, cucumber, and basil <i>*Cool, clean, and herbaceous</i>	12

Coffee, Tea, Soda, and Juices Available Upon Request

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