BRUNCH
8 am to 3 pm daily

SAVORY

omelettes

BUILD YOUR OWN 17
organic, cage-free three egg omelette with your choice of three fresh fillings

GARDEN 16
seasonal roasted vegetable mix and your choice of feta or goat cheese

COUNTRY 17
applewood bacon, ham, sausage, onions with jack & cheddar cheese

EL CAPITAN 17
short rib, scrambled eggs, sauteed onions, tomatoes, cilantro & jalapeno

benedicts

EAST COAST 18
maine lump crab cakes, asparagus, sun-dried tomato & poached eggs

CALIFORNIA 17
tomato, spinach, asparagus & poached eggs

KAUAI 18
sesame seared ahi, arugula, poached eggs & avocado mash

CAMBRIDGE 18
norwegian smoked salmon, red onions, capers

JO JO'S 17
organic herb roasted turkey, tomato, bacon, jalapeno

CLASSIC 16
canadian bacon, poached eggs homemade hollandaise

specialties

AVOCADO TOAST 17
sprouted wheat berry toast, ricotta cheese, avocado mash, shaved carrot and radish

BREAKFAST BURRITO 17
eggs, black beans, potato, bell pepper, onion, cheddar cheese & salsa with a choice of bacon, ham or chicken sausage

HUEVOS RANCHEROS 17
fried eggs, ortega chilies, salsa, black beans on corn tortillas with jack & cheddar cheese

CHILAQUILES 17
fried eggs, tomatoes, black beans, red onion, cilantro, red radishes queso fresco & avocado

"B" DOCK SANDWICH 17
fried eggs, tomato, jalapeno, pepper jack & cream cheese with applewood bacon on texas toast

D.P. SUNRISE SANDWICH 17
eggs, bell pepper, onion, cheddar cheese & choice of applewood bacon, ham or sausage with chipotle aioli

BRUNCH BOWL 17
eggs, pee wee potatoes, spinach, roasted vegetables, pico de gallo, caramelized onions & avocado mash

soups

YOGI SOUP 7
organic, seasonal fresh vegetables & pink lentils

SOUP DU JOUR 7
our homemade classics change daily

CUP OF SOUP 5
same, but smaller

furry friends

TIGGER'S CHOW 6
unseasoned grilled chicken breast for our four-legged friends

PUPCAKES 4
grain-free peanut butter & apple cupcakes with peanut butter mousse and topped with bacon

GOOD BOY BISCUITS 3
homemade dog biscuits, for here and to go

salads

SEARED AHI NICOISE 19
mixed greens, tomatoes, pee-wee potatoes, nicoise olives, red onions, asparagus, hard-boiled eggs, wild ahi and lemon viniagrette

STEAK AND ROMAINE 18
medium rare steak, grilled romaine, parmigiano reggiano, tomatoes, roasted corn, red onions & cilantro-lemon vinaigrette

CALI COBB 17
chopped romaine, herb roasted turkey, applewood bacon, hard-boiled egg, blue cheese, tomatoes, fresh avocado & house ranch dressing

THE BERRY 17
mixed greens, candied nuts, craisins, goat cheese, fresh seasonal berries & citrus vinaigrette

THE BEET 16
spinach, red & golden beets, goat cheese, toasted pine-nuts & balsamic vinaigrette

PEAR & BLEU 16
mixed greens, candied nuts, craisins, bosc pears, blue cheese & citrus vinaigrette

CUCUMBER 17
cucumber, heirloom cherry tomatoes, red onions, feta cheese over mixed greens & habanero sesame dressing

THE GREEK 16
mixed greens, cucumber, olives, roasted vegetables, feta & balsamic vinaigrette, served with hummus and toasted pita

CEASAR 14
fresh romaine, arugula, parmigiano reggiano, croutons & homemade caesar dressing

DISH HOUSE 11
mixed field greens, dates, dried cranberries tossed with balsmic vinaigrette

add a protein

FILET	10
ORGANIC CHICKEN	8
SEARED AHI	10
SALMON	10
SHRIMP	9
CRAB CAKES	10
SHORT RIB	7
ROAST TURKEY	5
CHICKEN SALAD	5
TUNA SALAD	5
PROSCUITTO	6

pastas

TRUFFLE MAC N CHEESE 14
five cheese penne pasta topped fresh parmigiano reggiano

LEMON FETTUCINE 15
sundried tomato, artichoke, lemon and cream sauce over fettucine

PENNE PRIMAVERA 17
seasonal vegetables, sauteed in evoo and garlic, over penne pasta

GARLIC ALFREDO 14
creamy, garlicky alfredo sauce over penne pasta

CHICKEN GENOVA 18
organic chicken, tomato & pine nut pesto tossed with farfalle

PENNE ARRIBBIATA 17
chicken sausage with spicy, mushroom marina

SALMON FARFALLE 19
norwegian smoked salmon,creamy vodka marinara, tender bowtie pasta

CLAM LINGUINE 20
fresh steamed clams, and linguine tossed in garlic white wine sauce

FRUITTI DE MARE 23
scallops, shrimp, clams tossed with fettucine in creamy white wine sauce

sandwiches

PERFECT PITA 17
herb roasted organic turkey, applewood bacon, tomato and romaine with dijon mayo

JORDO GORDO 17
two pretzel sliders, paso prime grass-fed beef, ortega chili, applewood bacon & pepper jack cheese with chipotle aioli

SHORT RIB SLIDERS 17
two pretzel roll sliders, braised short rib, caramelized onions, arugula & pepper jack cheese

FRENCH DIP 17
shaved sterling silver sirloin beef, gruyere cheese & caramelized onions with rosemary au jus

CHIPOTLE CHICKEN 17
organic chicken breast, caramelized onions, applewood bacon, provolone cheese with chipotle aioli

SEARED AHI 18
sesame seared ahi, capers, arugula, tomatoes & lemon caper remoulade on focaccia

SHRIMP PO' BOY 17
sweet fried shrimp, lettuce, tomatoes & creamy lemon caper remoulade on a french roll

TUNA MELT 16
pole & line caught albacore tuna salad with gruyere cheese on sprouted wheat berry toast

MAUI TACOS 18
grilled pineapple, pico de gallo & avocado mash on corn tortillas, filet, short rib, chicken or shrimp

QUESADILLA 16
organic chicken, colby & jack cheese, avocado, tomato & ortega chiles on a grilled flour tortilla

CHICKEN SALAD 16
organic chicken, craisins, red onion, apples, celery, lettuce & tomato on a french roll

APPLE & BRIE 16
granny smith apple, three crème brie, arugula, caramelized onions & honey on focaccia

YOGI WRAP 16
carrots, spinach, arugula, red onion, beets, avocado, hummus & goat cheese wrapped in a grilled spinach tortilla

WHAT A DISH
CAFE & CATERING

flatbreads

SPINACH & FETA 16
sauteed baby spinach, ricotta, pine nuts & a hint of lemon

BLACK CURRANT & GOAT 16
black currant homemade jam, goat cheese & gruyere

HEIRLOOM 16
heirloom tomatoes, ricotta, oregano, parigiano-reggiano, fresh basil & balsamic reduction

PROSCUITTO 16
roasted tomato sauce, sage leaves, arugula, prosciutto, ricotta & parmigiano-reggiano

SWEET

classics

THE DISH CLASSIC, DAD'S FAVORITE 16
one aidell's chicken sausage, one strip of bacon, two eggs, any style & two buckwheat pancakes and vermont maple syrup

BRIOCHE CINNAMON FRENCH TOAST 16
with vermont maple syrup & your choice of two applewood bacon strips, two aidell's chicken sausages, or two canadian bacon

FRENCH TOAST PUDDING 16
brioche baked perfection, apples, cinnamon, fresh strawberry, toasted coconut & maple syrup

pastries

CINNAMON ROLL	5
ECLAIR	4
BUTTER CROISSANT	4
RASPBERRY CROISSANT	5
PAIN AU CHOCOLAT	5

SHARED

CHARCUTERIE BOARD 20
chef's choice of three gourmet meats & artisan cheeses

BRUSCHETTA SAMPLER 14
traditional, drunken fig, pesto and smoked salmon

BACON WRAPPED DATES 14
stuffed with rogue river blue cheese

HUMMUS PLATTER 10
homemade smoked paprika hummus, served with toasted pita

FARMER'S MARKET 14
smoked paprika hummus, roasted seasonal veggies & toasted pita

GRILLED PLATE 14
roasted garlic & and perfectly seasoned roasted vegetables

SWEET BLEU FRIES 8
sweet potato fries with a bleu cheese crumble & chipotle aioli

PETITE

FRESH FRUIT 7
fresh, colorful mix of berries and seasonal fruits

TWO EGGS 5
scrambled with cheese, sunny side or any style

SIDE BACON 5
applewood or canadian, or aidell's gourmet chicken sausage

PEE -WEE POTATOES 4
from the weiser family farm, lightly seasoned, and roasted

BUCKWHEAT PANCAKE 3
one perfect, delicious circle with butter and vermont maple syrup

TOAST SIDE 3
texas toast, focaccia, pita, pretzel, english muffin, sourdough, french roll, sprouted wheat or brioche

SAUTEED ASPARAGUS 5
evoo and dish house seasoning

BROCCOLI 5
seasoned and sauteed al dente

SPINACH 5
sauteed and seasoned perfectly

SAUTEED MUSHROOMS 5
evoo and dish house seasoning

VEGETABLE MEDLEY 5
sauteed, seasonal, fresh veggies

MIXED BERRY CREPES & CREME 15
delicate crepes filled with fresh berries and creme anglaise, topped with fresh mint and vermont maple syrup

BLUEBERRY BUCKWHEAT CAKES 16
vermont maple syrup & your choice of two applewood bacon strips, two aidell's chicken sausages, or canadian bacon

GRANDMA'S GRANOLA PARFAIT 13
vanilla bean yogurt, seasonal fruit, homemade gluten free granola, wild flower honey & toasted coconut

muffins

LEMON RASPBERRY	5
BLUEBERRY ALMOND	5
ORANGE CRANBERRY	5
CHOCOLATE CHIP	5
RAISIN BRAN	5

SHRIMP CEVICHE 18
lime cured fresh shrimp, avocado, cucumber, cilantro

CRAB CAKES 19
jumbo lump crab meat on a bed of arugula & cucumber salad

STEAMED CLAMS 19
in a delicious tomato basil broth, with garlic toast points

CALAMARI 19
with spicy marinara and our homemade chipotle aioli

COCONUT SHRIMP 18
crispy, sweet and spicy, served with thai sweet chili sauce

BRUSSEL SPROUTS 17
perfectly roasted with savory applewood bacon & pear

CHIPS & SALSA 10
homemade lime & sea salt chips with pico de gallo & avocado mash

TARTINES 16
ask your server for today's special

KIDS TRIO 11
three of our delicious blueberry, buckwheat pancakes

KIDS QUESADILLA 11
scrambled eggs and cheese in a flour tortilla

KIDS GRILLED CHEESE 11
perfectly gooey, on texas toast with three cheeses

YUKON FRIES 5
golden, crisp and served with our chipotle aioli and organic ketchup

SWEET POTATO FRIES 5
sweet and salty, served with our chipotle aioli and organic ketchup

TRUFFLE FRIES 5
drizzled with truffle oil and fresh, organic herbs

BLACK BEANS 3
side of our house recipe, slow-simmered black beans

AVOCADO MASH 3
fresh avocado, lightly spiced and mashed

AVOCADO 3
fresh sliced, on the side or right on top

SLICED TOMATO 3
robust, organic, fresh

BEVERAGES

coffee

COFFEE	4
DECAF	4
ICED COFFEE	4
LATTE	6
ICED LATTE	6
MOCHA CAPPUCCINO	6
CAPPUCCINO	6
CHAI LATTE	6
ICED CHAI LATTE	6
MOCHA LATTE	6
ICED MOCHA LATTE	6
MATCHA	6
ICED MATCH LATTE	6
AMERICANO	6
ESPRESSO	6

tea

ICED TEA	4
ICED TROPICAL TEA	4
ORGANIC LOOSE LEAF	6

earl grey
british breakfast
tg masala chai
natural hibiscus
lemon chamomile
ginger peach
jasmine
dragon well detox
coconut pu-erh

brunch classics

MIMOSA 10
orange, pineapple or cranberry

BRUT ROSE SPLIT 16

SPARKLING BRUT
glass 10
bottle 22

BLOODY MASON
garnished with celery, lemon & olives
16 oz 10
32 oz 12

DISH STYLE 16
garnished with our jordo gordo slider

beer & wine

MICRO & IMPORTED	6
DOMESTIC	5
MAKE IT MICHILADA	3
WHITE CLAW	6
SAUV BLANC	
glass	10
bottle	28
CHARDONNAY	
glass	10
bottle	28
PINOT NOIR	
glass	12
bottle	32
CABERNET	
glass	12
bottle	35

cocktails

CHAMPAGNE SPRITZER 10
juice of your choice, sparkling brut champagne & soju rice vodka

CALI BREEZE 10
pineapple infused, soju rice vodka, lemonade and a splash of cranberry

GRANDMA'S GREYHOUND 10
fresh grapefruit juice and soju rice vodka

SCREWDRIVER 10
fresh orange juice and pineapple soju rice vodka

SANGRIA 10
homemade, red or white

soft drinks

FRESH JUICE 5
orange
pineapple
cranberry
apple
tomato

ICED TEA	4
ICED TROPICAL TEA	4
ARNOLD PALMER	4
LEMONADE	4
HOT CHOCOLATE	5
COKE, DIET COKE, SPRITE	3
PELLEGRINO	8

HAPPY HOUR
3pm to 5pm daily

HAPPY HOUR

CRAB CAKES 10
jumbo lump crab meat on a bed of arugula & cucumber salad

BRUSCHETTA SAMPLER 10
traditional, drunken fig, pesto and smoked salmon

COCONUT SHRIMP 11
crispy, sweet and spicy, served with thai sweet chili sauce

BACON WRAPPED DATES 10
stuffed with rogue river blue cheese

TRUFFLE MAC N CHEESE 9
five cheese penne pasta topped fresh parmigiano reggiano

HUMMUS PLATTER 8
homemade smoked paprika hummus, served with toasted pita

BRUSSEL SPROUTS 12
perfectly roasted with savory applewood bacon & pear

GRILLED PLATE 9
roasted garlic & and perfectly seasoned roasted vegetables

DISH HOUSE SALAD 9
field greens, dried cranberries, dates, with balsmic vinaigrette

CEASAR 9
fresh romaine, wild arugula, parmigiano reggiano, croutons

DINNER
4pm to 9pm thurs-sunday

SHARED

CHARCUTERIE BOARD 20
chef's choice of three gourmet meats & artisan cheeses

BRUSCHETTA SAMPLER 14
traditional, drunken fig, pesto and smoked salmon

BACON WRAPPED DATES 14
stuffed with rogue river blue cheese

SHRIMP CEVICHE 18
lime cured fresh shrimp, avocado, cucumber, cilantro

CRAB CAKES 19
jumbo lump crab meat on a bed of arugula & cucumber salad

CALAMARI 19
with spicy marinara and our homemade chipotle aioli

COCONUT SHRIMP 18
crispy, sweet and spicy, served with thai sweet chili sauce

STEAMED CLAMS 19
in a delicious tomato basil broth, with garlic toast points

BRUSSEL SPROUTS 17
perfectly roasted with savory applewood bacon & pear

HUMMUS PLATTER 10
homemade smoked paprika hummus, served with toasted pita

FARMER'S MARKET 14
smoked paprika hummus, roasted seasonal veggies & toasted pita

GRILLED PLATE 14
roasted garlic & and perfectly seasoned roasted vegetables

TARTINES 16
ask your server for today's special

PETITE

FRESH FRUIT 7
fresh, colorful mix of berries and seasonal fruits

SAUTEED ASPARAGUS 5
evoo and dish house seasoning

BROCCOLI 5
seasoned and sauteed al dente

SPINACH 5
sauteed and seasoned perfectly

SAUTEED MUSHROOMS 5
evoo and dish house seasoning

VEGETABLE MEDLEY 5
sauteed, seasonal, fresh veggies

KIDS GRILLED CHEESE 11
perfectly gooey, on texas toast with three cheeses

YUKON FRIES 5
golden, crisp and served with our chipotle aioli and organic ketchup

SWEET POTATO FRIES 5
sweet and salty, served with our chipotle aioli and organic ketchup

TRUFFLE FRIES 5
drizzled with truffle oil and fresh, organic herbs

BLACK BEANS 3
side of our house recipe, slow-simmered black beans

AVOCADO MASH 3
fresh avocado, lightly spiced and mashed

AVOCADO 3
fresh sliced, on the side or right on top

SLICED TOMATO 3
robust, organic, fresh

MUSHROOM RISOTTO 6
add a side fresh herb and mushroom risotto

ENTREE

salads

SEARED AHI NICOISE 19
mixed greens, tomatoes, pee-wee potatoes, nicoise olives, red onions, asparagus, hard-boiled eggs, wild ahi and lemon viniagrette

STEAK AND ROMAINE 18
medium rare steak, grilled romaine, parmigiano reggiano, tomatoes, roasted corn, red onions & cilantro-lemon vinaigrette

CALI COBB 17
chopped romaine, herb roasted turkey, applewood bacon, hard-boiled egg, blue cheese, tomatoes, fresh avocado & house ranch dressing

THE BERRY 17
mixed greens, candied nuts, craisins, goat cheese, fresh seasonal berries & citrus vinaigrette

CEASAR 14
fresh romaine, arugula, parmigiano reggiano, croutons & homemade caesar dressing

THE BEET 16
spinach, red & golden beets, goat cheese, toasted pine-nuts & balsamic vinaigrette

PEAR & BLEU 16
mixed greens, candied nuts, craisins, bosc pears, blue cheese & citrus vinaigrette

CUCUMBER 17
cucumber, heirloom cherry tomatoes, red onions, feta cheese over mixed greens & habanero sesame dressing

THE GREEK 16
mixed greens, cucumber, olives, roasted vegetables, feta & balsamic vinaigrette, served with hummus and toasted pita

DISH HOUSE SALAD 11
mixed field greens, dates, dried cranberries tossed with balsmic vinaigrette

pastas

FRUITTI DE MARE 23
scallops, shrimp, clams tossed with fettucine in creamy white wine sauce

SALMON FARFALLE 19
norwegian smoked salmon, creamy vodka marinara, tender bowtie pasta

CLAM LINGUINE 20
fresh steamed clams, and linguine tossed in garlic white wine sauce

SCAMPI LINGUINE 20
tiger prawn scampi, sundried tomato, artichoke & capers, wine sauce

CHICKEN GENOVA 18
organic chicken, tomato & pine nut pesto tossed with farfalle

PENNE ARRIBBIATA 17
chicken sausage with spicy, mushroom marina

PENNE PRIMAVERA 17
seasonal vegetables, sauteed in evoo and garlic, over penne pasta

TRUFFLE MAC N CHEESE 14
five cheese penne pasta topped fresh parmigiano reggiano

GARLIC ALFREDO 14
creamy, garlicky alfredo sauce over penne pasta

LEMON FETTUCINE 15
sundried tomato, artichoke, lemon and cream sauce over fettucine

add a protein

FILET	10
ORGANIC CHICKEN	8
SEARED AHI	10
SALMON	10
SHRIMP	9
CRAB CAKES	10
SHORT RIB	7
ROAST TURKEY	5
CHICKEN SALAD	5
TUNA SALAD	5
PROSCUITTO	6

MAIN

house specialties

LAMB CHOPS 32
herb encrusted with port demi-glaze

PETIT FILET 29
reverse sear, mushroom demi-glaze

WILD ALASKAN SALMON 28
capers & lemon beurre blanc

SEARED SCALLOPS 29
white wine, butter & garlic

GARLIC SCAMPI 23
tiger prawns, white wine, butter & garlic

LEMON CHICKEN 23
creamy herb de provence beurre blanc

CHICKEN MARSALA 23
mushrooms, red wine reduction

CHICKEN PICATA 23
white wine caper sauce

accompaniment

choose two

- mushroom & fresh herb risotto
- herb roasted baby potatoes
- smashed potatoes, cheddar & chives
- sauteed organic spinach, evoo
- asparagus, evoo & dish house seasoning
- sauteed wild mushroom & garlic
- broccoli, seasoned & sauteed al dente
- roasted seasonal vegetable medley

WHAT A DISH
CAFE & CATERING

soups

YOGI SOUP 7
organic, seasonal fresh vegetables & pink lentils

SOUP DU JOUR 7
our homemade classics change daily

CUP OF SOUP 5
same, but smaller

IT'S ALL ABOUT THE CAKE

Our award-winning, custom cake design studio in the heart of picturesque Dana Point Harbor, serves Orange County, Los Angeles, San Diego and the Inland Empire.

Family-owned and operated since 1999, we run our bakery and cafe as if we were feeding our own.

Our guests become part of the family and we welcome you with lovingly prepared, farm fresh foods in a relaxing environment.

DESSERT

dessert shots

SALTED CARAMEL BROWNIE	4
CHOCOLATE FRAMBOISE	4
LEMON CREAM	4

petite tarts

PECAN TART	8
CHERRY CHEESECAKE	8
RASPBERRY WHITE CHOC	3
VANILLA BEAN	3
OREO COOKIE	3

petite cakes

CAKE POPS	4
PETIT FOUR - CHOC RASP	4
PETIT FOUR - VAN LEMON	4
CAKE TRUFFLE - CHOC RASP	4
CAKE TRUFFLE - VAN LEMON	4

cookies

FRENCH MACARON (6)	14
CHOCOLATE CHIP	3
OATMEAL CRANBERRY	3
SNICKERDOODLE	3
PEANUT BUTTER	3

bars & brownies

CHOCOLATE ECLAIR	3
FUDGE BROWNIES	5
WALNUT BROWNIES	5
LEMON BARS	5

truffle dipped cupcakes

grand cupcakes topped with mousse and dipped in decadent truffle

CHOCOLATE RASPBERRY	7
VANILLA LEMON	7
CHOCOLATE CARAMEL	7
TRIPLE CHOCOLATE	7

cupcakes

old fashioned buttercream frosted cupcakes, baked fresh in our own bakery

GF VEGAN VANILLA	5
GF VEGAN CHOCOLATE	5
VEGAN VANILLA	4
VANILLA VANILLA	4
VANILLA CHOCOLATE	4
CHOCOLATE CHOCOLATE	4
CHOCOLATE VANILLA	4
LEMON RASPBERRY	5
SPICED CARROT	5
TOASTED COCONUT	5
RED VELVET	5
CHOCOLATE BANANA	5
GERMAN CHOCOLATE	5
PEANUT BUTTER	5
COOKIES AND CREAM	5
SALTED CARAMEL	5
SNICKERDOODLE	5

CAKES

6" round: serves 6-10, $55
8" round: serves 8-14, $65

CHOCOLATE CREME
four layers of our dark chocolate cake, with chocolate mousse filling, frosted in dark chocolate ganache, topped with french macaroons and accented with edible gold

LEMON DELIGHT
our vanilla cake, with lemon curd and bavarian cream fillings and a vanilla buttercream frosting

FUNFETTI
funfetti cake, with bavarian cream filling and vanilla buttercream frosting

COOKIES N CREAM
our marbled chocolate and vanilla cake, with cookies and cream filling, vanilla buttercream frosting, dark chocolate drizzle & cookies

RASPBERRY MARBLE
our marbled chocolate and vanilla cake, with raspberry and bavarian cream fillings and vanilla buttercream frosting

SPICED CARROT
spiced carrot cake, with cream cheese filling and vanilla buttercream frosting