

BREAKFAST MENU

CLASSICS

THE LAKEVIEW | 16

two eggs any style | breakfast potatoes | choice of toast
choice of sausage, country ham, or smoked bacon

CALIFORNIA TOAST | 16

grilled country wheatberry bread | avocado
pickled red onions | sea salt | two sunny side up eggs

HEALTHY START BREAKFAST | 21

egg whites | sautéed spinach | goat cheese
sliced avocado | sliced tomato | choice of toast

DENVER OMELET | 20

eggs | ham | onions | bell peppers | cheddar cheese
breakfast potatoes | choice of toast

STARTERS

STEEL CUT OATMEAL | 10

brown sugar | cranberries | cream

PARFAIT | 13

greek yogurt | granola | honey | seasonal berries

FRUIT BOWL | 14

chef's market selection

MALT BELGIAN WAFFLE | 16

fresh berries | whipped cream

BUTTERMILK PANCAKES | 12

whipped cream | choice of strawberry, banana,
blueberry, or chocolate chip

CHEF'S FAVORITES

HUEVOS RANCHEROS | 21

two eggs any style | crispy tortillas | guajillo sauce | black beans
queso fresco | tomatillo salsa | guacamole | sour cream

BREAKFAST BURRITO | 19

scrambled eggs | potatoes | pork chorizo | queso fresco | guacamole
fire roasted tomato salsa | on a flour tortilla served with fresh fruit

CLASSIC EGGS BENEDICT | 26

poached eggs | country ham | english muffin | hollandaise | breakfast potatoes

STEAK & EGGS | 29

sirloin steak | two eggs any style | breakfast potatoes | choice of toast

BEVERAGES & MORE

JUICES | 6

orange | grapefruit | apple | cranberry | tomato | V-8

HOT BEVERAGES | 5

coffee | decaf coffee | hot cocoa | hot herbal teas

SIDES

one pancake \$4 | add berries or banana \$3

bacon \$7 | sausage \$7 | ham \$7 | two eggs any style \$9 | mixed berries \$8 | breakfast potatoes \$6

toast, bread, or english muffin with fruit preserves and sweet butter \$4

bagel with cream cheese \$5

cold cereals \$7 | add berries or banana \$3

greek yogurt \$5

sliced avocado \$4 | sliced tomatoes \$3 | salsa \$2

Executive Chef Luis Martinez | Executive Sous Chef Heath Miller | 2022

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH MENU

STARTERS

CREAMY CLAM CHOWDER | 12
topped with chorizo

SOUP DU JOUR | 10

COASTLINE SHRIMP CEVICHE | 22
tomatoes | cucumber | avocado | lime juice | red onion
crushed cilantro | serrano pepper | tortilla chips

CALIFORNIA GUACAMOLE & SALSA | 18
guacamole | fire roasted tomato & chipotle salsa
tortilla chips

CRISPY CAULIFLOWER | 16
tempura cauliflower | sweet garlic sauce | carrots
celery | cilantro

GREENS & LEAVES

BIN 189 SALAD | 12
mix greens | cucumber | grape tomato | carrots | red onion
black olives | shaved parmesan | choice of dressing

CLASSIC CAESAR | 15
fresh romaine | anchovies | roasted tomato | croutons
shaved parmesan | caesar dressing

BURRATA CHEESE & GOLD BEETS | 17
baby arugula | candied walnuts | champagne vinaigrette
balsamic syrup

ADD
farm raised salmon \$12 | coastline prawns \$13
sirloin steak \$15 | herb grilled chicken \$12 | tofu \$8

CHEF'S FAVORITES

ROASTED SALMON | 34
chipotle & honey glazed | rosemary garlic fingerling potatoes | roasted carrots | asparagus

SPAGHETTI | 28
burrata cheese | plum tomato marinara | pesto

ROASTED LEMON CHICKEN | 30
lemon thyme au jus | swiss chard | leeks | asparagus | shiitake mushrooms

FRESH FROM THE GRILL

BEYOND PLANT BASED BURGER | 17
lettuce | tomato | red onion | pickle | chipotle aioli | whole wheat bun

AMERICAN WAGYU BEEF BURGER | 20
lettuce | tomato | red onion | pickle | tomato aioli | cheddar cheese | bacon jam | brioche bun

TURKEY PATTY BURGER | 17
lettuce | tomato | red onion | pickle | cranberry aioli | whole wheat bun

ROASTED CHICKEN BREAST SANDWICH | 18
lettuce | tomato | red onion | pickle | tomato aioli | cheddar cheese | ciabatta bun

BIN 189 TACOS | 19
corn tortilla | cabbage slaw | lime aioli | fire roasted tomato salsa | guacamole
CHOICE OF: grilled shrimp, crispy tempura cod, grilled chicken or grilled mushroom

QUESADILLA | 15
flour tortilla | cheddar jack cheese mix | fire roasted tomato salsa | guacamole | sour cream
ADD: farm raised salmon \$12 | coastline prawns \$13 | sirloin steak \$15 | herb grilled chicken \$12 | tofu \$8

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DINNER MENU

GREENS & LEAVES

BIN 189 SALAD 12
mix greens | grape tomato | carrots | red onion
cucumber | black olives | shaved parmesan | dressing

CLASSIC CAESAR 15
fresh romaine | roasted tomato | croutons
anchovies | shaved parmesan | caesar dressing

BURRATA CHEESE & ROASTED BEETS 17
baby arugula | candied walnuts
champagne vinaigrette | balsamic syrup

ADD
herb grilled chicken 12
farm raised salmon 12
coastline prawns 13
sirloin steak 15
tofu 8

SHAREABLES

MEDITERRANEAN CHARCUTERIE 22
chorizo | prosciutto | capicola | manchego cheese
olives | cheese | dates | almonds | fig jam | bread

COASTLINE SHRIMP CEVICHE 22
tomato | cucumber | avocado | lime juice | red onion
crushed cilantro | serrano pepper | tortilla chips

CALIFORNIA GUACAMOLE & SALSA 18
guacamole | fire roasted tomato & chipotle salsa
tortilla chips

CRISPY CAULIFLOWER 16t
tempura cauliflower | garlic sauce | cilantro
juliened & carrots celery

CRISPY BRUSSEL SPROUTS & PORK BELLY 16
strawberry balsamic reduction | crispy vidalia onions

CHEF'S FAVORITES

SEAFOOD FIDEO | 46
capellini pasta | shrimp | scallops | salmon | cilantro & pepita pesto

STIR FRY SOBA NOODLES | 30
locally sourced seasonal vegetables | low sodium soy sauce
ADD: farm raised salmon \$12 | coastline prawns \$13 | sirloin steak \$15 | herb grilled chicken \$12 | tofu \$8

7 OZ BEEF SHORT RIB | 42
boneless red wine braised short rib | mashed potatoes | locally sourced seasonal vegetables | crispy onions

AMERICAN WAGYU BURGER | 20
lettuce | tomato | red onion | pickle | locally sourced craft cheddar | bacon jam | brioche bun | parmesan fries

CREAMY CLAM CHOWDER | 12
topped with chorizo

SOUP DU JOUR | 10

SIGNATURE DISHES

6 OZ TENDER FILET | 48
cipollini onions agrodolce | fingerling potatoes | asparagus | petite carrots

FREE RANGE CHICKEN BREAST | 36
lemon thyme au jus | jasmine rice | locally sourced seasonal vegetables

6 OZ FARM RAISED SALMON | 38
honey chipotle bbq | brown rice quinoa | locally sourced seasonal vegetables

12 OZ NEW YORK STRIP STEAK | 65
blue cheese butter | mashed potatoes | asparagus | petite carrots

12 OZ PORK CHOPS | 48
fig port wine sauce | mashed potatoes | roasted brussels sprouts

BUTTERNUT SQUASH RAVIOLI | 34
sage brown butter | crushed tomato & basil

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TREATS & SWEETS

COFFEES

CAFÉ AU LAIT | 14

espresso | coffee liqueur | steamed milk | cinnamon dusted

IRISH COFFEE | 14

espresso | irish whiskey | dark sugar | whipped cream

MOCHA | 6

choice of white or dark chocolate | espresso | steamed milk

CAFÉ CORTADO | 6

espresso | steamed milk

CAFÉ AFFOGATO | 6

espresso | amaretto | vanilla ice cream

DESSERTS

WHITE CHOCOLATE BREAD PUDDING | 13

rum and coke caramel sauce | ice cream | berries | chantilly cream

CHOCOLATE MOELLEUX | 13

molten chocolate cake | fresh berries

TIRAMISU | 13

coffee liqueur | mascarpone sabayon | lady finger cookies

CARROT CAKE | 13

cream cheese frosting | white chocolate drizzle



Bin 189 encompasses authentic flavors infused with local spirit.

Influenced by the surrounding natural landscapes, Chef Luis Martinez transforms classic California contemporary cuisine with cutting-edge technique.

This seasonally, ever changing menu ensures the highest quality ingredients that honor the rich local agriculture, as well as the freshest sourced meats, to produce an exceptional array of local and global flavors that set Bin 189 apart as a visionary concept in modern cuisine.

