

Premium Meats & Sausages

Our Fra' Mani ham is made from ethically raised pork with no added antibiotics or hormones, then lightly smoked over natural hardwood. Our house-made merguez sausage and linguça are crafted from 100% lamb and pork shoulder using simple, traditional ingredients with no fillers or additives. Our turkey breast and prime beef are roasted in-house for exceptional flavor and quality.



Chaupain

BREAKFAST

Breakfast served with crispy skillet breakfast potatoes and seasonal fruit unless noted à la carte.

EGGS BENEDICT 21
Two soft poached eggs, Fra' Mani ham, silky brown butter and lemon hollandaise topped with crispy fried prosciutto and chives served on baguette.
+Substitute smoked salmon \$5.

BREAKFAST PLATE 16
Two eggs any style, with choice of bacon or breakfast sausage. Toasted baguette and house-made jam and butter.
+Avocado, two lamb merguez sausage or linguça \$5.

FRENCH BREAKFAST WRAP 16
Three fresh-cracked scrambled eggs, roasted garlic herbed cheese, avocado, harissa, crispy bacon, and breakfast potatoes.

FRENCH TOAST 16
House-made brioche bread, dipped in fresh-cracked eggs with cinnamon, fresh grated nutmeg and vanilla bean crème Chantilly, seasonal berries, house-made caramel sauce, and maple syrup.
Served à la carte.

BELGIAN WAFFLE 15
Belgian waffle, Nutella, seasonal berries, vanilla bean crème Chantilly, served with maple syrup and butter.
Served à la carte.

MEDITERRANEAN OMELETTE 17
Classic ragù of Angus beef, ground lamb and spicy fennel sausage, red wine in a rich slow cooked tomato sauce, Ras al Hanout, sautéed red onion and bell pepper with crumbled goat cheese.

LEMON BLUEBERRY PANCAKES 16
Three lemon and fresh blueberry pancakes stacked and served with maple syrup and butter with fresh berries.
Served à la carte.

SAM'S BREAKFAST SANDWICH 18
Roasted 28-day aged prime roast beef cooked with onions, bell peppers, and smoked gouda. Served with farm fresh scrambled eggs on toasted baguette with harissa.

SAUCISSE SAUSAGE SKILLET 19
Linguça served with cheesy skillet potatoes, two sunny side up eggs, pickled sweet peppers and harissa.
Served à la carte.

Real Flour, Real Flavor

At Chaupain, great bread begins with simple ingredients and time-honored techniques. We use unbleached, bromate-free flour and carefully selected ingredients to craft our bread and pastries from scratch every day. Each loaf is naturally fermented and baked fresh daily, delivering the flavor, texture and quality that define our bakery.

SIGNATURE CREPES

SWEET
LA CLASSIQUE 16
Fresh bananas and strawberries with Nutella and powdered sugar with crème Chantilly.

LEMON RASPBERRY 16
House-made lemon curd, fresh raspberries, lemon and orange zest, raspberry coulis topped with powdered sugar and crème Chantilly.

SAVORY
BUCKWHEAT 16
Fra' Mani ham, Gruyère cheese, topped with a sunny-side up egg. Served with a side of harissa.

VEGETARIAN PESTO 16
Sautéed baby spinach, cremini mushrooms, house-made herb cheese, pistachio pesto.

KIDS MENU

FOR CHILDREN 12 & UNDER

Served with a juice box or glass of milk.

BREAKFAST

FRENCH TOAST 9
Brioche French toast served with berries, maple syrup, and powdered sugar.

BREAKFAST PLATE 9
Toasted baguette, two scrambled eggs, two slices of bacon or sausage, and fresh fruit.

SUNDAY MORNING PANCAKE STACK 9
Three, from-scratch pancakes served with fresh fruit, butter, and maple syrup.

LUNCH

MAC AND CHEESE 8
Classic mac and cheese with cheddar cheese and pasta served with fruit.

GRILLED CHEESE 8
Melted cheddar cheese on toasted sourdough served with fresh fruit.

TURKEY AND CHEDDAR GRILLED CHEESE 10
Sourdough, roasted turkey and cheddar cheese served with fresh fruit.

CHAUPAIN FAVORITES

SUNRISE CROISSANT 17
Three fresh-cracked scrambled eggs, smoked Gouda cheese, avocado, tomato, and pistachio pesto aioli.
+Two lamb merguez sausage, bacon or ham \$5.

ITALIAN SANDWICH 17
House-made Roman-style schiacciatta bread, baby arugula, mortadella, soppressata, porchetta with red wine vinaigrette, pistachio pesto and burrata cheese.

SHAKSHOUKA DE TUNIS 16
Two eggs poached in a hearty sauce of roasted red bell pepper, tomatoes, onions and garlic, and seasoned with Ras al Hanout. Served with sliced baguette for dipping. Served à la carte.
+Two lamb merguez sausage \$5.

FRENCH DIP SANDWICH 19
Roasted 28-day aged prime roast beef, caramelized onions, Gruyère cheese, and horseradish crème fraîche, on fresh baked baguette served with French onion au jus.

CATERING FOR EVERY OCCASION!

Let our catering team help make it easy. From small gatherings to large celebrations, we'll help you create the perfect spread.
Scan to learn more!



Seed-Free Cooking

At Chaupain Bakery, we care about what goes into every dish. That's why you'll never find canola oil in our kitchen — only rice bran, avocado, and extra virgin olive oils, chosen for their quality, flavor, and health benefits.

SALAD

CHAUPAIN COBB SALAD 18

Mixed baby lettuce, green beans, vine-ripe tomatoes, hard-boiled egg, crispy bacon, marinated grilled chicken, red onion, chives, avocado and bleu cheese crumbles tossed in a champagne mustard vinaigrette.

COUNTRYSIDE SALAD 18

Mixed baby lettuce, marinated grilled chicken, hearts of palm, artichoke hearts, red onion, baby pear tomatoes, shaved Gruyère tossed in red wine whole grain mustard vinaigrette.

HARVEST SALAD 18

Mixed baby lettuce, marinated grilled chicken, toasted sliced almonds, feta cheese, red onion, Persian cucumber, sliced strawberries tossed in a citrus vinaigrette.

✓ SUMMER SALAD 18

Baby arugula, fresh seasonal peaches, burrata, red onion, hearts of palm, tossed in a white peach and citrus vinaigrette and topped with a drizzle of balsamic glaze with toasted crostini.

✓ POMME FRITES (FRIES) 9

Twice fried russet potatoes tossed with Maldon sea salt and fine herbs served with four dipping sauces:

- Harissa aioli
- Classic remoulade
- Garlic confit aioli
- Ketchup



Chaupain

LUNCH

Sandwiches are served with a mixed green salad.

NICOISE TUNA SALAD SANDWICH 17

Albacore tuna, fresh avocado, vine-ripe tomatoes, romaine lettuce, and alfalfa sprouts. Choose from toasted multi grain bread, croissant or sourdough.

CALIFORNIA CLUB SANDWICH 17

Fresh sliced turkey, crispy bacon, avocado, romaine lettuce, vine-ripe tomatoes, house-made pistachio pesto aioli served on demi baguette.

CHAUPAIN BURGER 17

8-ounce Wagyu beef, artisan slab bacon, caramelized onion, heirloom tomato, crisp romaine lettuce, smoked Gouda cheese, and Chaupain special sauce on a toasted brioche bun.

1/2 SANDWICH WITH SOUP + SALAD 14

Fra' Mani ham or turkey with lettuce, tomato and mayo with the choice of croissant, multigrain or sourdough bread. Served with cup of seasonal soup and side salad.

ITALIAN SANDWICH 17

House-made Roman-style schiacciatta bread, baby arugula, mortadella, soppressata, porchetta with red wine vinaigrette, pistachio pesto and burrata cheese.

CHICKEN PESTO SANDWICH 17

Marinated grilled chicken breast, pistachio pesto aioli, julienne sundried tomato, fresh spinach and Gruyère cheese, served on a demi baguette.

CHICKEN SALAD SANDWICH 17

Romaine lettuce, marinated chicken breast, vine-ripe tomato, toasted almonds, Pink Lady apples, minced celery, red onion, sun dried cranberries and fresh tarragon. Served on toasted multigrain bread, croissant or sourdough.

Baked with Passion, Shared with Heart

Rooted in French tradition and baked fresh daily, our menu reflects a deep love for real food and community. From seed-free oils to unbleached flour and scratch-made ingredients, everything we serve is crafted with care.

CROQUE MONSIEUR 18

Fra' Mani ham covered with our house-made béchamel sauce, Gruyère cheese, and chives on rustic sourdough. + For Croque Madame add sunny-side up egg \$2.

LAMB SANDWICH 19

Marinated and roasted leg of Colorado lamb with baby arugula and red onion on Roman-style schiacciata bread. Served with a side of heirloom tomato & Persian cucumber salad and Greek yogurt sauce with fresh dill and harissa.

✓ VEGGIE SANDWICH 15

Marinated grilled eggplant, Persian cucumber, roasted red bell pepper, vine-ripe tomatoes, alfalfa sprouts, roasted eggplant spread, and pistachio basil pesto served on house-made Roman-style schiacciata bread. +Fresh mozzarella \$2.

FRENCH DIP SANDWICH 19

Roasted 28-day aged prime roast beef, caramelized onions, Gruyère cheese, and horseradish crème fraîche, on fresh baked baguette served with French onion au jus.

CRISPY CHICKEN SANDWICH 18

Crispy chicken breast with curry aioli, red onion, heirloom tomato, baby argula on a toasted brioche bun with a side of house-made pickles.

SEASONAL SOUP 9

Chef's seasonal soup served with toasted baguette.

FRENCH ONION SOUP 12

Classic onion soup with slowly caramelized onions, simmered beef broth, topped with toasted baguette, chives and Gruyère cheese.

GRILLED CHEESE & SEASONAL SOUP 10

Smoked Gouda on toasted sourdough, served with a cup of our daily soup.

BEVERAGES

COFFEE S L ICED

DRIP COFFEE 3.50 | 4.00 | Bear Coast Signature coffee blend.

LATTE 5.00 | 6.00 | 6.00 Espresso topped with steamed milk.

MOCHA 5.25 | 6.25 | 6.25 Espresso and chocolate topped with steamed milk.

CAPPUCCINO 5.25 | 6.00 | Espresso topped with thick milk foam.

HAMMERHEAD 5.00 | 5.50 | Drip coffee topped with espresso.

AMERICANO 3.50 | 4.25 | 4.25 Hot water topped with espresso.

BORGIA 5.25 | 6.25 | 6.25 Espresso, chocolate, and fresh orange zest topped with steamed milk.

CAFE AU LAIT 4.00 | 4.50 | Freshly brewed coffee with steamed milk.

COLD BREW Slow-steeped, bold coffee served over ice. 5.00

ADD-ONS:

Almond Milk or Oat Milk 0.75

CORTADO S L ICED

CORTADO 4.50 | Equal parts espresso and steamed milk for a balanced sip.

ESPRESSO 3.25 | 3.25 Rich, concentrated coffee served hot or over ice.

FLAT WHITE 5.00 | 6.00 | Velvety microfoam over a double shot of espresso.

TEA MATCHA 5.50 | 6.50 | 6.50 Matcha, vanilla, and steamed milk.

ARNOLD PALMER | 4.25 A refreshing blend of unsweetened iced passion fruit black tea and house-made lemonade.

CHAI LATTE 4.75 | 5.75 | 5.75 Spiced black tea with steamed milk and a touch of sweetness.

ICED TEA Unsweetened passion fruit black tea. 4.00

HOT TEA 3.25 | 3.75 | Assorted tea selection.

REFRESHER S L ICED

HOUSE LEMONADE 4.50 Freshly squeezed lemons, lightly sweetened and served over ice.

BUBBLES & BREWS Contains Alcohol. 21+ Only. Available at: Laguna Niguel, Newport Beach & San Clemente

HUCKLEBERRY HARD SELTZER 6.00 Huckleberry and dark fruit flavors with a crisp, dry finish.

WATERMELON LIME HARD SELTZER 6.00 Refreshing blend of ripe watermelon and tart lime.

SLAP & TICKLE IPA 6.00 West Coast IPA bursting with tropical fruit and a hint of caramel.

BATTLESNAKES PILSNER 6.00 Crisp Bohemian pilsner with lemon grass, herbs, and a touch of sweet malt.

MIMOSA 9.00 Fresh-squeezed orange juice finished with crisp sparkling wine.

Flavored syrup (Vanilla, SF Vanilla, Hazelnut, Lavender, Caramel) 0.75

Additional Espresso Shot 1.25