

Premium Meats & Sausages

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



Chaupain

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.

QUICHE

QUICHE SLICE 12.50

Served with baguette slices and a side salad.

✔ **Brie & Sun-Dried Tomato**
Brie cheese, caramelized onion and sun-dried tomatoes.

Quiche Lorraine
Smoked ham, bacon, sautéed leeks, and Gruyère.

Mushroom, Bacon & Gruyère
Mushrooms, bacon, sautéed leeks, and Gruyère.

✔ **Spinach & Gruyère**
Spinach and Gruyère cheese.

✔ **GRANOLA PARFAIT** 12
Your choice of housemade kefir yogurt topped with housemade granola and seasonal berries.

✔ **CHAUPAIN OMELETTE** 16
French style omelette, Gruyère, bell peppers, and mushroom and spinach sautéed in garlic.
+Avocado or bacon \$2.50
+Ham, one linguça sausage or two merguez \$5.

AVOCADO TOAST 18
Toasted multigrain bread, bacon, two sunny-side up eggs, avocado, pistachio pesto aioli, shaved French radishes, and marinated baby pear tomatoes sprinkled with everything spice.
+Substitute smoked salmon \$5.

CHAUPAIN FAVORITES

✔ **SUNRISE CROISSANT** 17
Three fresh-cracked scrambled eggs, smoked Gouda cheese, avocado, tomato, and pistachio pesto aioli.

ITALIAN SANDWICH 17
Housemade schiacciata 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 el hanout. Served with sliced baguette for dipping. Served à la carte.
+Two 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.

BREAKFAST

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

SAVORY

EGGS BENEDICT 19
Two soft poached eggs, Fra' Mani ham, silky brown butter and lemon hollandaise topped with crispy fried prosciutto and chives served on croissant or baguette.
+Substitute smoked salmon \$5.

BREAKFAST PLATE 16
Two eggs any style, with choice of bacon or breakfast sausage with toasted baguette, butter and housemade jam.

SAUCISSE SAUSAGE SKILLET 17
Linguça served with cheesy skillet potatoes, two sunny-side up eggs, pickled sweet peppers and harissa.
Served à la carte.

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

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.

DENVER OMELETTE 16
A classic omelette with diced ham, red and green bell peppers, red onion and cheddar cheese.

MONTE CRISTO 17
Housemade brioche filled with oven-roasted turkey breast, Fra' Mani ham, and triple-cream Brie, dipped in a farm-fresh egg batter and finished with powdered sugar and housemade seasonal jam.

SWEET

Served à la carte.

✔ **FRENCH TOAST** 16
Housemade brioche bread, dipped in fresh-cracked eggs with cinnamon, fresh grated nutmeg and vanilla bean crème Chantilly, seasonal berries, housemade caramel sauce, and maple syrup.

✔ **BELGIAN WAFFLE** 15
Belgian waffle, Nutella, seasonal berries, vanilla bean crème Chantilly, served with maple syrup and butter.

✔ **LEMON BLUEBERRY PANCAKES** 16
Three lemon and fresh blueberry pancakes stacked and served with maple syrup and butter with berries.

Add a savory side!
+Two slices of Bacon \$2.50.
+Ham, one linguça sausage, or two merguez \$5.

SPECIALTY CREPES

SWEET

✔ **LA CLASSIQUE** 12
Fresh bananas and strawberries with Nutella and powdered sugar with crème Chantilly.

✔ **LEMON RASPBERRY** 12
Housemade lemon curd, fresh raspberries, lemon and orange zest, raspberry coulis topped with powdered sugar and crème Chantilly.

SAVORY

BUCKWHEAT 14
Fra' Mani ham, Gruyère cheese, topped with a sunny-side up egg. Served with a side of harissa.

✔ **VEGETARIAN PESTO** 14
Sautéed baby spinach, cremini mushrooms, housemade herb cheese, pistachio pesto.

KIDS MENU

FOR CHILDREN 12 & UNDER

Served with a juice box or glass of milk.

BREAKFAST

✔ **FRENCH TOAST** 8
Brioche French toast served with berries, maple syrup, and powdered sugar.

BREAKFAST PLATE 8
Toasted baguette, two scrambled eggs, two slices of bacon or sausage, and fresh fruit.

✔ **SUNDAY MORNING PANCAKE STACK** 8
Three pancakes served with fresh fruit, butter, and maple syrup.

✔ **PLAIN CREPE** 6
Plain crepe topped with powdered sugar.
+ Nutella \$2.

LUNCH

✔ **MAC AND CHEESE** 8
Classic mac and cheese made with cheddar served with fruit.

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

TURKEY AND CHEDDAR GRILLED CHEESE 9
Sourdough, roasted turkey and cheddar cheese served with fruit.

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 Oil-Free Cooking

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.

SIGNATURE SALADS

CHAUPAIN COBB SALAD 18

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

COUNTRYSIDE SALAD 18

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

HARVEST SALAD 18

Mixed baby lettuce with toasted sliced almonds, crumbled feta cheese, red onion, Persian cucumber and fresh sliced strawberries, tossed in a bright citrus vinaigrette and topped with marinated grilled chicken.

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

Our Pomme Frites are a Chaupain favorite!
Add a side with any meal for \$3.



Chaupain

LUNCH

Sandwiches served with a mixed green salad. Add a side of Pomme Frites to any order for \$3!

FRENCH DIP SANDWICH 19

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

CALIFORNIA CLUB SANDWICH 17

Sliced turkey, crispy bacon, avocado, romaine lettuce, vine-ripe tomatoes, with pistachio pesto aioli served on demi baguette.

NIÇOISE TUNA SALAD SANDWICH 17

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

BLTA SANDWICH 15

Crispy smoked bacon, romaine lettuce, vine ripe tomato, fresh avocado, with pistachio basil aioli on sourdough.

ITALIAN SANDWICH 17

Mortadella, soppressata, porchetta, burrata cheese, baby arugula with red wine vinaigrette and pistachio pesto on schiacciata.

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 schiacciata +Fresh mozzarella \$2.

CHICKEN PESTO SANDWICH 17

Marinated grilled chicken breast, pistachio pesto aioli, julienne sun-dried tomato, fresh spinach and Gruyère, 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. Choose from toasted multigrain, croissant or sourdough.

BEVERAGES

COFFEE

	S	L	ICED
DRIP COFFEE Bear Coast Signature Blend.	3.50	4.00	
LATTE Espresso topped with steamed milk.	5.00	6.00	6.00
MOCHA Espresso and chocolate topped with steamed milk.	5.25	6.25	6.25
CAPPUCCINO Espresso topped with milk foam.	5.25	6.00	
HAMMERHEAD Drip coffee topped with espresso.	5.00	5.50	
AMERICANO Hot water topped with espresso.	3.50	4.25	4.25
BORGIA Espresso, chocolate, orange zest topped with steamed milk.	5.25	6.25	6.25
CAFÉ AU LAIT Freshly brewed coffee with steamed milk.	4.00	4.50	
COLD BREW Slow-steeped, bold coffee on ice.			5.00

	S	L	ICED
CORTADO Equal parts espresso and steamed milk.	4.50		
ESPRESSO Served hot or over ice.	3.25		3.25
FLAT WHITE Microfoam over a double shot of espresso.	5.00	6.00	
TEA			
MATCHA Matcha, vanilla, and milk. Served hot or over ice.	5.50	6.50	6.50
ARNOLD PALMER Unsweetened passionfruit black tea and lemonade.			4.25
CHAI LATTE Spiced black tea with milk served hot or over ice.	4.75	5.75	5.75
ICED TEA Unsweetened passionfruit black tea.			4.00
HOT TEA Assorted tea selection.	3.25	3.75	

REFRESHER

	S	L	ICED
HOUSE LEMONADE Freshly squeezed lemons, lightly sweetened and served over ice.			4.50
FRESH ORANGE JUICE Freshly squeezed oranges.			6.95
BUBBLES & BREWS <small>Contains Alcohol, 21+ Only. Available at: Laguna Niguel, Newport Beach & San Clemente</small>			
HUCKLEBERRY HARD SELTZER Huckleberry notes, crisp, dry finish.			6.00
WATERMELON LIME HARD SELTZER Watermelon and tart lime.			6.00
SLAP & TICKLE IPA Tropical fruit and caramel.			6.00
BATTLESNAKES PILSNER Lemongrass, herbs, sweet malt.			6.00
MIMOSA Orange juice with sparkling wine.			9.00

Ask about our Wine Menu!
Served all day!

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 oil-free to unbleached flour and scratch-made ingredients, everything we serve is crafted with care.

CHAUPAIN SLIDERS 16

Two Wagyu beef sliders with cheddar cheese, crispy bacon, lettuce, tomato, and slowly caramelized onions on housemade brioche, served with pommes frites and ketchup.

CHAUPAIN PAPPARDELLE 16

Slow-cooked tomato sauce with red wine, ground Angus beef, and ground lamb leg. Topped with stracciatella, Parmesan cheese, fresh basil chiffonade, and a balsamic glaze.

CROQUE MONSIEUR 18

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

HOUSEMADE SOUPS

All soup dishes are à la carte.

FRENCH ONION SOUP 12

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

1/2 SANDWICH & SOUP & SALAD 14

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

GRILLED CHEESE & SOUP 10

Smoked Gouda melted between slices of toasted sourdough, served alongside a cup of our chef's seasonal soup.

SEASONAL SOUP 9

Our chef's seasonal soup, prepared with thoughtfully selected ingredients and served warm with toasted baguette.