

BRUNCH

bloody mary 11.5 mimosa 11 bellini 11

short rib hash

country potatoes, sauteed spinach, caramelized onion, eggs over medium, bordelaise, toast 17

buttermilk pancakes

maple syrup, whipped butter 12 short stack 7.5
add two eggs 3.5 add blueberries 2.5 add chocolate chips 1.5

breakfast pot pie

country style sausage gravy, ham, country potatoes, puff pastry,
topped with a poached egg and applewood smoked bacon 17.5
add side fruit 8

monte cristo sandwich

parisian ham, gruyere, dijon, wildberry compote, mixed greens 17
add a poached egg 1.75

omelette of the day

country potatoes, toast 15

scramble

sauteed mushrooms, spinach, bell pepper, onions, cheddar, country potatoes, toast 14
add applewood smoked bacon or ham 2.5 sub egg whites 2

new york steak and eggs

country potatoes, oven dried tomato chimichurri 19

breakfast burrito

spanish chorizo, scrambled eggs, cheddar, potatoes, pico de gallo, sour cream 16

*our eggs are offered scrambled, poached, sunny side up, over medium, or over hard only

APPETIZERS

pork belly lettuce cups

pickled vegetables, cilantro,
ginger 16.5

flash fried calamari

chipotle chili and honey glaze,
pickled ginger 16

hearts of romaine

caesar dressing, croutons, parmesan 8/13.5
with grilled chicken 11/17

sweet coconut-fried prawns

mixed greens, cucumber, mango,
sesame-citrus vinaigrette 17

dungeness crab cakes

arugula, frisee, heirloom carrot,
watermelon daikon, meyer lemon aioli 17.5

roasted asparagus salad

arugula, frisee, sieved egg,
bacon vinaigrette 16

executive chef - federico guillen

ENTREES

flatbread

smoked salmon, red onions, capers,
meyer lemon creme fraiche, arugula 20

grilled chicken club

gruyere, avocado, bacon,
sun dried tomatoes, basil aioli,
mixed greens or french fries 17.5

grilled mahi-mahi sandwich

lettuce, tomato, remoulade sauce,
mixed greens or french fries 18.5

'american style kobe' chuck burger

sun-dried tomato aioli,
mixed green or french fries 18
add egg 1.75 add cheese 1.75
add bacon 1.75

asian sticky ribs

panko onion rings,
thai peanut cole slaw 28

sous chef - rafael aranda martinez

corkage for all of our friends, and neighbors \$20 per 750ml bottle (we waive one corkage for each bottle purchased from our list)
a service charge of 18% may be added to parties of six or larger

please note we cannot accept more than four credit cards per table, please make appropriate arrangements
the state of california requires us to inform you that consuming raw or undercooked meats, seafood, and eggs may increase your risk of food borne illnesses.