

BRUNCH

bloody mary 11.5 mimosa 11 bellini 11

short rib hash

country potatoes, sauteed spinach, caramelized onion, eggs over medium, bordelaise, toast 18

strawberry cheesecake french toast

texas toast layered with silverado trail strawberries and cream cheese 16

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 18

monte cristo sandwich

parisian ham, gruyere, dijon, wildberry compote, mixed greens 17
add a poached egg 2

scramble

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

flat iron steak and eggs

country potatoes, chimichurri 21

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

crispy braised pork belly lettuce cups

little gem lettuce, pickled vegetables, cilantro, ginger 17

flash fried calamari

chipotle chili and honey glaze, pickled ginger 16

caesar salad

little gem lettuce, caesar dressing, croutons, parmesan 8/14
with grilled chicken 12/18

sweet coconut-fried prawns

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

dungeness crab cakes

arugula, frisee, heirloom carrot, watermelon daikon, meyer lemon aioli 18

ENTREES

grilled chicken club

gruyere, avocado, bacon, sun dried tomatoes, basil aioli, little gem lettuce salad or french fries 18

grilled mahi-mahi sandwich

lettuce, tomato, remoulade sauce, little gem lettuce salad or french fries 19

'american style kobe' chuck burger

sun-dried tomato aioli, little gem lettuce salad or french fries 18
add egg 2 add cheese 2 add bacon 2

beyond burger

100% plant based burger, tomato tapenade, mixed green or french fries 18

roasted boneless half chicken

gluten free gnocchi, wild mushroom ragout, truffle oil 28

vermicelli noodle bowl

sauteed prawns, pickled vegetables, peanuts, garden herbs 27

sous chef - faustino torres

executive chef - federico guillen

sous chef - jose sedeno cruz

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.