



# SPRING BRUNCH MENU

Executive Chef: Alejandro Leon

<b>Steak &amp; Eggs</b>	<b>\$28</b>	<b>Open Faced BLTA</b>	<b>\$14</b>
Charred Flat Iron Steak, Crispy Shallots, Cilantro Chimichurri, Roasted Potatoes, Grilled Onions Your Choice of Eggs New York Steak for +\$2.00   Fillet Steak for +\$4.00		Smoked Candied Thick Cut Bacon, Sun Dried Tomatoes, Avocado Spread Romaine Lettuce, Garlic Aioli	
<b>Steak Benedict</b>	<b>\$18</b>	<b>Shrimp Ceviche</b>	<b>\$15</b>
Seared Tenderloin, House Potatoes, Béarnaise Foam, Chives, English Muffin		Pineapple Chunks, Pickled Fresnos, Avocado, Cucumber, Radishes, Shaved Shallots, Cilantro Leaves, Taro Chips	
<b>Florentine Benedict</b>	<b>\$16</b>	<b>Charred Brussels</b>	<b>\$14</b>
Sautéed Spinach, Avocado, Sun Dried Tomatoes, Béarnaise Foam, Chives, Roasted Potatoes, Grilled Onions, English Muffin		Tossed With Balsamic Reduction, Sweet Pickle Red Onion, Parmesan Cheese, Fresh Lemon Juice Charred	
<b>Smoked Salmon Benedict</b>	<b>\$18</b>	<b>Single Smash Burger</b>	<b>\$15</b>
Grilled Asparagus, House Potatoes, Béarnaise Foam, Fresh Dill, Chives, English Muffin		Open Faced Scratch Made Focaccia, Jalapeño Candied Bacon, Roasted Garlic Aioli, Crispy Shallots, Cheddar Cheese, Tomatoes, Sunny Side Up Egg, Arugula, Roasted Potatoes, Grilled Onions	
<b>Avocado Toast</b>	<b>\$12</b>	<b>Prime Dip</b>	<b>\$18</b>
Sun-dried Tomatoes, Scratch Made Focaccia, Citrus Salt, Pickled Pearl Onions		Rosemary Prime Rib, Caramelized Onions, Provolone Cheese, Horseradish Aioli, Au Jus	
<b>Smoked Salmon Toast</b>	<b>\$14</b>	<b>Cookie Crumble French Toast</b>	<b>\$14</b>
In-House Made Sourdough Whipped Cream Cheese, Avocado Emulsion, Pear Dill Salsita, Fried Capers, Shaved Cucumber, Citrus Olive Oil		Salted Bourbon Caramel Drizzle, Whipped Lavender, Powdered Sugar	
<b>Huevos Rancheros (Contains Nuts)</b>	<b>\$17</b>	<b>Cinnamon Swirl Pancakes</b>	<b>\$15</b>
In House-Made Chorizo, Salsa Macha, Candied Tomatillos, Charred Avocado, Pickled Pearl Onions, Refried Pinto Beans, Fried Tortillas, Choice of Eggs		3 In-House Specialty Pancakes, Cinnamon And Cream Cheese Glaze	
<b>In House-Made Chorizo Hash</b>	<b>\$17</b>	<b>Monte Cristo</b>	<b>\$14</b>
Bell Peppers, Jalapeño Jam, Poblano Peppers, Sweet Pickle Red Onions, Roasted Potatoes, Grilled Onions, Parmesan Cheese, Choice Of Eggs		Strawberry Jam, Provolone Cheese, Thinly Sliced Ham, Sunny Side Up Egg	
<b>Chilaquiles</b>	<b>\$16</b>		
Scratch-made Ricotta Cheese, Sour Cream, Pickled Fresno Chilies, Almond Salsa, Thinly Sliced Shallots, Choice of Eggs			
<b>Chicken &amp; Waffles</b>	<b>\$17</b>		
Buttermilk Tenders, Homestyle Waffles, In-House Butter, Hot Honey, Shaved Pears			
<b>Cinnamon Fried French Toast</b>	<b>\$10</b>		
Pancake Battered, Salted Bourbon Caramel, French Vanilla Ice Cream			
<b>Deconstructed Cheesecake</b>	<b>\$8</b>		
Apple Brandy, Cookie Crumble, Granny Smith, Apple Rounds, Citrus Sezt			

## SIDES

<b>Egg (1)</b>	<b>\$3</b>
<b>Thick Cut Bacon (2 strips)</b>	<b>\$4</b>
<b>Breakfast Potatoes</b>	<b>\$5</b>
<b>French Toast</b>	<b>\$5</b>
<b>Pancake</b>	<b>\$5</b>
<b>Toast (2)</b>	<b>\$4</b>
Sourdough, Whole Wheat, English Muffin - Side of Butter and Choice of Strawberry or Grape Jam	

\* Due to limited spacing, We Kindly Ask Parties To Not Exceed 90 Minutes

\* A Gratuity of 18% Will Be Subject To Parties of 6 or More



# DRINK MENU

Master Mixologist: Megan Issacs

<b>Rise And Shine</b>	<b>\$14</b>	<b>Chardonnay</b>	<b>\$12   \$15</b>
Absolut Mandarin, Honey Syrup, Lime, Orange, Hibiscus		Highland 41 – Monterey, CA	Ripe fruit aromas of citrus and orange peel with tropical fruit flavors and a touch of spicy oak followed by a long finish
<b>Walk To La Playa</b>	<b>\$14</b>	<b>Pinot Grigio</b>	<b>\$11   \$14</b>
Hendrick's Gin, Lychee, Ginger Syrup, Lemon, Blueberry, Cucumbers		Maddelena – Monterey, CA	Aromas of citrus with hints of wildflowers. The mouth is filled with ripe fruit flavors of melon & green apples with bright acidity & mineral notes with a structured & balanced finish
<b>More Passion</b>	<b>\$14</b>	<b>Sauvignon Blanc</b>	<b>\$10   \$13</b>
Rum Haven, Aparol, Honey Syrup, Passion Fruit, Lemon		Champion – Marlborough, New Zealand	Fruit forward wine with flavors of passion fruit, gooseberry, & pink grapefruit that has a lively & juicy, lingering finish
<b>Wake Up Call</b>	<b>\$14</b>	<b>White Zinfandel</b>	<b>\$9   \$11</b>
1800 Reposado, Mr. Black, Liquor 43, Orgeat, Cold Brew Coffee		Black Ridge – Lodi, CA	Crisp strawberry and raspberry flavors explode with a subtle pleasant finish
<b>Crimson Bulleit</b>	<b>\$14</b>	<b>Cabernet</b>	<b>\$13   \$17</b>
Bulleit Bourbon, Maple Syrup, Blood Orange		Maddalena – Paso Robles, CA	Ripe red fruit nose including black cherry & raspberry, with notes of vanilla, caramel & oak spice. The mouth is round, rich & has a silky texture with a soft tannin finish
<b>Champagne</b>	<b>\$8</b>	<b>Malbec</b>	<b>\$16   \$20</b>
Specialty Mimosas +\$2.00		Zolo Reserve – Mendoza, Argentina	Intense violet color, and aromas of red mature fruits & flowers with touches of vanilla, chocolate, & a smooth sweet mouth feel with a velvety tannin finish
<b>Champagne Flight</b>	<b>\$25</b>	<b>Pinot Noir</b>	<b>\$9   \$11</b>
Champagne and Passion Fruit		Black Ridge – Lodi, CA	Subtle raspberry and black cherry flavors with soft tannins on a very smooth finish
Champagne and Guava		<b>Black Granite Red Blend</b>	<b>\$12   \$15</b>
Champagne and Blueberry		Highland 41 – Paso Robles, CA	Bright in color and a high fruit intensity nose shows lively flavors of raspberry, blackberry and plum with warm notes of spice with a long soft smooth finish
Champagne and Strawberry		<b>Merlot</b>	<b>\$9   \$11</b>
<b>Bottomless Mimosas</b>	<b>\$30</b>	Black Ridge – Lodi, CA	A fragrance of dark berries, followed by red plum & berry flavors highlights with a smooth tannin finish
<b>Coffee</b>	<b>\$6</b>		
<b>Hot Tea</b>	<b>\$6</b>		
<b>Orange Juice</b>	<b>\$5</b>		
<b>Cranberry Juice</b>			
<b>Pineapple Juice</b>			