

## BOTTOMLESS BRUNCH

Indulge in unlimited shared plates plus one entree per guest for \$32. Enjoy our bottomless brunch beverage program for an additional \$15 per guest, with 1¢ refills or 99¢ aperol spritz refills. 2 hour limited seating time. No substitutions or modifications. Changes or modifications to this menu will be politely declined. This program is designed for dine in only.

## BOTTOMLESS BAR

### 1¢ REFILLS

feeling bouji? upgrade to titos or patron for an additional \$2 per refill

#### MIMOSA

assorted fresh fruit puree flight

#### BLOODY MARY

pinnacle vodka, house perfected mix, appropriately garnished

#### WHITE SANGRIA

italian pinot grigio, apples, pears, seasonal spices

#### LOCAL MARGARITA

sauza silver, house made limonada, fresh basil

---

#### APEROL SPRITZ

aperol, prosecco, soda, orange slice, rosemary sprig • 99¢ refills

---

## UNLIMITED SHARED PLATES

### CHOOSE ANY OR ALL

limit 2 at a time

#### LOCAL GUACAMOLE gf, v

baby heirloom, capers, calabrian chili, pine nuts, grana padano snow, evoo, parsley

#### AVOCADO TOAST v

baguette, bulgarian feta, pickled cauliflower, lemon-arugula, pistachios, evoo

#### GRILLED PEACHES & HEIRLOOM TOMATO gf, v

honey whipped ricotta, local honey, roasted pistachios, spanish olive oil

#### SPINACH & ARTICHOKE DIP v

classic preparation, grilled crostini

#### PATATAS BRAVAS v

yukon potatoes, spanish romesco, garlic aioli

#### MINI DRUNK BREAD v

texas toast, swiss fondue, white wine

#### YOGURT PARFAIT v

vanilla-honey yogurt, local granola, thai coconut milk, tropical fruit, garden basil

#### COCONUT OATMEAL BRULEE v

brulee liquid cheese cake, tropical fruit, thai coconut milk, petite basil

#### GRILLED BACON STEAK

apricot-calabrian chili glaze, chimichurri, fresno chilis

#### SAUSAGE LOLLIPOPS

light tempura batter, vermont maple syrup + honey-calabrian chili

#### ARROZ CON LECHE gf

tres leches, golden raisins, roasted pistachios

#### BEIGNETS v

powdered sugar

## ENTREES

### CHOOSE ONE

#### \*WILD MUSHROOM OMELETTE v

gruyère, white wine wild mushroom sauce

#### \*SHORT RIB OMELETTE

24 hr red wine braised low & slow, cheddar, chives

#### \*EGG WHITE SCRAMBLE gf, v

tomato, mushroom, zucchini, spinach, basil

#### \*CALIFORNIA BENEDICT

avocado, arugula, lemon-thyme hollandaise, mixed greens

#### \*EGG MCMUFFIN

pommes frites, garlic aioli

#### \*SHAKSHUKA EGGS

moroccan spiced tomato & pepper sauce, bulgarian feta, grilled crostini v

#### \*CROQUE MONSIEUR OR MADAME

classic preparation, croissant bread, mixed greens

#### NUTELLA STUFFED FRENCH TOAST v

caramelized bananas, crème anglaise, vermont maple syrup

#### LEMON RICOTTA PANCAKES v

fresh blueberry compote, vermont maple syrup, powdered sugar

#### DRUNK BREAD ENCHILADAS

ciabatta, shredded chicken, swiss fondue, salsa verde, giardiniera

#### CHOPPED SALAD gf

grilled chicken, avocado, bacon, blue cheese, fig, pistachios, white balsamic vinaigrette

#### \*CAESAR SALAD

blackened salmon, 6 min egg, grana padano snow, parmesan crisp

#### BACKYARD BURGER

brioche, braised white wine onions, aged cheddar, thousand island, pommes frites, garlic aioli

#### \*THE CHICKEN, THE EGG & A WAFFLE

crispy chicken, egg, yellow cheddar, maple syrup, sausage gravy

IN THE KITCHEN: JESH MASCARO, VIKTOR KULAKOVSKY  
ON THE FLOOR: BRANDON HASSELL, SEAN WORTHINGTON, LISSETTE LIETEAU  
IN THE BAR: MARCUS SCALLAN

gf GLUTEN FREE • gfo GLUTEN FREE OPTION • v VEGETARIAN

\*Warning: these items are served raw or undercooked, or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. A 2.5% tax inclusive proposition 206 fee will be applied to all food and beverage purchases.