



BAKED TREATS

CINNAMON ROLL 4

CRONUT 4

HAM AND GRUYERE CROISSANT 5

EGGCETERA

CARNE ASADA BURRITO

farm eggs, black beans, salsa verde, cotija cheese, hot sauce crème 11

CORNED BEEF HASH

kennebec potatoes, pickled peppers, pasilla crème fraiche, sunny side eggs 12

EGG WHITE CALI SCRAMBLE

farm eggs, roasted peppers, spinach, avocado, goat cheddar, dill crème fraiche, scallion 11

PORK BELLY HUEVOS RANCHEROS

housemade masa, pinto beans, cotija cheese, savoy cabbage, radish 11

MUSHROOM AND KALE QUICHE

farm eggs, gruyere, leeks, truffle oil, petite salad 12

AVOCADO TOAST

za'atar, roasted tomatoes, corn, grilled endive, watercress, feta, focaccia 11

LOCO MOCO

farro fried rice, fresno chili, pineapple, "spam", grass fed burger patty, gravy, egg, scallion 12

ON THE SAVORY SIDE

BEACHHOUSE CHICKEN SOUP

avocado, cilantro, lime 7

CRISPY CHICKEN SALAD

market vegetables, bacon, egg, avocado, point Reyes bleu, buttermilk herb dressing 13

SHAVED BRUSSELS SPROUTS SALAD

shaved fennel, radish, ricotta salata, breadcrumb, lemon vinaigrette 10

NASHVILLE HOT CHICKEN AND WAFFLES

pickled okra, braised greens, lemon crème fraiche 13

GRASS FED BURGER

fiscalini white cheddar, onion jam, fancy sauce, house pickles 13
add an egg in a basket bun 3

STARCHES

KENNEBEC POMMES FRITES

grana padano, parsley, garlic aioli

PROVENCAL POTATOES

caramelized onions, peppers, herbs 4

KIMCHI PANCAKE

cilantro aioli, scallions 5

TATER TOTS

hot sauce aioli, scallion 4

MEATS

HABANERO MAPLE SAUSAGE 4

HOBBS' APPLEWOOD SMOKED BACON 5

CHICKEN KALE SAUSAGE 4



Build Your Board

CHEESE 5ea

Bellwether San Andreas

Bellwether Pepato

Bellwether Carmody

Bleating Heart Tommette

Bleating Heart Buff Blue

Marin Petite Creme

Cypress Grove Humboldt Fog

Cypress Grove Purple Haze

Cowgirl Creamery Mt. Tam

Cowgirl Creamery Pierce Point

House Made Ricotta

MEATS

Smoked Fish Dip 5

Duck & Bacon Terrine 5

Country Pork Pate 5

Chicken Liver Mousse 5

Salame Finocchiona 6

Salame Calabrese 6

La Quercia Prosciutto 6

La Quercia Speck 6

La Quercia Coppa 6

Beef Tongue Pastrami 4

BELLS AND WHISTLES

Buttermilk Biscuits 2

Smoked Olives 3

Honeycomb 4

Apple Butter 3

Pear Butter 3

Peach jam 3

Mango Jam 3



Handcrafted Cocktails \$13

Cash Me Outside mule w/ park vs cognac, st. germain, ginger beer, thyme, lemon
Boots with the Furr cosmo w/ blue ice vodka, pomegranate, amaro, lime, rosemary
El Guapo old fashioned w/ xicaru mezcal, ancho chile verde, cocoa bitters, grapefruit, cilantro
Here Comes Trouble boulevardier w/ Elijah craig barrel strength, rhubarb amaro, cherry, dolin blanc, smoke
The Redcoats are Coming pimm's cup w/ bummer&lazarus gin, pimms #1, mixwell dandelion tonic, cucumber cubes
Radio Raheem manhattan w/ russel reserve 10yr bourbon, montenegro, crème yvette, chinese spices
HoDor penicillin w/ great king st blended scotch, kumquat, cream sherry, lavender, cassis, egg white
Swipe Right tiki w/ denizen rum, crusoe spiced rum, house made horchata, strawberry
Sorry Not Sorry margarita w/ corralejo reposado, vanilla, cardamom, orange zest rim
Bae Watch, martini w/ blue ice vodka, fresh watermelon juice, habanero, lime, tajin
No Tan Lines gimlet w/ #209 gin, tangerine, earl grey tea, lime

Sparkling, Rosé, and White by the glass

Blanc de Blanc/Chenin Blanc, Finke's Widow, Lodi, Ca, 2016 12/38
Blanc de Blanc, Rack & Riddle, Ca, nv 12/45
California Champagne, McIntyre, Santa Lucia Highlands, Ca, nv 20/72
Rose, Inizi, 'High Jump' Italian Blend, Mendocino, Ca, 2016 14/52
Summer White Blend, Folk Machine, 'White Light', Ca, 2016 11/40
Pinot Gris, Balo Vineyards, Anderson Valley, Ca, 2013 12/46
Pinot Gris, Willakenzie, 'Estate', Yamhill-Carlton, Or, 2015 14/52
Riesling/Muscat, Brooks, 'Amycas', Willamette Valley, Or, 2016 13/48
'Almost Dry' Riesling, Montinore Estate, Willamette, Or, 2015 12/40
Semillon, Wei Chi, Luchsinger Vineyard, Lake County, Ca, 2014 14/50
Sauvignon Blanc, Capture, Lake & Sonoma County, Ca, 2014 13/48
Albarino, Field Thoery, Andrus Island Vineyard, Lodi, Ca 2015 13/48
Chardonnay, Pence Ranch, Santa Barbara, Ca, 2014 16/60
Chardonnay, Ryme, Weeks Vineyard, Sonoma Coast, Ca, 2013 18/68

Red by the glass

Carignan/Zin Blend, Martha Stouman, 'Post Flirtation', Mendocino, Ca, 2016 13/50
Pinot Noir, Ransom 'Jigsaw', Willamette Valley, Or, 2013 13/48
Pinot Noir, Stephen Ross, 'Estate', Edna Valley, Ca, 2014 16/60
Pinot Noir, Windracer, Anderson Valley, Ca, 2012 20/92
Pinot Noir, Dragonette, Radian Vineyard, Santa Rita Hills, 2014, 26/98
Nebbiolo, Harrington, Benardo/Luna Matta Vineyard, Paso Robles, Ca, 2014 16/60
Malbec, Peirano Estate, Lodi, Ca, 2013 12/42
Barbera, 'Fiddletown Cellars', Amador, Ca, 2013 15/58
Sangiovese, Pietra Santa, 'Estate', Cienega Valley, Ca, 2012 13/46
Cabernet Franc, Lo-Fi, Coquelicot Vineyard, Santa Ynez, Ca, 2015 14/48
Cabernet Sauvignon, Brea, Margarita Vineyards, Paso Robles, Ca, 2013 15/58
Cabernet Sauvignon, Stonestreet, 'Estate', Sonoma, Ca, 2013 20/90
Syrah, Jelly Roll, Vecino Vineyards, Potter Valley, Mendocino, Ca, 2015 13/44

On Tap

Brouwerij West, 'Popfuij', Unfiltered Pilsner, 5%, San Pedro, *malty and refreshing fruity hops* 8
Barley Forge, 'Don Perfecto', Belgian Style Witbier, 5.1%, Costa Mesa, *brewed with horchata spices* 7
Stone Brewing, Tangerine Express, IPA, 6.7% Escondido, *citrusy, fruity, hoppy* 8
Modern Times, 'Black House' Oatmeal Stout, 5.8%, San Diego, *a full blown coffee beer experience, for summer* 9

Craft Brews

Trumer, pilsner, 4.8%, Berkeley, Ca., *light malt, mild yeast, crisp earthy hops and peppery spice* 6
Stone Brewing, 'who you calling Wussie', Pilsner, 5.8%, Escondido, Ca, *breadly, starchy malt with floral profile* 8
Anderson Valley, "G&T Gose", Sour, 4.2%, Boonville, CA. *botanical flavors of Lemon peel, Juniper and Lemon grass* 6
Mother Earth, "Cali Creaming", Vanilla Cream Ale, 5.0%, Vista, Ca, *like drinking cream soda* 6
21st Amendment, "Hell or Highwater" Watermelon Wheat Beer, 4.9%, San Fran, Ca, *light-bodied watermelon juice*
Maui Brewing Co. 'Bikini Blonde', Lager, 5.2% Maui, HI, *clean, crisp and refreshing* 6
Angel City "LAger," Lager, 4.8% Los Angeles, *grapefruit and honey, citrus zest* 6
Brouwerij West, Saison Extra, 'Can Conditioned', 6.0%, San Pedro, Ca, *crisp, spicey, yeasty* 16oz 9
Saint Archer Pale Ale, 5.5% San Diego, *aromatic hops, bright citrus and pine* 6
Ale Smith IPA, 7.25%, San Diego, *fresh pine and tropical fruit with complex hops* 7
Avery Brewing, 'Ellies', Brown Ale, 5.5%, Boulder, Co, *caramel, roasted hops, coffee* 6

FROM OUR BARISTA

'HAIRBENDER'

BY STUMPTOWN

mexican mocha 5

espresso 4

latte 5

honey vanilla latte 5

lavender latte 5

caramel latte 5

macchiato 4

cappuccino 4

americano 4

au lait 4

matcha 4

soy milk .5

almond milk .5

'oatly' oat milk .5

STUMPTOWN COLDBREW

organic original 5

coconut cream & sugar 5

sparkling ginger citrus 4

LORD WINDSOR

mexican light roast 3

REFRESHMENTS&JUICE

virgil's real cola 4

virgil's root beer 4

blue sky lemon-lime soda 5

topo chico sparkling soda 5

sparkling pellagrino 5

aqua panna 5

pressed orange juice 4

pressed grapefruit juice 4

JAMES REPUBLIC



We proudly serve a large array of local artisan products. Organic is important to us, but more importantly, we believe in all natural products without the use of steroids or growth hormones, and responsibly raised animals. We embrace the idea of localism to strengthen our community as well as our preference for products and practices that are sustainable. Consuming raw or undercooked meats, seafood, poultry or eggs increases the likelihood for foodborne illness, especially if you are pregnant or have certain medical conditions.