



BAKED TREATS

CINNAMON ROLL 4

CRONUT 4

HAM AND GRUYERE CROISSANT 5

EGGCETERA

CARNE ASADA BURRITO

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

FARM EGG CALI SCRAMBLE

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

PORK BELLY HUEVOS RANCHEROS

housemade masa, pinto beans, sharp cheddar, savoy cabbage, radish 11

LOCO MOCO

farro fried rice, chorizo, grass fed burger patty, gravy, egg, scallion 12

ZUCCHINI TOAST

focaccia, avocado mousse, chickpea, red pepper, cilantro 12

ON THE SAVORY SIDE

VEGAN CHILI

cilantro "crème fraiche", avocado, radish, shallot 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

BRUNCH POWER BOWL

quinoa, chickpeas, zucchini, padron peppers, mushroom, red pepper vinaigrette 12

NASHVILLE HOT CHICKEN AND WAFFLES

pickled okra, braised greens, lemon crème fraiche 13

SHAKSHUKA

baked farm egg, trumpet squash, fresno chilis, san marsano tomato 13

GRASS FED BURGER

sharp 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 5

PROVENÇAL POTATOES

caramelized onions, peppers, herbs 4

KIMCHI PANCAKE

cilantro aioli, scallions 5

TATER TOTS

hot sauce aioli, scallion 4

MEATS

HABANERO MAPLE SAUSAGE 5

HOBBS APPLEWOOD SMOKED BACON 5

CHICKEN AND KALE SAUSAGE 5



Build Your Board

CHEESE 5ea

Bellwether San Andreas
Bellwether Pepato
Bellwether Carmody
Bleating Heart Tommette
Bleating Heart Buff Blue
Marin Petite Creme
Marin Petite Truffle
Cypress Grove Humboldt Fog
Cypress Grove Purple Haze
Cowgirl Creamery Mt. Tam
Cowgirl Creamery Pierce Point
House Made Ricotta

MEATS

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
Strawberry Jam 3
Apple Butter 3



Handcrafted Cocktails \$13

Bad Blood gimlet w/ bummer and lazarus gin, pomegranate, lime, elderflower
Bananas in Pajamas tiki w/plantation 2001 reserve rum, banana, cinnamon, lime
Big in Japan sour w/ blue ice vodka, maraschino, jardesca, lime, kyoto grape cordial
May Contain Nuts whiskey punch w/ russels 10 yr bourbon, cashew orgeat, all-spice
El Guapo old fashioned w/ xicaru mezcal, ancho chile verde, cocoa bitters, grapefruit, cilantro
Magical Mystery Tour gin&tonic w/ rosemary infused dry gin, lemon-lime-cello, fever tree tonic
The Vladimir white russian w/ peanut infused blue ice vodka, espresso, vanilla, cardamom
Sorry Not Sorry margarita w/ corralejo reposado, vanilla, cardamom, orange zest rim
Trapped in Paradise dark n' stormy w/ goslings black seal rum, apple, ginger, sage
Dracary's rusty nail w/ glenrothes single malt, drambuie, lavender, laphroig mist
Easy Does It sazarac w/ overholt rye, herbsaint, fig syrup, montenegro amaro
Next Episode sidecar w/ caymus vs cognac, kaffir lime, pear

Sparkling, Rosé, and White by the glass

Blanc de Blanc/Chenin Blanc, Finke's Widow, Lodi, Ca, 2016 12/38
Blanc de Noir, Rack & Riddle, Ca, nv 12/45
Blanc de Blanc, Kokomo, Peters Vineyard, 2013 19/70
Rose of Granache, Trail Marker, Eagle Point Ranch, Mendocino, Ca, 2016 14/52
Summer White Blend, Folk Machine, 'White Light', Ca, 2016 11/40
Trousseau Gris, Wind Gap, Fanacchi-Food Road Vineyard, Ca, 2016 12/50
Pinot Gris, Willakenzie, 'Estate', Yamhill-Carlton, Or, 2015 14/52
Riesling/Muscat, Brooks, 'Amycas', Willamette Valley, Or, 2016 13/48
Sauvignon Blanc, Matanzas Creek, Sonoma, Ca, 2016 13/48
Sauvignon Blanc, Galerie, 'Naissance', Napa Valley, Ca, 2014 17/60
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
Chardonnay, Brewer-Clifton, 'Estate', Sta. Rita Hills, Ca, 2015 20/78

Red by the glass

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, Domaine De La Cote, 'Bloom's Field', Lompoc, Ca 2013 26/98
California Rhone Blend, Harrington, 'Sub Rosa', Various California Sites, 2013, 16/60
Charbono, Hobo Wines, 'Folk Machine', 2014, 13/48
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 20/78

On Tap

Smog City, 'Lil Bo' Pilsner, 4.4%, Torrance, *malty and refreshing fruity hops* 8
Stone Brewing, Vengeful Spirit, IPA, 7.3%, Escondido, Ca, *slightly juicy and unfiltered* 8
Barley Forge, 'Don Perfecto', Belgian Style Witbier, 5.1%, Costa Mesa, *brewed with horchata spices* 7
Modern Times, 'Black House' Coffee Roasty Stout, 5.8%, San Diego, *a full blown coffee 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
21st Amendment, "Hell or Highwater" Watermelon Wheat Beer, 4.9%, San Fran, Ca, *light-bodied watermelon juice*
Angel City "LAger," Lager, 4.8% Los Angeles, *grapefruit and honey, citrus zest* 6
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
Barley Forge "The Patsy" Coconut Rye Stout, 6.6% Costa Mesa, *coconut, roasty malts, chocolate and espresso* 7

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 Ethiopia guji 5
 sparkling ginger citrus 4

LORD WINDSOR mexican light roast 3

REFRESHMENTS&JUICE

virgil's real cola 4
 virgil's root beer 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.