

Mother's Day Brunch
May 8th, 2022

STARTERS

House Made Potato Chips · 11.5

french onion dip

Guacamole & Chips · 16

house made tortilla lime chips
wood roasted tomatillo sauce
fresh pico de gallo

Pastry Board · 23

chocolate croissant · butter croissant
loaf slice · danish · jam + butter



Avocado Toast · 15 v

grilled organic olive bread
cucumber onion relish · olive oil
+add: free-range egg 3

Asparagus White Cheddar Quiche · 19

market tender greens

Huevos Rancheros · 20 GF

niman ranch bacon white beans · cilantro
rice tortilla chips · tomatillo sauce ·
cojita cheese · sunny side up chino egg

Asada Burrito · 24

guacamole · tomatillo sauce · pico de gallo

Lemon Ricotta Pancakes · 15.5

roasted blueberry butter · almonds

Two + Two + Two · 21

two eggs any style
lemon ricotta pancakes · almonds
thick-cut bacon · pure maple syrup

Crispy Chicken & Pancakes · 23

fried jidori chicken breast
lemon ricotta pancakes
pure maple syrup · clarified butter
+add: free-range egg 3

Polenta & Egg · 17.5 GF

poached egg · creamy polenta
shiitake mushrooms · arugula
blistered tomatoes · thinly sliced ham



Nicoise Salad · 26 GF

seared white albacore tuna
soft boiled egg · confit tomatoes
kalamata olives · roasted potatoes
lemon zest haricots verts
red wine mustard vinaigrette

Garden of Little Gem Caesar · 19

plum tomatoes · torn croutons
reggiano · white anchovy dressing

Grilled Chopped Salad · 19.5 GF + V

seasonal farmers market greens
asparagus · zucchini · red onion
white corn · tomatoes · avocado
lemon-basil vinaigrette

ADD-ON

+ scottish salmon 12.5
+ seared white albacore 11
+ grilled or fried jidori chicken 11
+ dry aged ribeye 17

BRUNCH

Poached Rock Shrimp Aguachile · 20

avocado · breakfast radish · red onion
heirloom cherry tomatoes ·
crispy tortillas

Campechana · 22

rock shrimp · calamari · bay scallops
octopus · cucumber · heirloom tomato
cilantro · corn tortilla chips



Pico Breakfast · 19.5

two eggs any style · niman ranch bacon
parmesan fingerlings · sourdough toast

Eggs Benedict Ham · 21

shaved white ham · chive hollandaise
arugula · fingerling potatoes

Eggs Benedict Crab · 25

red deep sea crab · chive hollandaise
arugula · fingerling potatoes

O.G. Breakfast Sandwich · 18

over easy egg · aged white cheddar
beefsteak tomatoes · thinly-sliced ham
cilantro aioli · challah roll
market green salad or kennebec fries

Memela · 17.5 GF

native masa · smashed avocado · cotija
pickled red onions · sunny side up egg

28 Day Dry Aged Ribeye Steak & Eggs · 38

two eggs any style · breakfast potatoes
grilled asparagus · tomato & olive
panzanella · pinot noir sauce

Mascarpone French Toast · 19.5

fresh strawberry jam · berries

Mushroom & Cheese Omelet · 21

egg whites · asparagus · zucchini
broccoli · parmesan · basil pesto



Fried Chicken Sandwich · 22

beefsteak tomato · house slaw
cilantro aioli · challah roll

L.A.D. Burger · 23

snake river grass-fed beef
caramelized onions · beefsteak tomato
aged white cheddar · marie rose sauce

Wood-Grilled Salmon Sandwich · 25

beefsteak tomato · cucumber relish house
slaw · cilantro aioli · organic sourdough

SANDWICHES

Assorted Cookies · 4.5

Almond Flour Blondie · 5 GF

Chocolate Brownie · 5

Tres Leches Berry Parfait · 7

Raspberry Macaroon · 4

Seasonal Scone · 5

Lemon Bundt Cake · 6

Loaves · 6 /slice

chocolate-banana | zucchini-pecan
carrot coconut walnut | lemon cream

BAKESHOP

SALADS



ALL DAY
S.M.
DINING ROOM
AND BAR
CA.
CATERING

Mother's Day Brunch Drink List

COCKTAILS

Madrita · 18

casamigos blanco · strawberries · lemon
house sweet + sour · rose bubbles

House-Charred Bloody Mary · 15

+2 hera the dog (support animal rescue)

Honey Ryder · 16

gin · pamplemousse · lemon · bubbles

Costa Tamarindo · 16

mezcal . agave . lime · bitters
sal de gusano

Chamoyada · 19

casamigos reposado . mango · lemon
mandarin napoleon · chamoy

Momosa · 14

bubbles · fresh raspberry puree

Aperol Spritz Carafe · 15 / 42

aperol · prosecco · grapefruit tonic

Build-Your-Own Margarita Carafe · 16 / 52

blanco tequila · lemon · dry curacao
choice of: spicy · seasonal berries
passion fruit · cucumber · mint · basil

Build-Your-Own Mimosa · 14 / 38

sparkling · choice of:
watermelon · O.J, cranberry, grapefruit



SPARKLING

Brut, Montmartre, Tournan, France 11 / 44
Brut Rosé, Domaine Collin, France 12 / 48
Prosecco, Domus Picta, Treviso DOC, It 14/56
Crémant Rosé, Hubert Meyer, Alsace 60
Brut, Nicolas Feuillatte, Champagne, FR 82
Brut, G.H. Mumm, Champagne FR 80
Brut, Veuve Clicquot, Champagne FR 180

ROSÉ

Le Cengle, Cotes de Provence 14/56
Liquid Farms, Santa Barbara, CA 16/64
Domaine de Cala, Provence, FR 14
Quivira Vineyards, Sonoma County, CA 13 / 52
RUMOR, Cotes de Provence, FR 21/84

ORANGE

Pinot Grigio Ramato, Conte Brandolini, IT 12/48
Semillon, Valle de Colchagua, Chile 16/64

WHITE

Vinho Verde, Broadbent, Portugal 11 / 44
Sauv. Blanc, Better Half, Marlborough, NZ 12/48
Sauv. Blanc, Trefethen, Napa Valley, CA 16/64
Albariño, La Columna, Rias Baixas, ES 14/56
Chardonnay, Tolosa, Central Coast 12 / 48
Sancerre, Les Baronnes France 18 / 72
Sauv. Blanc, Cade, Napa Valley, CA 68
Vinho Verde, Bico Amarelo, Esporao, Spain 32
Pinot Gris, Merisi, Sonoma County, CA 65
Chenin Blanc, La Haie Nardin, Saumur, FR 74
Chablis, Domaine Chatelain, Burgundy, FR 75
Chardonnay, Foxen, Santa Maria Valley 68



DRAFT

Pacifico Mazatlan, Mexico 4.5% · 9
Harp Dundalk Brewery, Ireland 5% · 9
310 Santa Monica Brew Works, 4.8% · 9
Trumer Pils Berkeley 4.9% · 9
Sapporo Japan, 4.9% · 9
El Jefe Manda Hermosa Brewery 4.5% · 9
Get Busy Living Hermosa, CA 7.2% · 9
Orderville Modern Times, SD 7.2% · 10
Guinness Ireland 4.2% · 10

RED

Pinot Noir, Aether, Santa Barbara 18 / 72
Pinot Noir, O.P.P, Willamette Valley, OR 16/64
Tempranillo, Senorio de Pecina, Rioja, SP 12/48
Ripasso, Valpolicella Classico, IT 12/ 48
Cabernet Sauvignon, Z Alexander Brown 12 / 48
Cabernet Sauvignon, Beckmen, Santa Ynez, CA 16/64
Bourgogne, Louis Chenu, Burgundy FR 72
Super Tuscan, Piancornello, Tuscany, IT 52
Chianti, Terre di Corzano, Tuscany, IT 56
Bourgogne, Louis Chenu, Burgundy FR 72
Grenache Blend, Camins del Priorat, SP 62
Syrah, Cordon, Santa Barbara, CA 56
Brunello Di Montalcino, La Fiorita, It 190
Bordeaux, Chateau Macquin St. Emilion, FR 64
Cabernet Franc, Clos de Cordeliers, FR 65
Beaujolais, Fleurie, Roche Guillon, FR 84
Barolo, Vietti Castiglione, Piedmont, IT 140
Chateaneuf Du Pape, Jean Royer, FR 98
Cabernet Sauvignon, Adaptation, Napa Valley, CA 190
Cabernet Sauvignon, "The Mascot", Oakville 240

HALF BOTTLES 375ML

Brut Rosé, Billecart-Salmon, Champagne FR 125
Riesling, Müller, Kremstal, Austria 28
Pinot Noir, Banshee, Sonoma 25

BOTTLES

Lagunitas IPA california 6.8% · 7
Allagash White portland maine, 5.2% · 8
Aval Cider bretagne, france 6% · 7
Dales Pale Ale colorado, 6.5% · 6
Harp Dundalk Brewery, ireland 5% · 7
Gilly's Legendary Lager ca 4.7% · 6
Guinness ireland 4.2% · 7
Bitburger germany, non-alcoholic · 7

WINE

BEER

