



BRUNCH MENU

SATURDAY & SUNDAY 10AM-3PM

SALADS

- Grilled Chopped Salad 20
market greens, asparagus, zucchini, onion, white corn, tomatoes, avocado, lemon-basil vinaigrette
- Nicoise Salad 29
seared ahi tuna, roasted potatoes, confit tomatoes, kalamata olives, soft boiled egg, haricot verts, red wine mustard vinaigrette
- Tender Green Jardiniere 18
organic mix greens, plum tomatoes, fennel, sliced heirloom carrots, radish, cucumbers, croutons, red wine vinaigrette
- Garden of Little Gem Caesar 18
plum tomatoes, croutons, reggiano, white anchovy dressing
- + 10 grilled chicken or fried chicken
- + 12 grilled salmon or seared ahi tuna
- + 16 12oz N.Y steak

SANDWICHES

- Fried Chicken Sandwich 22
beefsteak tomato, slaw, cilantro aioli, challah roll
- L.A.D. Burger 24
snake river farms grass fed beef, white cheddar, caramelized onion, tomato, marie rose sauce, challah roll
- Wood-Grilled Salmon Sandwich 24
cucumber onion relish, tomato, slaw, cilantro aioli, sourdough

SIDES

- WOOD-GRILLED SEASONAL VEGGIES 14 GF + V
- MARINATED GREENS 10 GF + V
- FRESH-CUT KENNEBEC FRIES 9 V
- BREAKFAST POTATOES 10 V
- GRILLED ORGANIC OLIVE OR SOURDOUGH 7 V

STARTERS

- Pastry Board 24
chocolate & butter croissant, loaf slice, scone
- Lemon Ricotta Pancakes 15
roasted blueberry butter, almonds, maple syrup
- Avocado Toast 15
grilled olive bread, cucumber relish, e.v.o.o.
- Guacamole & Chips 16
wood roasted tomatillo sauce, pico de gallo
- Poached Rock Shrimp Ceviche 20
avocado, heirloom tomato, thai basil
- Potato Chips and Dip 12
housemade potato chips, shallot dip

BRUNCH

- Polenta & Egg 18
poached egg, thinly sliced ham, creamy polenta, shiitake mushrooms, arugula, blistered cherry tomatoes
- Crispy Chicken & Pancakes 23
marinated peppers, maple syrup, clarified butter
- Pico Breakfast 21
two eggs, niman ranch bacon, sourdough toast, peewee potatoes, house-made strawberry jam
- Two + Two + Two 21
lemon ricotta pancakes, almonds, bacon, eggs, blueberry butter, maple syrup
- O.G. Breakfast Sandwich 18
fried egg, thin sliced ham, white cheddar, beefsteak tomato, cilantro aioli, choice of kennebec fries or salad
- Mushroom & Cheese Omelet 22
baby spinach, white cheddar, shiitake mushrooms
- Smoked Salmon Benedict 26
smoked salmon, hollandaise, arugula, pee wee potatoes
- Eggs Benedict Ham 22
shaved white ham, hollandaise, arugula, pee wee potatoes
- 12 oz N.Y. Steak & Eggs 30
two eggs any style, breakfast potatoes, grilled asparagus, tomato & olive panzanella

SAUCES

- MARIE ROSE SAUCE 1 CHIPOTLE AIOLI 1
- RANCH DRESSING 1 CILANTRO AIOLI 1
- TOMATILLO SAUCE 1

CHEF PROPRIETOR: RAPHAEL LUNETTA | EXECUTIVE CHEF/PARTNER: EMILIO CUYUCH

We kindly ask for no modification or substitution. Some items may have limited availability.

Items listed gluten-free may not be celiac-free. Please let us know of any food allergies.

GF (Gluten Free) V (Vegan)



COCKTAILS

House Charred Bloody Mary	15
Espresso Martini	17
caffè luxxe espresso, vodka, kahlúa	
Aperol Spritz	15 / 42
aperol, prosecco, grapefruit tonic	
Madrita Spritz	19
blanco tequila, strawberry, house sweet & sour, rosé bubbles	
The Weekender	15
krafted small batch rum, tropical red bull, fresh lime	
All Daisy	16
blanco tequila, hibiscus, dry curaçao, lemon, aromatic bitters	
Costa Tamarindo	16
mezcal, fresh tamarind, agave, lime, chipotle salt	
Chamoyada	20
reposado tequila, mango, lemon, mandarin napoleon, chamoy, fire water bitters	
Build-Your-Own Mimosa	14 / 38
choice of: oj, grapefruit, cranberry, seasonal juice	
Build-Your-Own Margarita	16 / 52
blanco tequila, lemon, dry curaçao	
choice of two: seasonal berries, cucumber, mint, basil, seasonal	

COFFEE/TEA/JUICE

coffee sourced by *caffè luxxe*

MATCHA LATTE	7
ESPRESSO	3.5
MATCHA GREEN EYE	8
AMERICANO	4
MATCHA LEMONADE	7
CAPPUCCINO	5
ORANGE JUICE	5
LATTE	5
GRAPEFRUIT JUICE	5
GIBRALTAR	4
SEASONAL JUICE	6
HOT BREW	4
ICED TEA	5
HOT CHOCOLATE	5
MINT LEMONADE	6

SODA

MEXICAN COKE	6	ROOT BEER	6
COCA COLA	4	SPARKLING WATER	8 / 10
DIET COKE	4	RED BULL / SUGAR FREE	6
SPRITE	4		

SPARKLING

Prosecco, Domus Picta, Treviso DOC, IT	14 / 56
Crémant Rosé, Hubert Meyer, Alsace	14 / 60
L'Ancestral Rosé, Montrubi, Penedes, SP	15 / 60
Champagne, Inspiration 1818, Charles Le Bel, FR	26 / 104
Brut, Esterlin, Eclat, Champagne, FR (375mL)	52
Brut Rosé, Billecart-Salmon, Champagne, FR (375mL) 130 (750mL) 225	
Sparkling Non-Alcoholic, Salted Raspberry, Non 1, AU	12 / 48

WHITE

Sancerre, La Raimbuderie, FR	21 / 84
Sauvignon Blanc, The Better Half, Marlborough, NZ	14 / 56
Spanish Blend, Bernabeleva, Navaherros, Madrid, SP	15 / 60
Côtes de Gascogne, Cuvée Marine, Menard, FR	13 / 52
Chardonnay, Trefethen, Napa Valley, CA	16 / 64
Albariño, Cadre, Edna Valley	58
Cruner Veltliner, Weixelbaum, Kampta, AT	52

ROSÉ / ORANGE

Château D'Ollières, Cotes de Provence, FR	16 / 64
Domaine de Cala, Provence, FR	14 / 56
Le Cengle, Côtes de Provence, FR	13 / 48
Pinot Grigio Ramato, Conte Brandolini, IT	14 / 56
Blanc de Maceration, Pur Jus, Jouve & Croisille	13 / 52

RED

Pinot Noir, Aether, Santa Barbara, CA	21 / 84
Pinot Noir, J. Christopher, Willamette, OR	16 / 64
Valpolicella, Tasi Verona, IT (chilled)	14 / 56
Cabernet Sauvignon, 'Fundamental' Joey Tensley, Central Coast	18 / 72

BEER

DRAUGHT	10	CAN / BOTTLE	
PACIFICO 4.5%	mazatlan, mexican lager	ALLAGASH WHITE	8
SAPPORO 4.9%	japan, japanese lager	5.2% maine, witbier	
HARP 5%	ireland, euro pale ale	BOUNCE IPA	10
310 BLONDE	santa monica, blonde ale	7.1% california, west coast ipa	
LITTLE BO PILS 4.4%	smog city, czech style pilsner	BITBURGER	7
SEAFARER 4.8%	three weavers, kolsch	germany, nonalcoholic	
HARMONIA 7.1%	ogopogo brewery, mango wheat ale	SHORELINE CIDER <i>gf</i>	7
ORDERVILLE 7.2%	san diego, hazy ipa	5.4% hibiscus blueberry cider	
GUINNESS 4.2%	ireland, irish stout	HONORIE CIDRE	30
		NORMAND <i>gf</i>	
		4.3% (750mL) france, cidre brut	

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