



## BRUNCH MENU

SATURDAY & SUNDAY 10AM-3PM

## SALADS

**Grilled Chopped Salad** 20  
market greens, asparagus, zucchini, onion, white corn, tomatoes, avocado, lemon-basil vinaigrette

**Niçoise Salad** 29  
seared ahi tuna, roasted potatoes, confit tomatoes, kalamata olives, soft boiled egg, haricot verts, red wine mustard vinaigrette

**Tender Green Jardinière** 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

**Crispy Chicken Sandwich** 23  
beefsteak tomato, ranch slaw, preserved meyer lemon aioli

**L.A.D. Burger** 24  
snake river farms grass fed beef, white cheddar, caramelized onion, tomato, marie rose sauce, challah roll  
+ 2.75 add marigold egg  
+ 4 add bacon  
+ 3 add avocado

**Wood-Grilled Salmon Sandwich** 25  
cucumber onion relish, tomato, slaw, cilantro aioli, sourdough  
+ 3 add avocado

## SIDES

ROSEMARY CITRUS OLIVES 7 GF + V

WOOD-GRILLED SEASONAL VEGGIES 14 GF + V

MARINATED GREENS 10 GF + V

FRESH-CUT KENNEBEC FRIES 9 V

BREAKFAST POTATOES 6

GRILLED ORGANIC OLIVE OR SOURDOUGH 7 V

## STARTERS

**Pan Con Tomate + Jamon** 4  
shaved manchego, heirloom tomatoes, grilled baguette

**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

**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.  
+ 2.75 add egg  
+ 7 add smoked salmon

## 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  
+ 3 add avocado

**Mushroom & Cheese Omelet** 22  
white cheddar, shiitake mushrooms, arugula salad

**Smoked Salmon Benedict** 26  
smoked salmon, hollandaise, arugula salad, pee wee potatoes

**Eggs Benedict Ham** 22  
shaved white ham, hollandaise, arugula salad, 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 AÏOLI 1

RANCH DRESSING 1      CILANTRO AÏOLI 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)



# LIBATIONS

## COCKTAILS

- House Charred Bloody Mary 15  
*vodka, lunetta bloody mary blend*
- L.A. Woman 17  
*lodestar bourbon, fresh strawberries, basil, topo*
- Oaxacan Mai Tai 18  
*oaxacan rum, mezcal, orgeat, mandarine napoleon, lime, pineapple*
- 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*
- Honey Ryder 16  
*gin, pamplemousse, lemon, bubbles*
- Aperol Spritz 15 / 44  
*aperol, prosecco, grapefruit tonic*
- Build-Your-Own Mimosa 15 / 42  
*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*

## HOLD THE BOOZE

- Sparkling Rosé 16/64  
*NON 1, Salted Raspberry & Chamomile, Australia*
- Amalfi Spritz 14  
*lyre's italian spritz, grapefruit tonic*
- Park Day 14  
*monday non-alcoholic gin, optimist, cucumber*
- Spice of Life 16  
*seedlip spice, hibiscus, lemon*
- Espresso No-Tini 16  
*seedlip spice, espresso, vanilla bean*

## COFFEE/TEA/JUICE

*coffee sourced by caffe luxxe*

ESPRESSO 3.5	MATCHA LATTE 7
AMERICANO 4	MATCHA GREEN EYE 8
CAPPUCCINO 5	MATCHA LEMONADE 7
LATTE 5	ORANGE JUICE 5
GIBRALTAR 4	GRAPEFRUIT JUICE 5
HOT BREW 4	SEASONAL JUICE 6
HOT CHOCOLATE 5	ICED TEA 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 15 / 60
- Brut Rosé, Domaine Collin, FR 15 / 60
- Brut, Esterlin, Eclat, Champagne, FR (375mL) 52
- Brut Rosé, Billecart-Salmon, Champagne, FR (375mL) 130 (750mL) 225
- Brut, Iris, Willamette Valley, OR 78

## WHITE

- Sancerre, Domaine Gerard & Hubert Thiroit 21 / 84
- Sauvignon Blanc, The Better Half, Marlborough, NZ 14 / 56
- Falanghina, Casa Setaro, Campanelle, Napoli, IT 17 / 68
- Chardonnay, Trefethen, Napa Valley, CA 16 / 64
- Assyrtiko, Alexakis, Crete, EL 55
- Vermentino, il Monticello, Colli di Luni, IT 60
- Sauvignon Blanc, Comtesse Marion, Pays d'Oc FR 46
- Gruner Veltliner, Weixelbaum, Kampta, AT 52
- Riesling, Hubert Meyer, Alsace, FR 45
- Muscadet, Les Salines, Gilbert Chon, Loire Valley, FR 58
- Chardonnay, Hey Ginger, Lumen, Santa Barbara, CA 54
- Roero Arneis, Vietti, Piedmont, It 78
- Cortese, Gavi, Tenuta Olim Bauda, Piedmont, IT 56

## ROSÉ / ORANGE

- Domaine de Cala, Provence, FR 14 / 56
- L'Effrontée, Les Valentines, Vin Du Pays, FR 16 / 64
- Pinot Noir Rosé, Frey, Rheinhessen, GER 13 / 52
- Falanghina/Fiano, Orangotango, Paso Robles, CA 16 / 64
- Cartixà Vermell, Escabeces, Catalunya, SP 54

## RED

- Pinot Noir, Aether, Santa Barbara, CA 19 / 76
- Valpolicella, Tasi Verona, IT 14 / 56
- Gringnolino, Isolavilla, Tenuta Olim Bauda, Piedmont 15 / 60
- Cabernet Sauvignon, Eco Terreno, Alexander Valley 16 / 64
- Chianti, Terre di Corzano, Tuscany, IT 56
- Grenache/Syrah, Lou Combaou, Cotes du Rhone FR 56
- Spanish Red Blend, Mas Marer Monstant, Catalonia, SP 44

## BEER

<b>DRAUGHT 10</b>	
PACIFICO 4.5% mazatlan, mexican lager	SEAFARER 4.8% three weavers, kolsch
SAPPORO 4.9% japan, japanese lager	BIG NOISE 4.6% oregon, lager
HARP 5% ireland, euro pale ale	MULLIGAN 5.6% second chance, amber ale
310 BLONDE 3.8% santa monica, blonde ale	SPACE CAMPER 5.9% boulevard, cosmic ipa
LITTLE BO PILS 4.4% smog city, czech style pilsner	GUINNESS 4.2% ireland, irish stout
<b>CAN / BOTTLE</b>	
ALLAGASH WHITE 8 5.2% maine, witbier	BITBURGER 7 germany, nonalcoholic
BOUNCE IPA 10 7.1% california, west coast ipa	SHORELINE CIDER gf 7 5.4% hibiscus blueberry cider
PFRIEM 6 4.9% oregon, pilsner	SKYDUSTER 6 7% california, west coast ipa

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