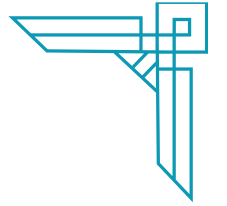


BOOKS + RECORDS



MOTHER'S DAY BRUNCH

\$65 PERSON

DISPLAY

ASSORTED MUFFINS

FRESH FRUIT

assorted locally sourced fruit, shiso maple, whipped cream, pop rocks

SMOKED SALMON LOX

pickled spring vegetables, everything seasoning cream cheese, bagels

GRILLED BABY GEM CAESAR

pecorino, radish, sourdough crunch

SHAVED CARROT & CASTELFRANCO SALAD

pear, pistachio, gorgonzola, charred rosemary + lemon vinaigrette

PERUVIAN CEVICHE

shrimp, rockfish, aji amarijo coconut cream, taro chips

BURRATA TARTINE

macerated heirloom tomato, balsamic reduction, fresh basil

MAINS

SELECT ONE PER GUEST

DUCK BENNY

pulled duck, poached eggs, toasted sourdough, pickled onion, salsa verde, lime crema

BANANA BREAD FRENCH TOAST

creme diplomat, caramel, brioche

CHICKEN + BISCUIT

corn flake crusted thigh, hot honey drizzle, smoked cheddar + chive biscuit

MAITAKE HASH

ginger ponzu, sweet potato, carrots, breakfast radish

MISO GLAZED HALIBUT

coconut rice, snow peas, calamansi chili chutney

PRIME RIBEYE +10

coffee rubbed w/ creamy horseradish + breakfast potatoes

AFTER THOUGHTS

LEMON BLUEBERRY CAKE

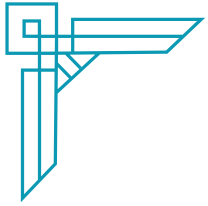
STICKY CINNAMON BUNS

CARROT CRUMB CAKE

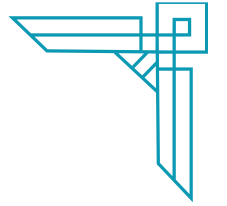


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POUR DECISIONS



GRAPES OF WRATH

CHAMPAGNE | 25 / 95

Veuve Clicquot, France

PROSECCO | 13 / 50

Avissi, Italy

ROSÉ | 12 / 46

Sacha Lichine "The Pale", France

PINOT GRIGIO | 13 / 50

Ceccato, Veneto, Italy

SAUVIGNON BLANC | 14 / 54

Wither Hills, New Zealand

CHARDONNAY | 16 / 62

Migration, Sonoma County

PINOT NOIR | 14 / 54

Baileyana, Edna Valley

RIOJA CRIANZA | 15 / 58

Marques de Tomares, Spain

CABERNET BLEND | 14 / 54

Rousseau "Son of a Butcher", Napa County

CABERNET | 17 / 64

Canvasback, Red Mountain, WA

CABERNET | 24 / 94

Caterwaul, Sonoma County

ALES WELL THAT ENDS WELL

KOLSCH | 9

Eppig "Harbor Cruise", San Diego

WHEAT ALE | 9

Maui "Pineapple Wheat", Maui, HI

WEST COAST IPA | 9

Thorn Brewing "Relay IPA", San Diego

HAZY IPA | 9

Societe "Bulbous Flower", San Diego

EXTENSIAL ELIXERS

WINE SPRITZER | 14

Tyler's weekly whim

WILD HONEY | 14

reposado tequila, hibiscus/orange blossom liqueur, ginger honey, lime

GOOD TIME GIRL | 16

Humboldt organic vodka, strawberry, lemon passionfruit foam

SWEET DREAMS | 15

espresso, Amarula, Licor 43, banana liqueur, walnut bitters

CRANBERRY BERET | 14

London dry gin, house cranberry syrup, prosecco, lemon

SUNDAY MORNING | 16

rye whiskey, scotch, maple syrup, house bitters blend

BORN TO BREW | 16

reposado tequila, Licor 43, espresso

COFFEE + TV | 16

vodka, espresso, orange liqueur, smoked vanilla syrup

BLOODY MARY | 14

vodka, house bloody mix, Cajun spice, tabasco, (add shrimp skewer +6)

TO KILL A MOCKING TAIL (NON-ALC)

I GOT UBE | 9

ube-mint syrup, lemon juice, sparkling water

LEMONGRASS SODA | 9

lemon grass syrup, lime juice, sparkling water

SMOKE ON THE HORIZON | 9

smoked vanilla syrup, coconut syrup, oat milk, walnut bitters

FRENCH PRESS COFFEE | SMALL 8 • LARGE 14



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