

# brunch

## SNACKS & SMALL PLATES

### toasted local bread | 5

salted maple butter, mostarda.

### chips & dips | 13

lentil hummus, broccomole, salsa criolla, tortilla chips. (gf/n/v)

### rockfish & tuna ceviche | 17

olive, tomato, onion, radish, cilantro, jalapeño, sour citrus juice, tortilla chips. (gf/df)

### shrimp cóctel | 18

cucumber, onion, celery, jalapeño, cilantro, avocado, tomato-lime juice, tortilla chips. (gf/df)

### blistered shishito peppers | 9

whipped chèvre, pistachio pesto. (n)

### bacon wrapped dates | 10

stuffed with house-made chorizo, chili oil. (gf/df)  
...add chèvre or blue cheese 2

### 'brava-style' potatoes | 9

crispy smashed fingerling potatoes, roasted tomato salsa, sambal aioli. (gf/df)

## SOUP & SALAD

### tortilla soup | 9

avocado, queso fresco, onion, radish, cilantro. (gf/vo)

### farm greens | 11

onion, cucumber, tomato, sherry vinaigrette, blue cheese, spiked pepitas. (gf/n/vo)

### heirloom caprese | 14

heirloom tomatoes, burrata cheese, pistachio vinaigrette, purslane, basil salt. (gf/vo/n)

### watermelon & cucumber | 13

queso fresco, jalapeño-lime dressing, tajín spice, mint, cilantro, crushed pepitas. (gf/vo/n)

## KIDS

### kids breakfast | 9

scrambled eggs, bacon, crispy potatoes.

### french toast | 10

strawberries, whipped cream, maple syrup.

### cheeseburger | 10

cheddar cheese, french fries and ketchup.

### fried chicken strips | 10

french fries and ketchup.

## EGG MAINS

### chorizo benedict | 17

arepas, soft poached eggs, paprika hollandaise, crispy herbed potatoes. (gf)

### avocado & pistachio pesto benedict | 16

spinach, arepas, soft poached eggs, paprika hollandaise, crispy herbed potatoes. (gf/n)

### gallo pinto | 15

pan fried black beans and jasmine rice, cilantro salsa criolla, corn tortillas, two eggs. (gf)

### ...wrap it up into a burrito with crispy herbed potatoes on the side \$1

### chilaquiles | 16

corn tortilla chips sautéed in roasted tomato salsa, scrambled eggs, onion, radish, cilantro, queso fresco. (gf)

### rancher eggs | 15

black beans, soft corn tortillas, roasted tomato salsa, sunny fried eggs, crushed avocado. (gfo/dfo)

### carnitas hash & eggs | 17

braised pork shoulder, potato-onion hash, spinach, poached eggs, chorizo-bacon gravy.

### tortilla espanola | 15

spanish-style potato and onion 'omelet', marinated tomatoes, queso fresco, crispy herbed potatoes. (gf)

### bread pudding french toast | 15

strawberries, whipped cream, maple syrup.

## OTHER THAN EGG MAINS

### luna burger | 17

grilled onion, cheddar, lettuce, tomato, avocado, pickles, sambal aioli, crispy garlic fries or small side salad. (gfo/dfo)  
...add an egg \$1

### poached tuna salad melt | 16

cheddar, tomato, red onion, saffron aioli, crispy garlic fries or small side salad. (gfo/dfo)

### chicken tostadas | 14

pollo verde, refried black beans, queso fresco, avocado-lime crema, cabbage slaw. (gfo/dfo)

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Disclaimer: While we offer gluten-free menu options, we are not a gluten-free kitchen or bar. Cross-contact could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to consider this information in light of their individual requirements and needs.  
Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

(gf) gluten-free (df) dairy-free (v) vegan (o) option (n) contains nuts/seeds

a gratuity of 20% will be applied to all groups of 8 or more

# drinks

## FEATURED COCKTAILS

- daymaker** blanco tequila, melon liqueur, ginger liqueur, lime, grapefruit, orange flower water, salt. **12**  
**cooler heads** fords dry gin, chateau aloe liqueur, basil, lime, herbesaint, saline **12**  
**ken-tiki derby** bourbon, falernum, orgeat, stone fruit shrub, lemon, orange bitters, mint **12**  
**speak softly** mezcal, house melon liqueur, house stone fruit shrub, jalapeño, lime **15**  
**yaass queen** lavender re:find vodka, strawberry puree, aperol, house lemon cordial, sour citrus **12**

## PITCHERS & PUNCHES

- sangría roja** malbec, pisco, root elixirs ginger beer, citrus, fruit juice **8 / 24**  
**fizzy lifting drink** strawberry, mint, vodka, passionfruit liqueur, citrus, pink bubbles **11 / 33**  
**sangría rosita** hibiscus tequila, blood orange liqueur, cranberry, strawberry, citrus, mint, cava **11 / 33**

## WHITE WINE

	half	full	bottle
<b>brut rosé cava</b> juvé & camps nv, spain		11	42
<b>cava</b> castell d'age "anne marie" nv, spain		11	42
<b>grüner veltliner</b> vocal vineyards, santa cruz	7	13	50
<b>rosé</b> stolpman vineyards, grenache, ballard canyon	6	12	46
<b>sauvignon blanc</b> barter & trade, columbia valley, wa	5.5	10	38
<b>alvarinho</b> joão portugal ramos, vinho verde, portugal	5.5	10	38
<b>chardonnay</b> tolosa "no oak," edna valley ava	5.5	11	42
<b>chardonnay</b> deovlet, santa barbara county ava	6.5	13	50

## RED WINE

<b>cabernet franc</b> gaspard, loire valley	7	13	50
<b>pinot noir</b> timbre "super group," santa maria valley ava	6.5	12	46
<b>grenache</b> zinke, organic, santa barbara county ava	6.5	12	46
<b>zinfandel</b> seven oxen, paso robles	7	14	54
<b>red blend</b> brave & maiden "union," santa ynez	6	12	46
<b>tempranillo</b> tinedo "ja!," organic, castilla-la mancha, spain	6	12	46
<b>cabernet sauvignon</b> catena, mendoza, spain	5	11	42

## BEER

### 12oz

<b>firestone 805</b> 4.7% abv	5
<b>pranqster belgian golden ale</b> 7.6% abv	7
<b>firestone lager</b> 4.5% abv	5
<b>grapefruit sculpin ipa</b> 7.0% abv	8
<b>lagunitas super cluster iipa</b> 8.0% abv	8

### 16oz

<b>fortunate islands pale wheat ale</b> 5.0% abv	9
<b>pizza port kook double ipa</b> 8.5% abv	10
<b>bruery mischief belgian ale</b> 8.5% abv	12
<b>golden state mighty hops cider</b> 6.9% abv	10
<b>craft on draft</b> ask about our rotating handles	

## NON-ALCOHOLIC

<b>strawberry lemonade</b>	5
<b>orange cream soda</b>	5
<b>pomegranate cucumber-mint soda</b>	6
<b>stone fruit-chile cilantro soda</b>	6
<b>celery-fennel olive soda</b>	6
<b>root elixirs ginger beer</b>	6
<b>root elixirs cucumber-elderflower soda</b>	6

warning: consuming raw eggs may increase your risk of being held in high regard by your bartender

\$20 corkage fee per 750ml bottle / 20% off bottles to go.  
for each 750ml bottle purchased we will waive one corkage fee