

brunch

raw

morro bay oysters on the half

1/2 dozen for 18 / 1 dozen for 30

lemon, house made cocktail sauce, spicy mignonette, cucumber granita (gf/df)

oyster shooters | 4

bloody mary –or– michelada

rockfish & tuna ceviche | 17

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

snacks & small plates

warm local bread | 5

salted maple butter, seasonal mostarda.

house made dips

(each served with house made tortilla chips, cucumber and jicama)

• sikil pak | 9

yucatecan pumpkinseed dip made with roasted tomato, burnt onion, hot pepper, sesame, cilantro and citrus. (gf/n/v)

• broccomole | 9

broccoli, avocado, onion, garlic, cilantro and lime. (gf/v)

• cheesy black bean | 9

refried black turtle beans, cheddar, manchego, sour cream, roasted tomato. (gf)

crispy albacore croquettes | 8

pink peppercorn crema.

fried brussels sprouts | 11

walnuts, whipped chevre, chorizo-bacon vinaigrette. (gf/n)

bacon wrapped dates | 10

stuffed with house-made chorizo, frisée. (gf/df)
...add whipped chèvre or blue cheese crema 2

'brava-style' potatoes | 9

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

soup & salad

tortilla soup | 9

roast tomato broth, avocado mousse, queso fresco, onion, radish, cilantro, tortilla chips. (gf/vo)

...add pollo verde 4 or sautéed shrimp 6 or house made soyrizo 5

kale caesar | 13

garlic anchovette, parmesan, pickled onions, breadcrumbs. (dfo)

baby romaine | 9

grilled onions, dried fruit, breadcrumbs, queso fresco, poblano-lime dressing. (vo)

beets & walnuts | 13

warm marinated beets, whipped burrata, toasted walnuts, tajin, powdered honeycomb. (gf/n/vo)

eggs

chorizo benedict | 17

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

avocado & pesto benedict | 16

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

cuban egg sando | 16

pork belly, house made chorizo, pickles, aioli, lettuce, fried egg, brioche bun, crispy garlic-herb potatoes. (gf)

fried rice bowl | 14

crispy jasmine rice, black beans, cilantro pico de gallo, avocado, crispy corn tortilla, soft egg. (gf)
...wrap it up into a burrito with crispy garlic-herb potatoes on the side \$1

chilaquiles | 16

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

ranchero tacos | 15

black beans, house made tortillas, roasted tomato salsa, scrambled eggs, whipped avocado. (gf/df)

duck carnitas hash & eggs | 17

duck confit, potato-onion hash, spinach, poached eggs, chorizo-bacon gravy. (gfo/dfo)

potato & onion frittata | 15

marinated tomato, queso fresco, crispy garlic-herb potatoes. (gf)

kids breakfast | 9

scrambled eggs, bacon, crispy potatoes.

other than eggs

luna burger | 17

grilled onion, cheddar, lettuce, tomato, avocado, pickles, sambal aioli. (gfo/dfo)
crispy garlic-herb potatoes or green salad. add an egg \$1

avocado toast | 15

whipped avocado, roasted winter squash, pomegranate, feta, microgreens, seeds, red wine reduction. (vo)
crispy garlic-herb potatoes or green salad. add an egg \$1

chorizo, chicken & egg paella | 17

saffron rice, soft egg, roasted tomato sofrito, english peas, marinated tomato, parsley. (gf)

dutch baby | 13

brioche soufflé, berries, whipped cream, powdered sugar.

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

pitchers & ponches

sangría roja malbec, pisco, root elixirs ginger beer, citrus, fruit juice. | 8 / 24

fizzy lifting drink vodka, passion fruit liqueur, citrus, pink bubbles, strawberry, mint. | 12 / 35

sangría rosita hibiscus tequila, triple sec, cranberry, strawberry, citrus, mint, cava. | 12 / 35

ponche de verano tequila, sparkling rosé, watermelon liqueur, grapefruit, citrus, mint, cucumber. | 12 / 35

tepache traditional fermented pineapple beverage spiced with cinnamon and clove, mixed with citrus, soda water, served with a tajín rim, and your choice of spirit:

mezcal | 14 • tequila | 12 • rum | 12 • vodka | 12 • gin | 12 • bourbon | 12

featured cocktails

#blessed pomegranate and citrus vodkas, pomegranate liqueur, lemon, cranberry, orange-cream syrup. | 13

at the helm single barrel bourbon, chai spiced rum, spiced apple cider, bitters. | 13

speaking spanish blanco tequila, pomegranate liqueur, ginger-honey, lime, apple bitters. | 13

old habits rye whiskey, toki japanese whisky, peated scotch, amaro, bitters, maple-cold brew. | 15

yaass queen lavender re:find vodka, strawberry puree, aperol, house lemon cordial, sour citrus. | 12

doctor's orders bourbon, allspice dram, lemon, spiced cider, ginger-honey, orange bitters. | 13

el caminante reposado tequila, campari, clove+cardamom liqueur, sweet vermouth. | 14

alpine kine st. george terroir gin, green chartreuse, lillet blanc, pear-rosemary shrub, lime, orange bitters. | 16

paper crane toki japanese whisky, green tea st. germain, averna amaro, lemon, house cherry. | 14

beer & cider

12oz

firestone lager 4.5% abv	5
firestone 805 4.7% abv	6
st. archer white ale 5.0% abv	6
pranqster belgian golden ale 7.6% abv	8
nitro merlin milk stout 5.5% abv	6
grapefruit sculpin ipa 7.0% abv	8
lagunitas super cluster iipa 8.0% abv	8
brooks dry cider 6.0% abv	7

16oz

pbr 4.74% abv	4
fortunate islands pale ale 5.0% abv	9
arrogant bastard 7.2% abv	7
pizza port kook double ipa 8.5% abv	10
the bruery mischief belgian ale 8.5% abv	12
golden state mighty hops cider 6.9% abv	10

non-alcoholic

hand-crafted & bottled.

strawberry lemonade	5
orange cream soda	5
pomegranate cucumber-mint soda	6
pear-cranberry rosemary soda	6
apple cider-ginger-honey soda	6
strawberry-jalapeño-cilantro soda	6
root elixirs ginger beer	6
root elixirs cucumber-elderflower soda	6

\$6 happy hour

3-6pm daily

sangría roja • draft beer
well spirits • house red
cava • house white

stainless steel straws available on request. take one home for \$1.

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.