

BRUNCH

OCTOBER 12 TO 27



RISE & SHINE

Housemade Granola

greek yogurt topped with fresh seasonal fruit
\$10.95 / *GF, V

Classic Oatmeal

made with whole milk, brown sugar, butter,
milk or half & half, fresh seasonal fruit
\$10.95 / *GF, V

Stuffed Pecan-Crusted French Toast

cinnamon challah, sweetened cream cheese,
fresh berries, pure maple syrup (please allow 15 min)
\$15.95 full order
\$10.50 1/2 order

Buttermilk Cornmeal Griddlecakes

served with pure maple syrup
\$11.95

Pumpkin Griddlecakes

cinnamon whipped cream, streusel topping,
pure maple syrup
\$13.95

Blueberry + Lemon or Chocolate Chip Griddlecakes

served with pure maple syrup
\$13.95

Eggs Your Way

two eggs, choice of bacon, baked ham or chicken-
apple sausage, choice of skillet potatoes, jasmine rice
or fresh fruit, choice of mini muffin, scone or toast
\$16.50 / *GF, V

Farmers Breakfast

one buttermilk-cornmeal griddlecake, two eggs,
choice of hobbs' bacon, baked ham or chicken-apple
sausage
\$16.50

Oktoberfest Bratwurst Hash

Karen's pork sausage bratwurst, yukon gold potatoes,
caramelized onions, braised cabbage, cheddar, two
eggs, choice of mini muffin, scone or toast
\$17.95

BBQ Pork Fried Rice

housemade char siu, jasmine rice, sugar snap peas,
carrots, scallions, soy-oyster sauce, two eggs, fresh
fruit
\$17.95

Spinach + Mushroom Polenta Stack

baked parmesan polenta, layered w/ caramelized
mushrooms, spinach, onions, marinara, fontina,
two eggs, mixed greens
\$17.95 / *GF, V

Carne Asada Breakfast Tostada

black bean spread, marinated & bbq steak, avocado,
marinated shallots, queso fresco, roasted tomato-
chipotle salsa, lime crema, two eggs, spanish rice
\$19.50 / *GF

Huevos Rancheros

layered corn tortillas, rancheros salsa, sonoma jack,
scallions, two eggs, spanish rice, black bean chili
\$16.95 / *GF

Classic Benedict or Eggs Florentine

your choice of canadian bacon or spinach + tomato,
hollandaise, toasted english muffin, choice of skillet
potatoes, jasmine rice or fresh fruit
\$17.50

Denver Omelette

Hobbs' ham, sweet peppers, caramelized onions,
cheddar, choice of skillet potatoes, jasmine rice or
fresh fruit, choice of mini muffin, scone or toast
\$17.50 / *GF

Lo's Scramble

fresh spinach, tomatoes, sautéed mushrooms,
caramelized onions, sonoma jack, sour cream,
choice of skillet potatoes, jasmine rice, or fresh fruit,
choice of mini muffin, scone or toast
\$16.50 / *GF, V

BAT Scramble

hobbs' applewood-smoked bacon, avocado, tomato,
sonoma jack, choice of skillet potatoes, jasmine rice
or fresh fruit, choice of mini muffin, scone or toast
\$16.95 / *GF



GOOD AFTERNOON

Soft Prawn Spring Rolls

jumbo prawns, avocado, jicama, carrots, mint,
soft rice noodle wrap, sweet chili dipping sauce
\$10.50 / *GF
\$17.50 entrée size, served w/ organic greens

Signature Chinese Chicken Salad

marinated, bbq chicken breast (or sub tofu),
crispy rice noodles, toasted almonds, sesame seeds,
scallions, romaine & iceberg, sesame-rice vinaigrette
\$16.95 / *GF, V OPTION

Fried Chicken + Cranberry Salad

Asian pear, dried cranberry, Shaft's Blue Vein
cheese, toasted pecans, mixed organic Sonoma
greens, buttermilk ranch dressing
\$18.50

Roast Salmon Cobb Salad

roasted salmon filet, Hobbs' bacon, avocado,
cherry tomato, hard-boiled egg, Shaft's Blue Vein
cheese, shredded iceberg, romaine, sherry-Dijon
vinaigrette
\$22 / *GF

Griddled Pastrami Sandwich

Zoe's pastrami, Jarlsberg, caramelized onions,
sauerkraut, house pickles, secret sauce, griddled rye,
french fries, or mixed organic greens (add \$1)
\$18.95

Comforts' Chuck Burger

bn ranch beef chuck, choice of cheese, grilled onions,
lettuce, tomato, secret sauce, toasted brioche bun,
house pickles, french fries or mixed organic greens
(add \$1)
\$17.95 (housemade vegetarian burger, \$16.95)

Chicken Okasan ("Mom's Chicken")

panko-crusted chicken breast, flash-fried & dipped in
house teriyaki, ginger-scented jasmine rice, sautéed
seasonal vegetables
\$17.50

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SIDES & ADDITIONS

Seasonal Fruit
\$6.95 cup; \$11.50 plate

Skillet Potatoes
\$4.50

French Fries
\$4.95

Jasmine or Spanish Rice
\$3.95

One Griddlecake
plain, daily special,
blueberry-lemon, or
chocolate chip
\$6.95

Toast or English Muffin
\$2.50 (*GF toast \$3.50)

Eggs
\$3.50 one
\$6.95 two

Side of Meat
Choice of Hobbs'
Honey-Baked Ham,
Applewood-Smoked Bacon
or Chicken-Apple Sausage
\$5.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*GF Our gluten-free items are prepared in a common kitchen, cross-contact with other food items that contain gluten is possible.

*V Vegetarian item.



BRUNCH - BEVVIES -

Peruse our bar menu
for a selection of
beer, wine and
morning classics to
ease into your day



COFFEE & TEA

Peerless Organic House Coffee \$3.25

Equator Organic Espresso \$3.25

Cappuccino \$3.75

Latte (Iced or Hot) \$4.25

Mocha \$4.50

Hot Chocolate \$3.50
topped with housemade whipped cream

Organic Chai \$4.25

Matcha Latte \$4.75

Mighty Leaf Hot Tea \$3.00
black, green or herbal

House Iced Tea \$3.50
blackcurrant blend

Decaf Sport Tea \$3.50

Arnold Palmer \$3.95



ADDITIONS

Shot of Espresso \$1

Shot of Le Monin Syrup 75¢
vanilla, caramel or hazelnut

Milk Substitute 75¢
soy, almond or oat



JUICE & SODA

Fresh-Squeezed Orange Juice \$3.95

Fresh-Squeezed Grapefruit Juice \$3.95

Tomato Juice \$3.95

Apple Juice \$3.50

Cranberry Juice \$3.50

Lemonade \$3.50

Seasonal House Lemonade \$3.95

La Croix \$2.75
lime, pampelmousse

Canned Soda \$2.75
Coke, Diet Coke, Sprite

Bottled Mexican Cola \$3.25

San Pellegrino \$2.95



PLEASE NOTE



Water and straws served upon request

Please alert us to any allergies or dietary needs

Minimum charge per person is \$8.00

18% gratuity added to parties of five or more