

# BRUNCH 7am–2pm

## THE CAFÉ

### Offerings

<b>Breakfast Sandwich</b> sesame seed bun, neuske's bacon, sunny golden egg, zabs may, smoked cheddar, crispy potatoes	17
<b>Strauss Greek Yogurt</b> macerated berries, cardamom scented granola, wildflower honey	15
<b>Classic American</b> two eggs, bacon, crispy potatoes, country toast, jelly	20
<b>Brioche French Toast</b> (vg) smoked maple syrup, whipped crème fraiche	18
<b>Smoked Salmon Toast</b> herbed farmers cheese, red onions, yuzu, crispy capers, fermented chilis	21
<b>Smashed Charred Avocado</b> (v) sesame toast, tahini verde, crunch veggies, petite greens	17
<b>Roasted Mushroom Bowl</b> (vg) braised greens, green harissa, fried egg, japanese brown rice	20
<b>Arugula Salad</b> buratta, shaved pear, winter citrus, red onion, prosciutto, sherry mustard vinaigrette	16
<b>Tuna Chirashi Bowl</b> warm brown rice, matsutake shoyu, marinated cucumbers, matcha furikake	24
<b>Herb Chicken Salad Club</b> roasted chicken, herb aioli, nueske's bacon, heirloom tomato, multigrain, house cut fries	19
<b>Brisket Burger</b> bacon jam, cheddar, black garlic molasses aioli, lettuce, tomato, seeded bun, house cut fries	22
<b>Lobster Roll</b> east coast style, mayo, chive, brioche, house cut fries	28



### Beverages

Coffee	5
Espresso	6
Fresh Squeezed Juice	6
Vanilla Latté	7
Cappuccino	6
Latté	6
Cold Brew	6

### Sides

Neuske's Bacon	8
Chicken Sausage	8
Two Eggs	6
Toast	4
Potatoes	6

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity will be added to groups of 6 or more guests\*

## Cocktails

<b>Thai Tonic</b> Botanist gin, Lemongrass, Basil, Lemon, Tonic	17
<b>Calimericano</b> Black Tea Aperol, California Sweet Vermouth, Effervescence	15
<b>Rose Cooler</b> Tito's Vodka, Rose, Lemon, Mint, Prosecco	14
<b>Galleon</b> Coffee Infused Brugal Rum, Giffard Banana, Cinnamon, Bitters	18
<b>Sunrise</b> Iced Americano, Fresh Orange Juice, House Curaçao, Soda	15
<b>Paper Plane</b> Rittenhouse Whiskey, Aperol, Nonino Amaro, Lemon	16
<b>Fresca Sonora</b> Herradura Blanco Tequila, Aloe, Pineapple, Lime, Fresno	16
<b>Chai Sucia</b> Espresso, Chai, House Spiced Rum	14

## Beer

<b>Resident</b> Chasing Citra Hazy IPA, San Diego, 7%	12
<b>Alesmith</b> .394 American Pale Ale, San Diego, 5%	8
<b>Societe</b> Pupil, American IPA, San Diego, 7.5%	9
<b>Resident</b> Perky Blonde Ale, San Diego, 5.2%	12
<b>Modern Times</b> Black House Stout, San Diego, 5.8%	12
<b>Boochcraft</b> Ginger-Lime Kombucha, San Diego, 7%	10
<b>Modelo</b> Mexican Lager, Mexico, 4.4%	7
<b>Bud Light</b> American Light Lager, St Louis, 4.2%	6
<b>Truly Hard Seltzer</b> Variety of Flavors, Boston, 5%	7
<b>Rotating Draft</b> California	MKT

## Wine by the Glass

### Sparkling

Prosecco, Bisol Jeio Valdobbiadene, Italy	15
Brut Rose, Bouvet Saumur, France	17
Champagne, Nicolas Feuillate Champagne, France	29

### White

Sauvignon Blanc, Whitehaven New Zealand	16
Albariño, Tangent Edna Valley, California	15
Verdejo, Marques de Caceras Rueda, Spain	14
Pinot Gris, King Estate Willamette Valley, Oregon	18
Chardonnay, Neilson Santa Barbara, California	13

### Rosé

Jean Luc Columbo "Cape Bleue" Rose Mediterranee, France	18
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### Red

Valdigue, J. Lohr "Wildflower" Mediterranee, France	14
Tempranillo, Condado de Haza "Crianza" Ribera del Duero, Spain	16
Cabernet Sauvignon, DAOU Paso Robles, California	18
Red Blend, Unshackled California	20
Zinfandel, Troublemaker Paso Robles, California	18
Malbec, Alta Vista Mendoza, Argentina	15
Pinot Noir, Hall Walt Santa Rita Hills, California	23
Red Blend, E. Guigal Rouge Rhône Valley, France	17