

SUNDAY BRUNCH

SUNDAYS | 11AM – 2PM

BRUNCH ENTRÉES

FRIED CHICKEN & WAFFLES 18

savory waffles, fried chicken, chipotle aioli, hot honey drizzle, andouille sausage, sunny side up eggs, pickled red onion

BELGIAN WAFFLES 16

yeast-risen petite waffles, fresh berries, whipped cream, served with bacon

SMOKED SALMON BENEDICT* 19

poached eggs, smoked salmon, English muffin, hollandaise, smashed potatoes with peppers & onions, rosemary demi-glace

SOUTHWEST OMELET 16

roasted bacon, smoked ham, andouille sausage, charred corn, white cheddar, fried potato crackling, pico de gallo, avocado salsa, cilantro lime crème, served with sourdough toast

HANDHELDS

LEMONGRASS SHRIMP TACOS† 21

grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa

BLACK ANGUS BURGER* 18

sharp cheddar, lettuce, tomato (bacon +1)

MESQUITE GRILLED CHICKEN 17

applewood bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo

JUMBO LUMP CRAB MELT 21

cheddar, tomato, remoulade, rustic country bread

BRUNCH COCKTAILS

BRISTOL BLOODY MARY 13

choice of vodka and seasoned rim, celery, lime, olives, bacon

TRADITIONAL MIMOSA 8.5

Domaine Ste. Michelle Brut, orange juice

TEA FORTÉ

Over Ice

GINGER PEAR (organic white tea)

RASPBERRY NECTAR (organic herbal tea)

BLUEBERRY MERLOT (organic herbal tea)

SPECIALTY COFFEES

IRISH COFFEE 13.5

Jameson or Bushmills

ORANGE GLAZE 13.5

Kahlúa & Grand Marnier

SWEET TOOTH 13

Amaretto & Raspberry

*These items can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

† We use nuts and nut-based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

WINE

CHAMPAGNE & SPARKLING

	<i>glass</i>	<i>bottle</i>
La Marca, Prosecco, NV	9	35
Domaine Ste. Michelle, Brut, Columbia Valley, NV	11	45
Ruffino, Prosecco, NV		50
Moët & Chandon 'Impérial,' Brut, France, NV	35.5	141
Veuve Clicquot, Brut, Reims, NV		150
Tattinger 'Prestige,' Brut Rosé, Reims, NV		165

PINOT GRIGIO

Ecco Domani, Delle Venezie, 2023	9	34
King Estate, Pinot Gris, Willamette Valley, 2023	12	48
Santa Margherita, Valdadige, 2023	16.5	65

SAUVIGNON BLANC

Seaglass, Santa Barbara, 2023		33
Kim Crawford, Marlborough, 2023	13	51
Charles Krug, Napa Valley, 2023	15.5	60

RIESLING

Chateau Ste. Michelle, Columbia Valley, 2023	9	34
Trimbach, Alsace, 2021		60

INTERESTING WHITES

Chateau Ste. Michelle, Rosé, Columbia Valley, 2023	8	33
Ruffino, Moscato d'Asti, 2023	9	35
Dry Creek, Chenin Blanc, Sonoma County, 2022		35
Château Lamothe de Haux, Bordeaux Blanc, Bordeaux, 2023	10.5	40
Indaba, Chenin Blanc, South Africa, 2023	10.5	40
Conundrum, White Blend, California, 2022	12.5	49
Belleruche, Rosé, Côtes-du-Rhône, 2022		50

CHARDONNAY

Indaba, South Africa, 2015		30
Wente 'Morning Fog,' Livermore Valley, 2023	9	35
J. Lohr 'Riverstone,' Arroyo Seco, 2022	10.5	40
Joseph Carr, Carneros, 2021		46
Mer Soleil 'Silver,' Monterey, 2021	13	51
Sonoma-Cutrer, Sonoma Coast, 2022		60
Cakebread, Napa Valley, 2023	22	85
Rombauer, Carneros, 2023		91
Antinori Castello della Sala Cervaro, Umbria, 2015		106
Far Niente, Napa Valley, 2022		135

LUXURY POURS BY CORAVIN

Coravin gives us the freedom to let our guests enjoy premium wines previously not offered by the glass. Its proprietary technology protects the wine in the bottle from oxidation so that every drop tastes the same as if the bottle was just opened.

Due to the unique variety of our wine list, some wines and vintages may not always be available.

PINOT NOIR

	<i>glass</i>	<i>bottle</i>
Estancia, Monterey, 2022	9	35
Meiomi, California, 2022	13.5	52
Erath 'Resplendent,' Oregon, 2022		54
La Crema, Willamette Valley, 2021	18	71
Cherry Pie 'San Pablo Bay Block,' Napa Valley, 2021		95
Belle Glos 'Clark & Telephone,' Santa Maria Valley, 2022		110
Gary Farrell, Russian River Valley, 2021		115

MERLOT

J. Lohr 'Los Osos,' Paso Robles, 2021	12	47
Decoy by Duckhorn, California, 2021		62
Emmolo, Napa Valley, 2021		110

INTERESTING REDS

Michael David 'Petite Petit,' Petite Sirah, Lodi, 2021	10	39
Gascón, Malbec, Mendoza, 2023	11.5	40
Spellbound, Petite Sirah, California, 2021		45
The Pundit, Syrah, Yakima Valley, 2020		46
Sin Zin, Zinfandel, Alexander Valley, 2020		50
Trivento 'Golden Reserve,' Malbec, Mendoza, 2020		51
Numanthia 'Termes,' Tempranillo, Toro, 2020		78
Saint-Joseph 'Offerus,' Syrah, Rhône Valley, 2021	21.5	85
Caparzo Brunello di Montalcino, Sangiovese, Montalcino, 2018		95

MERITAGE & BLENDS

Conundrum, California, 2021		61
Orin Swift 'Abstract,' California, 2022	22	80
Orin Swift '8 Years in the Desert,' California, 2022	25	99
Rodney Strong 'Symmetry,' Sonoma County, 2016		110
The Prisoner, California, 2022		115
Saintes Pierres de Nalys, Chateâuneuf-du-Pape, 2018		130

CABERNET SAUVIGNON

Josh Cellars, California, 2021	9	35
Joel Gott '815,' California 2021	12	46
B.R. Cohn, California, 2020		54
Justin, Paso Robles, 2021		62
Franciscan, California, 2021		64
J. Lohr 'Hilltop,' Paso Robles, 2021	22	80
Faust, Napa Valley, 2021		95
Mount Veeder, Napa Valley, 2021		105
Jordan, Alexander Valley, 2019		111
Sequia Grove, Napa Valley, 2021		115
Orin Swift 'Palermo,' Napa Valley, 2021		120
Caymus, Napa Valley, 2022	42	165

CELLAR SELECTIONS

Cambria Estate 'Barbara's Clone 667,' Pinot Noir, Santa Maria Valley, 2013		130
Silver Oak, Cabernet Sauvignon, Alexander Valley, 2019		185
Chimney Rock 'Stags Leap District,' Cabernet Sauvignon, Napa Valley, 2021		215
Gaja Ca'Marcanda 'Magari,' Red Blend, Bolgheri, 2021		280
Domaine Leflaive 'Les Pucelles,' Chardonnay, Puligny-Montrachet, 2004		300

SUNDAY WINE SPECIAL
ENJOY HALF PRICED BOTTLES OF WINE PRICED \$100 AND UNDER.