



## Breads & Sweets

### Bacon Cheddar Buttermilk Biscuits

Our world famous buttermilk biscuits, made in-house with Nueske's applewood smoked bacon, aged cheddar and whipped maple butter. 6

### Pecan Sticky Buns

Served hot, our sticky buns are a dark brown laquered treat dotted with pecans and cinnamon spiced brown sugar caramel. 8

### Grilled Sourdough Toast

Thick cut, grilled and served with a taste of our seasonal preserve. 3

### Caramelized Banana Bread Pudding

Brioche bread pudding, roasted banana, candied walnuts, and a brandied butterscotch sauce. 9

### Ricotta and Brioche French Toast

Soaked in rich custard, served with hibiscus syrup and topped with Gaviota strawberries. 15

### Blueberry Griddle Cake

Made with Pudwill farms blueberries, candied lemon and hot vanilla infused pure maple. 12

## What Came First? . . . Chef Says Golden Fertile Eggs

### Cheesy Soft Scrambled Eggs

Soft scrambled eggs cooked with roasted maitake mushrooms, swiss chard and fontina cheese, served over thick cut toast. 15

### MB Post Biscuit Eggs Benedict

Soft poached egg served over bacon cheddar buttermilk biscuits, arugula greens, and La Quercia "Tamworth" prosciutto and silken hollandaise sauce. 16

### Skirt Steak and Sunny Side Up Egg

Grilled over white oak and sliced against the grain for tenderness, topped with smoked paprika chimichuri and broccolini.. 21

## Hangover Enablers

### Breakfast Chimichanga

All natural Beeler's pork shoulder braised in chile verde with Oaxacan string cheese, potatoes, and scrambled egg wrapped in flour tortillas and fried crispy. 14

### Pretty Korean for a White Guy Bibimbap

Hot Cocotte of crispy jasmine rice served with roast pork belly, wilted spinach, shiitake mushrooms, bean sprouts, fermented hot chili paste and sunny sideup egg. 13

### Corned Beef Hash

Potatoes cooked crispy and mixed with housecured corned beef cheek, sunnyside up egg and gremolata. 12

### Pozole Roja

Chile de arbol and Beeler's all natural pork shoulder, spiced with cinnamon and slow braised. Served with Crispy corn tortilla, hominy, cilantro and crema. 12

### Nueske's Applwood Smoked Bacon

Warmed over our woodfire grill, served with a rosemary and a brown sugar chili syrup. 9

## Summin' Summin's On the Side

### Best of the Farmers Market Citrus

Cara cara orange, Blood orange, and oroblanco grapefruit sliced and drizzled with Susan's honey, basil, and buttermilk soft serve. 7

### Weiserfarm's Breakfast Potatoes

Alex Weiser's Red Bliss potatoes cooked crunchy and served with a lemon buttermilk dipping sauce. 7

## Nooner Fuel

### Truffle Honey Laced Fried Chicken

Lemon-brined and buttermilk dipped cuts of organic fried chicken breast, served with kohlrabi slaw, and laced with truffle honey. 18

### Chopped Salad

Romaine lettuce, baby artichokes, red table salbado salame, garbanzo beans, cherry tomato, kalamata olives, parmesean cheese. 12

### House-Made Pork & Shrimp Dumplings

Har Gow style shrimp and pork dumplings with Citrus ponzu sauce, chili oil, and chicharron. 14

### Falafel Sandwich

Chick pea spiced fritters with housemade pita, Roasted peppers, cucumbers, spicy yogurt, mint. 13



## White Wines By The Glass

- Capità 'Fuchs de vidal - reserva' cava brut nature  
Barcelona, Spain, NV 3oz - 7 / 6oz - 12.5
- Jansz 'Estate' - brut rose, pipers river  
Tasmania, Australia, NV 3oz - 8.5 / 6oz - 15.5
- Gosset 'Brut Excellence' Champagne  
Champagne, France, NV 3oz - 14.5 / 6oz - 27.5
- Chateau Gassier 'Le pas du moine' Rose, cotes de provence  
Ste. Victoire, France 2016 3oz - 7.5 / 6oz - 14.5
- Rainer Sauer 'Escherndorf - Estate' Silvaner Trocken  
Franken, Germany 2014 3oz - 6.5 / 6oz - 11.5
- Maurice Schoech 'Kaefferkopf - Grand Cru' Gewurtztraminer  
Alsace, France 2014 3oz - 10.5 / 6oz - 19.5
- Royal Tokaji 'The Oddity - Estate' Furmint  
Tokaj, Hungary 2015 3oz - 5.5 / 6oz - 9.5
- De Martino 'Estate - Organic' Sauvignon Blanc  
Casablanca Valley, Chile 2017 3oz - 6.5 / 6oz - 12.5
- Spy Valley 'Envoy- Johnson Vineyard' Sauvignon Blanc  
Waihopai Valley, New Zealand 2014 3oz - 9 / 6oz - 16.5
- Ovum 'Eola Springs Vineyard' Muscat  
Eola-Amity Hills, Orgeon 2016 3oz - 7.5 / 6oz - 13.5
- Contino 'Estate' Rioja Blanco - Viura Blend by CVNE  
Rioja, Spain 2015 3oz - 14 / 6oz - 25.5
- Hatton Daniels 'RouMars - Ceccini Vyd' Marsanne Blend, unfiltered  
Contra Costa 2014 3oz - 9.5 / 6oz - 17.5
- De Wetshof 'Limestone Hill - Estate' Chardonnay  
Robertson, South Africa 2017 3oz - 5.5 / 6oz - 9.5
- Barnett 'Sangiaco Vineyard' Chardonnay  
Carneros, Sonoma 2016 3oz - 9 / 6oz - 16.5
- Stonestreet 'Estate - High Elevation Vyds' Chardonnay  
Alexander Valley, Sonoma 2015 3oz - 13 / 6oz - 24.5

## Draught Beer

- Atticus by Strand India Pale Ale, 7.1% ABV - 8.5
- Hefeweizen by Two Coast German Hefeweizen, 5.1% ABV - 9.5
- Helles by Common Space Helles Lager, 4.8% ABV - 8.5
- Magic Napper by Boomtown Scottish Ale, 8.2% ABV - 11.5
- Willoats by L.A. Ale Works Oatmeal Stout, 6.5 ABV - 9.5

## Illy Coffee

- Regular -4.5
- Decaf -4.5

## Intelligentsia Tea

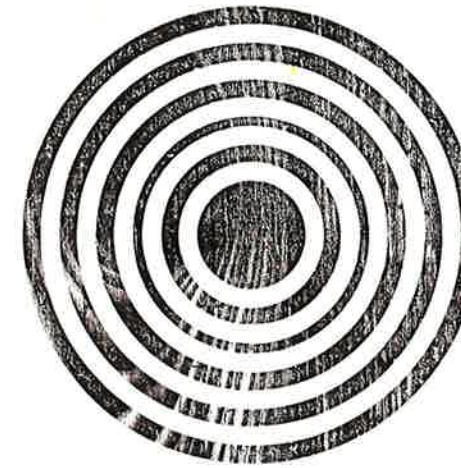
- Chamomile -4
- English Breakfast -4
- Jasmine Green -4

## Red Wines By The Glass

- Casas del Bosque 'Reserva' Pinot Noir  
Casablanca Valley, Chile 2015 3oz - 6 / 6oz - 10.5
- Folktale 'arroyo seco' Pinot Noir  
Monterey County 2017 3oz - 8 / 6oz - 15.5
- Bethel Heights 'Aeolian' Pinot Noir  
Eola-Amity Hills, Oregon 2013 3oz - 11.5 / 6oz - 21.5
- Jacques Girardin 'Clos Rousseau - 1er' Savigny-les-Beaune -  
Pinot Noir, France 2015 3oz - 13 / 6oz - 24.5
- Douloufakis 'Dafnios' Liatiko  
Crete, Greece 2015 3oz - 5.5 / 6oz - 9.5
- Crotin 'La Martina' Barbera D'asti  
Piemonte, Italy 2016 3oz - 7.5 / 6oz - 14.5
- Badenhorst 'Family Red' Shiraz Blend  
Swartland, South Africa 2015 3oz - 11.5 / 6oz - 21.5
- Limerick Lane 'Estate' Zinfandel  
Russian River Valley 2016 3oz - 9 / 6oz - 16.5
- Silene 'Crozes Hermitage' Syrah by J. L. Chave Selection  
Rhône, France 2015 3oz - 10.5 / 6oz - 19.5
- Olivares 'Estate - Finca Hoya de Santa Ana' Monastrell  
Jumilla, Spain 2016 3oz - 5.5 / 6oz - 9.5
- Transcendence 'Rancho Ysidro Vineyard' Syrah  
Ballard Canyon, Santa Barbara 2016 3oz - 8 / 6oz - 14.5
- Vina Real 'Oro - Reserva' Rioja - Tempranillo  
Rioja, Spain 2011 3oz - 10.5 / 6oz - 19.5
- Bodega Colome 'Estate' Malbecc, Valle Calchauqui  
Salta, Argentina 2013 3oz - 8.5 / 6oz - 15.5
- Gibbs 'Carpenter Vineyard' Cabernet Sauvignon  
Napa Valley 2014 3oz - 8.5 / 6oz - 16.5
- Aperture 'Soil Specific - Mountain Fruit' Cabernet Sauvignon  
Alexander Valley 2015 3oz - 14.5 / 6oz - 26.5

## Bottle Beer

- Vibes by Almanac 16oz Pilsner, 5.2% ABV - 14.5
- Midnight Frisbee by LAAW 16oz Joosey Dank IPA, 7.6 ABV - 13.5
- Ommegang Abbey Ale Dubbel, 8.2% ABV - 11.5
- Houblon Chouffe 330ml Belgian India Pale Ale, 9.0% ABV - 15.5
- Gavroche 330ml French Red Ale, 8.5% ABV - 16.5
- Made West Pale Ale, 5.6% ABV - 8.5
- Litte Bear by Strand India Pale Ale, 6.4% ABV - 9.5
- Boon Dude Geuze, 7.0% ABV - 20
- Le Merle by North Coast 750ml Saison - 23.5
- Yeti by Great Divide 22oz Imperial Stout - 22.5



Hand-Crafted!

# CORTALS

### Blood & Smoke

Bloody Mary w/ bacon- infused chopin vodka,  
celery seed, siracha salt, coppa - 12.75

### Avila's Heir

Margarita w/ Corralejo Reposado Tequila,  
serrano, orange, yuzu - 12.75

### Alpini M.U.L.E.

Mule w/ Boyd & Blair Vodka, aperol, ginger  
beer, kiwi, black pepper - 12.75

### Dawa Anana

dawa w/ boyd and blair Vodka, honeydew melon,  
manzanilla sherry, shiso - 12.75

### Reina Albahaca

Sangria w/ bertagnolli grappino grappa, noval  
black, orange, garnacha, basil - 12.75

### El Fuerte

Mezcal sour w/ El mero mero, tepache, honey,  
mbp falernum - 12.75

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