

# POST BANGIN' BRUNCH

July 1<sup>ST</sup> 2018

## HAND-CRAFTED COCKTAILS - 12.5

BLOOD & SMOKE - bloody mary w/ bacon-infused chopin', celery seed, sriracha salt, coppa  
REINA ALBAHACA - sangria w/ bertagnolli grappino, noval black, orange, garnacha, basil  
AVILA'S HEIR - margarita w/ corralejo reposado, serrano, orange, yuzu  
VIC VEGA - gimlet w/ boyd and blair, coconut, almond, bergamont  
CORDIAL AGREEMENT - chams-elysees w/ no. 3, dolin genepy, pomegranate oleo saccharum, bubbles  
EL FUERTE - mezcal sour w/ el mero mero, tepache, honey, mbp falernum  
ALPINI M.U.L.E - mule w/ boyd & blair, aperol, ginger beer, kiwi, black pepper  
**DELONIX REGIA - TABACON MOSITO w/ STARB, RHUBARB, STRAWBERRY, AMARO**

## BREADS & SWEETS

BACON CHEDDAR BUTTERMILK BISCUITS, maple butter - 6  
GRILLED SOURDOUGH TOAST, sweet butter and strawberry preserve - 3  
STICKY BUN, pecan and brown sugar - 8  
**PEACH COBBLER BREAD PUDDING, BRANDY BUTTERSCOTCH - 9**

## SUMTHIN' SUMTHIN'S

NUESKE'S BACON, rosemary, brown sugar, and chili - 9  
WEISER FARM POTATOES, lemon buttermilk ranch - 7  
**BEST OF THE MARKET FRUIT, DARK CHERRIES, GAVIOTA STRAWBERRIES, SABA, BUTTERMILK - 10**

## WHAT CAME FIRST?...CHEF SAYS GOLDEN FERTILE EGGS

WHITE OAK GRILLED 8 OZ STEAK & SUNNY SIDE UP EGG, broccolini, red chimichurri - 21  
BENEDICT, bacon cheddar biscuit, arugula, la quercia tamworth proscuitto, hollandaise - 16  
CORNEB BEEF CHEEK HASH, fried egg, sherry vinegar, gremolata - 12  
BIBIMBAP, porkbelly, mushroom, bean sprouts, gochujang, sunny egg - 13  
CHIMICHANGA, green chile pork, golden fertile egg, oaxaca cheese, potato - 14  
**MUSHROOM & EGG SCRAMBLE, TOASTED COUNTRY BREAD, MATITAKE MUSHROOMS, SWISS CHARD - 14**

## WEEKEND PARCELS

TRUFFLE HONEY LACED FRIED CHICKEN, kohlrabi slaw - 18  
CHOPPED SALAD, baby artichokes, garbanzos, tomatoes, kalamata, parmesan, salami - 12  
HOUSE-MADE PORK & SHRIMP DUMPLINGS, citrus ponzu, chili oil, chicharron - 14  
BLUEBERRY GRIDDLE CAKE, candied lemons, pudwill farm blueberries, vanilla maple - 12  
FALAFEL SANDWICH, roasted peppers, cucumbers, spicy yogurt, mint - 13  
**POZOLE ROJA, CHILE DE ARBOZ BRAISED PORK, HOMINY, CRISPY BLUE TORTILLA - 12**  
**Brioche & Ricotta French Toast, Sprinkles, Hibiscus Syrup - 15**

"SUMMER COOKING IMPLIES A SENSE OF IMMEDIACY, A CAPACITY TO CAPTURE  
THE ESSENCE OF THE FLEETING MOMENT."  
-ELIZABETH DAVID

## JUICES - 4

ORANGE (fresh squeezed)  
APPLE  
GRAPEFRUIT  
CRANBERRY  
TOMATO  
PINEAPPLE  
LEMONADE

## BUNDABERG - 5.5

GINGER BEER  
ROOT BEER  
GUAVA SODA

## ILLY COFFEE - 4.5

REGULAR  
DECAF

## REPUBLIC OF TEA - 8.5

BLACKBERRY SAGE - 500ml  
PASSION GREEN - 500ml  
GINGER PEACH - 500ml

## INTELLIGENTSIA TEA - 4

CHAMOMILE  
ENGLISH BREAKFAST  
JASMINE GREEN

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## BOTTLE O' BUBBLES

GRAMONA Grand Cuvee, Cavá Brut, catalonia, spain, 09	48
ARGYLE, Brut Rose, willamette valley, oregon, 10	70
PIERRE GERBAIS, Cuvee de Reserve, Extra Brut, champagne, france, nv	85
BRUNO PAILLARD, Premiere Cuvee, reims, champagne, france, nv	98
PIERRE MORLET, Grande Reserve - Premiere Cru, Brut, champagne, france, 07	125
DELAMOTTE, Brut Rose, cote des blanc, champagne, france, nv	145
DOM RUINART, Blanc de Blancs, Grand Cru, Brut, champagne, france, 02	250

## WINES BY THE GLASS (whites)

	3oz	6oz
CAPITÀ 'fuchs de vidal - reserva' cava brut nature, barcelona, spain, nv	7	12.5
JANSZ 'estate' - brut rose, pipers river, tasmania, australia nv	9	16.5
GOSSET 'brut excellence' champagne, champagne, france, nv	14.5	27.5
CHATEAU GASSIER 'esprit' rose, cotes de provence ste. victoire, france, 16	7.5	14.5
DOMAINE MAURICE SHOECH gewurtztraminer, grand cru kaefferkopf, alsace, france, 14	10.5	19.5
ROYAL TOKAJI 'the oddity - estate' furmint, tokaj, hungary, 15	5.5	9.5
PRESTON 'estate - organic' sauvignon blanc, dry creek valley, sonoma, 15	6.5	12.5
CAPE POINT 'estate' sauvignon blanc, cape point, south africa, 16	9	16.5
PEDRALONGA 'estate - biodynamic' albariño, rias baixas, galicia, spain, 15	7.5	14.5
ANTIQUUM FARM 'daisy - estate' pinot gris, willamette valley, oregon, 16	8.5	15.5
CONTINO 'estate' rioja blanco - viura blend by CVNE, rioja, spain 15	14	25.5
HATTON DANIELS 'RouMars - ceccini vyd' marsanne blend, unfiltered, contra costa, 15	9.5	17.5
DE WETSHOF 'limestone hill - estate' chardonnay, robertson, south africa, 16	5.5	9.5
BARNETT 'sangiaco vineyard' chardonnay, carneros, sonoma, 16	8.5	15.5
STONESTREET 'estate - high elevation vyds' chardonnay, alexander valley, sonoma, 15	13	24

## WINES BY THE GLASS (reds)

CASAS DEL BOSQUE 'reserva' pinot noir, casablanca valley, chile, 15	6	10.5
FOLKTALE 'arroyo seco' pinot noir, monterey county, 15	8	15.5
BETHEL HEIGHTS 'aeolian' pinot noir, eola-amity hills, oregon, 13	11.5	21.5
JACQUES GIRARDIN 'clos rousseau - 1er' savigny-les-beaune - pinot noir, france, 15	13	24.5
MAESTRACCI 'clos reginu' grenache blend, corsica, france, 16	5.5	9.5
BADENHORST 'family red' shiraz blend, swartland, south africa, 15	11.5	21.5
LIMERICK LANE 'estate' zinfandel, russian river valley, 15	8.5	15.5
OLIVARES 'estate - finca hoya de santa ana' monastrell, jumilla, spain, 15	5.5	9.5
DU CROPIO 'dom giuva' ciro rosso classico superiore - gaglioppo, calabria, italy, 13	8.5	15.5
TRANSCENDENCE 'rancho ysidro vineyard' syrah, ballard canyon, santa barbara, 14	8	14.5
VINA REAL 'oro - reserva' rioja - tempranillo, rioja, spain, 11	10.5	19.5
BODEGA COLOME 'estate' malbec, valle calchauqui, salta, argentina, 13	8.5	15.5
FEUDO DISISA 'vuaria' nero d'avola, monreale, sicily, italy, 10	11.5	21.5
GIBBS 'carpenter vineyard' cabernet sauvignon, napa valley, 15	8.5	15.5
APERATURE 'soil specific - mountain fruit' cabernet sauvignon, alexander valley, 15	14.5	26.5

## DRAUGHT BEER

ALLAGASH WHITE witbier -9.5 / KOLSCH ENOUGH by HOPSAINT kölsch -9.5  
 ATTICUS by STRAND india pale ale -8.5 / VERDUGO saison, Burbank 6.7% ABV -13.5  
 WILLOATS by L.A. ALE WORKS oatmeal stout -9.5

## BOTTLE BEER

VICTORY PRIMA PILS pilsner -8.5  
 WEIHENSTEPHANER 500ml hefe weizen -14.5  
 OSCAR BLUES DALE'S PALE pale ale -8.5  
 OMMEGANG ABBEY ALE dubbel - 11.5  
 HOUBLON CHOUFFE 330ml belgian india pale ale -15.5  
 GAVROCHE 330ml french red ale -16.5  
 ARROGANT BASTARD by STONE 22oz american strong ale -15.5  
 MONGO by PORT 22oz dbl india pale ale -19.5  
 NUT BROWN by ALESMITH 22oz english-style ale -16.5  
 YETI by GREAT DIVIDE 22oz imperial stout -22.5  
 Le MERLE by NORTH COAST 750ml saison - 23.5  
 La TRAPPE 750ml quadrupel trappist ale - 29.50



# Afternooner Delight

July 1<sup>st</sup> 2018

## PASS THE BREAD

BACON CHEDDAR BUTTERMILK BISCUITS, maple butter - 6  
FLEUR DE SEL PRETZEL, David's nuclear horseradish mustard - 5  
GRILLED NAAN FLATBREAD, harissa yogurt sauce - 4  
**WARM BLUEBERRY CORNBREAD, SMOKED JALAPEÑO HONEY BUTTER 6**

## CHEESES

CHALLERHOCKER (cow), walter rass, switzerland - 12  
MYCELLA BLUE (cow), michael stub holm, denmark - 11  
IN HOUSE RICOTTA (goat), herbed olive oil - 12  
KENNE (goat), jennifer kirkman, tomales, CA - 12  
BREBIROUSSE D'ARGENTAL (sheep), fromi, france - 12  
IDYLL (cow) peter dixon, vermont - 13

**SPINZ (COW), 24 MONTH, SWITZERLAND - 14**

## CURED MEATS

DUCK PROSCIUTTO, smoking goose, indiana - 13  
LA QUERCIA 'TAMWORTH' PROSCIUTTO, raised by russ kremer, ozarks, missouri - 13  
COPPA, red table meat co., minneapolis, minnesota - 11  
STAGBERRY SALAME, smoking goose, indiana - 10

SALBANDO, red table meat co., minneapolis, minnesota - 12

**CABACERO DE IBERICO DE BELLOTA PURA, EXTRAMADURA, SPAIN - 19**

**3YR AGED ALORN TAMWORTH PROSCIUTTO, RAISED BY RUSS KREMER, OZARKS, MO - 20**

## ON THE LIGHTER SIDE...

POMEGRANATE COUS COUS, lavender feta, marcona almonds, blood oranges, mint - 9  
CHOPPED SALAD, baby artichokes, garbanzos, tomatoes, parmesan, kalamata, salami - 12

**SPRING PEA SALAD, LITTLE GEM LETTUCE, GREEN GODDESS DRESSING, CRUNCHY BLUEBERRIES, PUFFED WILD RICE BACON - 13**

THE WORLD'S BEST PORK! AN ALORN FORAGING BLACK-HOOVED HOG

THE FIRST AMERICAN PROSCIUTTO WE HAVE TASTED TO COMPARE TO JAMON IBERICO!

## BEST THINGS SINCE IN-HOUSE SLICED BREAD...

FALAFEL SANDWICH, roasted red peppers, cucumber, spicy yogurt, mint - 13  
BRAISED PORK SHOULDER TACOS, pickled onion & jalapeno, pineapple, avocado sauce - 9  
CROQUE MADAME, nueskes ham, gruyere, sunny egg, frisee - 15  
FRIED CHICKEN SANDWICH, charred brioche, spicy mayo, B&B pickles, butter lettuce - 13  
**GRILLED SHRIMP GYRO, PEPPADAW HUMMUS, CUCUMBER, TOMATO, T ZAT ZIKI - 13**

## EAT YOUR VEGETABLES...

BLISTERING BLUE LAKE GREEN BEANS, thai basil, chili sauce, crispy pork, peanuts - 12  
BROCCOFLOWER, lemon, chili flake, parmesan - 13  
**HOUSE CUT FRENCH FRIES, DOUBLE BLANCHED TO GOLDEMCRUNCH, MBP FRY SAUCE - 8**

## MID-DAY DELIVERIES...

TRUFFLE HONEY LACED FRIED CHICKEN, kohlrabi slaw - 18  
"WHITE OAK GRILLED SKIRT STEAK, grilled broccolini, red chimichurri - 21  
PORK & SHRIMP DUMPLINGS, citrus ponzu, sesame, chili oil, chicharones - 14  
**JAPANESE HAMACHI SASHIMI, FERMENTED PINEAPPLE, GINGER-SOY-SESAME, PPLE GARLIC - 17**

## A SPOON FULL OF SUGAR...

THE "ELVIS", a wonderful mess of chocolate pudding, peanut butter mousse, bacon brittle - 9  
**WARM BEIGNETS, CHOCOLATE SAUCE, PASSION FRUIT SABAYON, COCOA NIBS - 7**

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To 'cyber stalk' Chef David follow him @ChefDLefevre

... and for South Bay's most eligible biscuit: 'Like' Bacon Cheddar Buttermilk Biscuits on Facebook

A LIL' SUMIN' SUMIN'  
to enjoy with your cheese & charcuterie

Assorted pickles - 3  
(kirby / cauliflower / carrot / cipollini)  
Marinated olives - 6  
(nicoise / picholine / castelvetroano)  
Honey selection - 4  
(comb / truffle / susan's m.b.)  
Mustard selection - 2  
(pink peppercorn / stout / redwine)

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a  
social  
HOUSE

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AVILA'S HEIR - margarita w/ corralejo reposado, serrano, mandarin, yuzu  
MANHATTAN AVENUE - manhattan w/ templeton rye, vanilla, caramel, bacon dust  
ALPINI M.U.L.E - mule w/ boyd & blair, aperol, ginger beer, kiwi, black pepper  
DELONIX REGIA - tarragon mojito w/ starr, rhubarb, strawberry, amaro  
MASTER EISEI - penicillin w/ suntori toki, matcha, orgeat, honey, peated coconut foam  
VIC VEGA - gimlet w/ boyd and blair, coconut, almond, bergamont  
EL FUERTE - mezcal sour w/ el mero mero, tepache, honey, mbp falernum

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