

BRUNCH

BAR SNACKS

- BOQUERONES DEVEILED EGGS** df | gf 9
white anchovy, olives, chives
- BRÛLÉE'D GRAPEFRUIT** vg | df | gf 11
- TUNA TARTARE** df | gf | p 18
capers, lemon, crispy shallots, aioli, chives, house chips
- CROQUETTES** v 10
mornay, aioli

PAIN

- CROISSANT** v 7
house marmalade
- AVOCADO TOAST** 16
crushed avocado, lemon, radish, sunflower, salsa macha
add egg +2
- YOGURT & GRANOLA** v | gf 12
coconut, savory granola, citrus, honey

SALADE

- Add chicken to any salad for +8
- LITTLE GEMS** v | gf 15
lemon tarragon dressing, radish, herb salad
 - CHICORY SALAD** v | gf 15
carrot, bleu cheese, citrus, pistachio vin

HAPPY HOUR

3:00PM-6:00PM DAILY

HALF-PRICED BURGERS
\$8 WINES BY THE GLASS
\$12 COCKTAIL OF THE DAY

v = vegetarian | vg = vegan | df = dairy free | gf = gluten free | p = pescatarian
* consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

BURGERS

- PARISIENNE** 23
american cheese, caramelized onion,
sauce bordelaise, fries
- AMERICAIN** 21
tomato, lettuce, red onion, cheese,
special sauce, fries

ALL BURGERS ARE HALF PRICE
DURING HAPPY HOUR

ENTRÉES

- TRADITIONAL BREAKFAST** 19
two eggs, bacon, breakfast potatoes, toast
- FRENCH ROLLED OMELETTE** v | gf 18
gruyere, dressed frisée, fines herbs
- CROQUE MADAME** 21
gruyere, jambon, mornay, fried egg
- SHORT RIB HASH** p 29
pulled short rib, caramelized onions, maitake mushrooms,
sauce verte, poached egg
- FRENCH TOAST** 15
chantilly, pistachio orange crumble, maple syrup
- MOULES FRITES** p 29
white wine, garlic, shallots, vadouvan cream, fries
- STEAK & EGGS** 29
bavette, fried eggs, cafe de paris butter, breakfast potatoes

SIDES

- TOAST** 4
- BREAKFAST POTATOES** 5
- EGGS** 5
- PARMESAN FRIES** 7
- BACON** 6

BEVERAGE



COCKTAILS

- BLOODY MARY** 16
st george green chile vodka, tomato, horseradish,
miso, chile, worcestershire
- ESPRESSO MARTINI** 18
kastra elion vodka, espresso, mr. black cold brew liqueur
- BERGAMOT SPRITZ** 16
italicus bergamotto, strawberry, sparkling
- THE BLUSH** 18
kastra elion vodka, strawberry campari, cointreau, lemon
- MIMOSA** 16
sparkling, orange juice
- SIESTA** 18
olmecca altos tequila, campari, grapefruit, lime

BOTTOMLESS MIMOSAS
NEVER-ENDING BUBBLES FOR ONLY \$24
2-hour limit per party

DRINKS

- CHOCOLATE HAZELNUT CAPPUCINO** 10
espresso, chocolate, hazelnut, steamed milk
- HONEY BUTTER LATTE** 10
espresso, honey, salted butter
- DRIP COFFEE** 4
- ESPRESSO** 4
- AMERICANO** 4
- CORTADO** 5
- CAPPUCINO** 5
- LATTE** 6
- MATCHA LATTE** 7
- COLD BREW** 6
- HOT TEA** 5

WINE

- | | GL / BT |
|--|---------|
| SPARKLING | |
| Conquilla, Brut, Penedés, ES NV | 14 15 |
| Victorine de Chastenay, Brut Rosé, Burgundy, FR NV | 17 68 |
| Laurent Perrier, Brut 'La Cuveè,' Champagne, FR NV | 24 96 |
| WHITE | |
| Famille Dubard, Sauvignon Blanc 'Coeur du Mont,'
Bergerac, FR 2023 | 14 56 |
| Lieu Dit, Chenin Blanc, Santa Ynez Valley, CA 2024 | 16 64 |
| Lioco, Chardonnay, Sonoma County, CA 2023 | 18 72 |
| Laurent Fayolle, Croze-Hermitage 'Hauterives,'
Rhône Valley, FR 2023 | 19 76 |
| ORANGE & PINK | |
| Jean-Michel Dupré, Chardonnay 'Le Temps des Oranges,'
Burgundy, FR 2024 | 16 64 |
| Maison Plantevin, Côte-du-Rhône, Rhône Valley, FR 2024 | 15 60 |
| RED | |
| Michel Tete, Gamay 'La Roche,' Beaujolais, FR 2024 | 15 60 |
| Comtesse Marion, Pinot Noir, Languedoc-Roussillon,
FR 2023 | 14 56 |
| Land of Saints, Grenache-Syrah-Mourvedre, Santa Barbara
County, CA 2022 | 18 72 |
| Domaine Jean-Yves Millaire, 'La Rose Garnier,'
Bordeaux, FR 2021 | 19 76 |

BEER

- Stella Artois * **LAGER** * USA 8
- The Lost Abbey * **BLONDE ALE** * Local 9
- The Lost Abbey * **FARMHOUSE LAGER** * Local 9
- Stone * **HAZY IPA** * Local 7
- Bavik * **PILSNER** * Belgium 6