



# Daytime 9am-3pm

**BLUE MACHINE SMOOTHIE • 7**  
Pudwill Farms Blueberries, Walnut, Almond Milk

**CHIA SEED PUDDING • 8**  
Mango, Mint

**YOGURT AND FRUIT BOWL • 10**  
Seasonal Fruit, Mint, Blueberry Syrup

**AVOCADO TOAST • 10**  
Crushed Avocado, Frisée, Arugula, Salsa Verde  
**\*Add Gioia Burrata • 4**

**FUNFETTI PANCAKES • 10**  
Vanilla Icing, Vermont Maple Syrup

**CRÈME BRÛLÉE FRENCH TOAST • 14**  
Seasonal Fruit, Whipped Cream, Maple Syrup

**QUINOA SALAD • 14**  
Farro, Pea Tendrils, Poached Eggs, Serrano, Avocado, Radish

**FRIED GREEN TOMATO BENEDICT • 16**  
Avocado, Sourdough, Crispy Potato, Hollandaise

**FARM EGG BENEDICT • 15**  
Sourdough, Tender Belly Bacon, Tomato, Hollandaise

**SPRING VEGETABLE "FRITTATA" • 16**  
Squash Blossoms, Asparagus, Wild Mushrooms, Pea Tendrils, Ricotta, Crispy Potato

**FRIED EGG BRIOCHE SANDWICH • 14**  
American Cheese, Tender Belly Bacon, Lettuce, Tomato

**BREAKFAST RICE BOWL • 16**  
Avocado, Kale, Scrambled Egg, Crispy Yams, Broccoli, Curry Aioli

**SAUSAGE EGG SANDWICH • 14**  
Soft Scramble, Chive, American Cheese

### BREAKFAST SIDES

Pork Sausage Patty • 4 | Tender Belly Bacon • 4  
Two Eggs • 5 | Grilled Sourdough • 2 | Avocado • 4  
Potatoes • 4 | Seasonal Fruit • 7

*Following Items Available 11:00am* .....

**JAPANESE EGGPLANT DIP • 9**  
Sunchoke Chips, Cilantro

**PICKLED POTATOES • 10**  
Crème Fraîche, Onion

**ROASTED BABY CARROTS • 14**  
Avocado, Cumin, Pea Tendrils, Sunflower Shoots, Humboldt Fog Cheese

**KALE SALAD • 15**  
Parmesan, Almonds, Golden Raisins, Apple, Lemon-Pepper

**\*Add: Grilled Chicken • 6 | Grilled Shrimp • 8**

**CAESAR SALAD • 15**  
Romaine, Girl and Dug Kale, Croutons, Parmigiano-Reggiano, Caesar Dressing  
**\*Add: Grilled Chicken • 6 | Grilled Shrimp • 8**

**HAMACHI CEVICHE • 19**  
Cucumber, Avocado, Onion, Shrimp Chips, Cilantro, Peruvian Chile

**BAJA RICE BOWL • 17**  
Avocado, Panko Breaded Seabass, Black Beans, Cabbage, Cotija, Chipotle Aioli

**NICOISE SALAD • 19**  
Wild Fiji Albacore, Butter Lettuce, Red Onion, Haricot Vert, Farm Egg, Kalamata Olive

**WAVERLY SANDWICH • 14**  
Redzikowski Bread, Fra'mani Turkey, Sprouts, Cucumber, Tofu-Aioli, Pickled Red Onion

**PORK SHOULDER RICE BOWL • 16**  
Avocado, Onion, Radish, Cilantro, Serrano, Salsa Verde

**TENDER BELLY PIG MAC BAO • 14**  
Pork Belly, Pickle, Lettuce, Cheese, Onion, Special Sauce

**CHICK FILET SANDWICH • 15**  
Tomato, Lettuce, Honey Mustard BBQ, Fries

**DOUBLE DOUBLE • 17**  
Two Beef Patties, Cheddar, Arugula, Tomato Confit, Caramelized Onion, Fries

### EXTRAS

Chicken • 6 | Shrimp • 8 | Avocado • 4 | Fries • 6

# Dessert

**CHEESE COURSE • 15**  
Humboldt Fog, Blue, Honey Comb, Quince, French Toast, Walnuts

**BUTTERSCOTCH PUDDING • 10**  
Caramel, Crème Fraîche, Maldon Sea Salt

\* Please notify your server if you have any allergies or special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**A 4% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS** to help cover increasing costs and in our support of the recent increases in minimum wage and benefits for our dedicated Team Members.



# Cocktails

## KINGSTON COLD BREW • 14

Jamaican Rum, Caffe Lolita, Cold Brew, Aztec Chocolate Bitters

## COUNTRY SQUIRE • 15

Rye, Cinnamon-Orange Tea Vermouth, Blood Orange Amaro

## TREE CREEPER • 14

Amontillado Sherry, Caribbean Pineapple, Campari, Banana, Cinnamon, Lime

## DAILY FIX • 14

Cachaca, Lychee, Lime, Grapefruit, Peychaud's Bitters

## KONA OLD FASHIONED • 15

Bourbon, Macadamia Nut, Mole

## CHACA-CHACA • 14

Tequila, Strawberry Aperol, Salted Orgeat, Lemon

## BODEGA BOY • 14

Mezcal, Toasted Rice, Coconut, Lime, Mango

## TROPIC THUNDER • 15

Tito's Vodka, Passionfruit, Lime Acid, Coconut Soda

## CROSBY CUP • 14

Champagne, Apple Brandy, Manzanilla Sherry, Raspberry, Mint

## A&G ROOTBEER • 14

Absinthe, Galliano, Rootbeer

## RING BEARER • 14

Gin, House Falernum, Guava, Almond, Lemon

## BAR MANAGERS

ERIC JOHNSON & LEIGH LACAP

# Beer

## DRAFT

EMBOLDEN MEX LAGER • 8

SCRIMSHAW PILS • 8

PORT MONGO DIPA • 9

ABNORMAL BOSS POUR IPA • 9

MIKKELER-RASPBERRY BLUSH • 10

## BOTTLE / CAN

ASHLAND SELTZER • 7

HIGH NOON PEACH • 7

JUNESHINE • 9

STIEGL RADLER • 8.5

MONTUCKY

COLD SNACK • 6

# Wine

## SPARKLING WINE

	BTG	BTB
Riesling, Infinite Monkey Theorem, Denver, CO, NV (Draft)	12	-
Cava, Naveran, Penedés, Spain, NV	11	42
Lambrusco di Sorbara, Zanasi, Modena, Italy, 2019	12	45

## WHITE WINE

Sauvignon Blanc, Mohua, Marlborough, NZ, 2019 (Draft)	10	-
White Blend, Meinklang, Burgenland, Austria, 2019	11	42
White Blend, La Ferme Rouge, Zaer, Morocco, 2019	12	45
Tocai Fruilano, Clendenen, Santa Maria Valley, CA, 2016	12	45
Chardonnay, Arinzano, Navarra, Spain, 2016	11	42

## ROSÉ & ORANGE\*

Fiano*, L'Archetipo, Puglia, Italy, 2018	15	58
Rhone Blend, Tablas Creek, Paso Robles, CA, 2018 (Draft)	12	-

## RED WINE

Malbec, Crios. Mendoza, Argentina, 2019	9	34
Pinot Noir, Allimant-Laugner, Alsace, France, 2019	13	50
Barbera d'Asti, Pavia & Figli, Piedmont, Italy, 2019	12	45
Garnacha, Monasterio, Cariñena, Spain, 2016	15	58
Cabernet Sauvignon, Daou, Paso Robles, CA 2018	15	58

# Non-Alcoholic

Coffee • 3.5	Ollipop • 5.5
Espresso • 4	Bottled Soda • 5
Cold Brew • 5	Bottled Water • 5
Iced Rosemary Matcha • 5	Virgin Cocktail • 7
Chai • 5	Coke • 3.5
Latte • 5	Diet Coke • 3.5
Cappuccino • 4.5	Sprite • 3.5
Hot Chocolate • 4.	Rootbeer • 3.5
Hot Tea • 4	Lemonade • 4.5
Milk Options: Organic Whole Milk, Oat Milk, Almond Milk	Ice Tea • 4

## A 4% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS

to help cover increasing costs and in our support of the recent increases in minimum wage and benefits for our dedicated Team Members

