



Daytime 11am-3pm

FUNFETTI PANCAKES • 12

Vanilla Icing, Vermont Maple Syrup

YOGURT & FRUIT BOWL • 13

Granola, Seasonal Fruit, Mint, Blueberry Syrup

BREAKFAST RICE BOWL • 18

Avocado, Kale, Scrambled Egg, Crispy Yams, Broccolini, Curry Aioli

FARM EGG BENEDICT • 18

Grilled Sourdough, Bacon, Tomato, Hollandaise

TURKISH POACHED EGGS • 17

Avocado, Grilled Sourdough, Cucumber, Mint, Yogurt, Aleppo

SONOMA LAMB SHAWARMA WRAPS • 18

Soft Scrambled Eggs, Tomato, Lettuce, Cucumber Raita

PICKLED POTATOES • 15

Crème Fraîche, Onion

ANCIENT GRAIN BOWL • 17

Avocado, Farm Egg, Cremini Mushroom, Kale, Girl and Dug Tomatoes, Harissa Yogurt, Feta

KALE SALAD • 18

Parmesan, Almonds, Golden Raisins, Fuji Apple, Lemon-Pepper

***Add: Grilled Chicken • 8.5 | Grilled Shrimp • 9.5**

CAESAR SALAD • 21

Romaine, Girl & Dug Kale, Croutons, Parmigiano-Reggiano, Caesar Dressing

***Add: Grilled Chicken • 8.5 | Grilled Shrimp • 9.5**

WHIPPED BUTTERMILK RICOTTA • 16

Grilled Sourdough, Aged Balsamic, Olive Oil, Aleppo, Lava Salt

AVOCADO TOAST • 16

Crushed Avocado, Frisée, Arugula, Salsa Verde

***Add Gioia Burrata • 4**

GRILLED HAM & CHEESE SANDWICH • 16

San Daniele Prosciutto, Farm Egg, Gruyère

TWO FORKS FARM TOMATO TOAST • 17

Whipped Farm Cheese, Mint, Basil

EGG SALAD SANDWICH • 17

Parsley, Chive, Toasted Sourdough, Tomato Jam

CELERY SALAD • 16

Walnut, Date, Pecorino, Olive Oil

SKYE OCEAN TROUT CEVICHE • 22

Cucumber, Avocado, Onion, Cilantro, Peruvian Chile, Shrimp Chips

BAJA RICE BOWL • 19

Avocado, Panko Breaded Shrimp, Black Beans, Cabbage, Cotija, Chipotle Aioli

PORK SHOULDER RICE BOWL • 18

Little Gem Lettuce, Cabbage, Onion, Radish, Cilantro, Serrano, Salsa Verde

CHICK FILET SANDWICH • 19

Tomato, Lettuce, Honey Mustard BBQ, Fries

FILET-O-FISH SANDWICH • 19

Local Rockfish, American Cheese, Lettuce, Tartar Sauce

DOUBLE DOUBLE • 19

Two Beef Patties, Cheddar, Arugula, Tomato Confit, Caramelized Onion, Fries

GRILLED MARY'S CHICKEN • 32

Black Urfa Chile, Connelly Farms Lettuces, Feta, Za'atar, Pickled Red Onion, Yogurt

GRILLED PRIME HANGER STEAK • 38

Crispy Potato, Grilled Onion, Herbs, Moroccan Spiced Yogurt

SIDES

Grilled Sourdough • 3 | Avocado • 5 | Chicken • 8.50
Shrimp • 9.50 | Bacon • 5 | Seasonal Fruit • 7.5
Fries • 6.50 | Crouton • 5

Dessert

BUTTERSCOTCH PUDDING • 12

Caramel, Crème Fraîche, Maldon Sea Salt

CHEESE COURSE • 18

Humboldt Fog, Blue Cheese, Honey Comb, Berry Jam, French Toast, Walnuts



* 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.

Cocktails

MOONLIGHT MARGARITA • 22

Gran Centenario Reposado, Cointreau, Lacto-Strawberry, Lime, Yuzu Foam, Li Hing

RASPBERRY RHUBARB SPRITZ • 18

Raspberry Infused Aperitivo, Rhubarb, Bubbles, Champagne Acid

THE WAVERLY • 19

Renaissance Gin, Clarified Blueberry Milk, Cardamom, Lemon

BODEGA BOY • 19

Mezcal, Toasted Rice Coconut, Lime, Mango

SEND NOODS • 19

Gin, Shochu, Buckwheat, Saffron, Lemon, Cucumber, Sesame

HONEY BUNNY • 22

Condesa Clasica Gin, Carrot Eau de Vie, Dolin Blanc, Orange Blossom, Caraway, Honey, Lemon

AMBER AFTERNOON • 19

Bourbon, English Breakfast, Italicus, Honey, Lemon, Grapefruit

HERB YOUR ENTHUSIASM • 19

Gin, Fino, Basil Eau De Vie, Ginger, Pineapple, Lemon, Soda

LOST IN TRANSLATION • 19

Gin, Aquavit, Alpe Genepy, Snap Pea, Lime, Wasabi

GREEN LOTUS • 19

Vodka, Lemongrass Shochu, Tomato Water, Yuzu, Lemon, Firewater Bitters, Black Pepper

DARK HORSE • 20

Blanco Tequila, Lo-Fi Dry Vermouth, Aloe, Smoked Salt Orgeat, Lime, Cucumber, Activated Charcoal

TOKIDOKI HIGHBALL • 21

Suntory Toki Whisky, Pickled Plum, Lemon, Soda

KONA OLD FASHIONED • 20

Bourbon, Trader Vic's Macadamia Nut, Mole Bitters

OAXACAN THE LINE • 20

Pandan Mezcal, Blanco Tequila, Coconut, Oolong Demerara

TOURIST TRAP • 19

Vodka, Abstinthe, Coconut, Golden Lentil, Za'tar, Lemon

THAI TEA FIX • 19

Tequila, Orgeat, Pamplemousse, Thai Tea

Wine

SPARKLING

	BTG	BTB
Prosecco, Cantina De Pra, Veneto, Italy, NV	16	-
Cava Brut, 'Blanc De Blancs', Anna Codorniu, Spain, NV	16	63
Cremant De Bourgogne Rose, Cote d'Or, France NV	17	67

WHITE

Pinot Grigio, Massican, Napa Valley, CA, 2024	17	67
Gruener Vetliner, KirchPoint, Wachau, Austria, 2024	18	71
Sauvignon Blanc, Clos Henri, Marlborough, NZ, 2025	17	67
Chardonnay, Outerbound, Sonoma Coast, CA 2022	18	71

ROSÉ & ORANGE*

Grenache Blend, Famille Perrin, Cote Du Rhone, France, 2023	17	--
*Riesling Blend, Jumbo Time, Sonoma, CA, 2024	17	67

RED

Pinot Noir, Land of Saints, Santa Barbara, CA, 2023	17	67
Gamay Beaujolais, Jean-Marc Burgaud, FR 2023	17	67
Malbec Clasico, Altos Las Hormigas, Mendoza, 2022	17	67
Cabernet Sauvignon, Luuma, Calistoga, Napa Valley, CA 2023	18	71
Grenache/Syrah/Carignan, Tapares, Cotes Du Rhone, FR, 2023	17	67

RESERVE

Chardonnay, Kistler, Sonoma, CA, 2023	47	189
Pinot Noir, Domaine Drouhin, Willamette Valley, OR, 2023	42	168
Cabernet Sauvignon, Opus One 'Overture,' Napa Valley, CA 2022	58	352

Non-Alcoholic

Coffee • 3.5	Bottled Sparkling Water • 5/10
Cold Brew • 5	Bottled Water • 10
Iced Rosemary Matcha • 6.5	Coke • 3.5
Chai • 5	Diet Coke • 3.5
Espresso • 4	Sprite • 3.5
Latte • 6	Rootbeer • 3.5
Cappuccino • 6	Lemonade • 4.5
Hot Chocolate • 5	Iced Tea • 4
Hot Tea • 4	Red Bull Energy Drink • 8
Milk Options: Organic Whole Milk, Oat Milk, Almond Milk	
Mela Watermelon • 8	

Wellness

QUICK FIX • 8

Turmeric, Red Beets, Celery, Pineapple, Lemon, Pink & Black Peppercorn

SPA DAY ELIXIR • 12

Ashwagandha Tea, Kiwi, Ginger, Cucumber, Lemon, Cherry Blossom Tonic

APLOS UME SPRITZ • 12

Ume plum, Grapefruit, Sea Buckthorn, Lion's Mane, L-theanine, Magnesium, Dandelion Root, Lime, Sweet Basil

Beer

DRAFT

- PAULANER PILSNER • 9
- CALIDAD MEXICAN LAGER • 9
- BEACH BUM BLONDE • 9
- LEFT HAND MILK STOUT • 9
- HARLAND WEST COAST IPA • 10
- HARLAND HAZY IPA • 10

BOTTLE / CAN

- HARLAND LILIKOI YUZU SOUR • 9
- DONNA'S PICKLE BEER • 6
- MONTUCKY COLD SNACK • 6
- HIGH NOON VARIETY • 7
- JUNESHINE KOMBUCHA • 7
- ATHLETIC BREWING N/A VARIETY • 6



A 4% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO HELP DEFRAY THE RISING LABOR AND HEALTHCARE COSTS.

A SUGGESTED 20% GRATUITY WILL BE INCLUDED FOR PARTIES OF 6 OR MORE.

IF YOU WOULD LIKE THIS MODIFIED, PLEASE NOTIFY YOUR SERVER.