

BRUNCH

BRUNCH COCKTAILS

DRAFTED 1904 BLOODY MARY \$12

fugu small batch california vodka
by cutwater, cutwater spicy or mild local mix,
baja meal-on-a-stick

make your own bloody chelada + \$3
7 oz. dos equis

MICHELADA \$6

corona light, lime, salt

LOCAL SHANDY \$6

st. archer blonde ale, mexican sprite, lime

BUILD YOUR OWN MIMOSA glass / bottle
choice of: strawberry, peach & passion fruit

CAVA

mas fi, spain \$7 / \$24

PROSECCO

mionetto, italy \$11 / \$36

WINE & BUBBLES

BUBBLES glass / bottle

PROSECCO

grancia, italy \$11 / \$36

WHITE

WHITE GIRL ROSÉ \$8 / \$25

PINOT GRIGIO

stemmari, italy \$9 / \$34

SAUVIGNON BLANC

kim crawford, new zealand \$11 / \$42

WHITE BLEND

caymus conundrum, california \$12 / \$46

CHARDONNAY

kaidan, california \$8 / \$30

newton, napa/sonoma \$13 / \$50

RED

ZINFANDEL

tobin james 'ballistic', paso robles \$13 / \$50

PINOT NOIR

primarius, oregon \$11 / \$42

MALBEC

terrazas, argentina \$11 / \$42

CABERNET SAUVIGNON

kaidan, california \$10 / \$38

routestock, napa \$16 / \$62

SOUTH DRAFT MISSION

RISE & SHINE BREAKFAST

BASIC \$12 ●

2 eggs, choice of meat, breakfast potatoes,
choice of toast

HUEVOS RANCHEROS \$15 ○

sunny side up eggs, oaxaca cheese,
black beans, guacamole, salsa ranchero

CALI BREAKFAST BURRITO \$16 ○

beef, eggs, cheddar cheese, pico de gallo,
french fries, guacamole, breakfast potatoes

BREAKFAST SANDWICH \$15 ○

black forest ham, cheddar cheese,
potato cake, pesto aioli, breakfast potatoes

CHILAQUILES ROJOS \$17 ○

braised chicken, queso fresco, pico de gallo,
lime cream, guacamole

CAPRESE OMELETTE \$14 GF

tomatoes, basil, pesto, mozzarella, balsamic,
breakfast potatoes

EGG WHITE HASH \$15 GF

green beans, tofu, edamame, herb potatoes

STEAK & EGGS \$24 GF

10oz ribeye, 2 eggs, bone marrow butter,
breakfast potatoes

EGG & CHORIZO BOLILLO \$14 ○

pork chorizo, kale, potatoes,
poblano cream sauce

MEXICAN SODAS

\$4 EACH

COCA COLA, SPRITE, SQUIRT

SAVORY PLATES

MUSTARD DUSTED PRETZEL BITES \$8
honey mustard

SMOKED ST. LOUIS RIBS \$14 ○●
crispy onions, cilantro, house BBQ

BUFFALO WINGS \$16 ●
traditional garnishes

SHRIMP CEVICHE \$14 ●
aguachile, cucumber, avocado, corn chips

FLAT BREAD \$16
tomato, spicy-fennel sausage,
ricotta cheese, basil

THE CALIFORNIAN CHOP \$15 ○
romaine, bacon, chicken, tomato,
black beans, cheddar cheese, tortilla strips,
avocado ranch

AHI POKE SALAD \$15 GF
quinoa, pickled cucumbers + wakame,
avocado, chukka

PISTACHIO CRUSTED
SALMON SANDWICH \$15 ○
meyer lemon aioli, arugula, fennel,
dijon glaze, french fries

DRAFT BURGER \$16 ○
lettuce, tomato, red onion, white cheddar,
mayonnaise, french fries

make it a veggie burger

{ make it draft style + \$4 ○
sunny side egg, bacon, crispy onions, beer cheese

LOCAL ALBACORE CLUB \$16 ○
tuna salad, lettuce, tomato, bacon,
avocado, french fries

PORK BELLY GRILLED CHEESE \$17
stout braised belly, muenster +swiss cheese,
roasted tomato chutney, mornay, potatoes

SWEETS

BIG DIPPER CINNAMON ROLL \$8

LEMON MERINGUE
FRENCH TOAST \$14
lemon curd, toasted meringue,
graham cracker crumble

APPLE CINNAMON PANCAKES \$14
apple compote, caramel glaze, brown butter streusel

RICOTTA + THYME POPOVERS \$8

YOGURT + BERRIES \$9 ● GF
mixed berry compote, hemp granola,
spiced almonds

Due to California drought conditions, water is served upon request. Consuming raw or under cooked meat, seafood or egg products can increase your risk of foodborne illness.

