



**SUNDAY BRUNCH**

<b>Betty's Benedict</b>	18
<i>farm eggs, Nueske's Canadian bacon, cheddar biscuit, green chile Hollandaise</i>	
<b>Huevos el Rancho</b>	17
<i>two Ken's farm eggs over easy, corn tortillas, black beans, Christmas salsas</i>	
<b>"Morning After" Eye Opener</b>	17
<i>beef short rib hash, Yukon potatoes, pickled jalapeños, sunny-side-up eggs</i>	
<b>Blue Corn Pancakes</b>	14
<i>plain or blueberry, warm maple syrup</i>	
<b>Brioche French Toast</b>	14
<i>toasted hazelnuts, cherry compote</i>	
<b>Breakfast Flatbread</b>	15
<i>Nueske's ham, smoked gouda, braised leeks</i>	
<b>Warm Chicory Salad</b>	14
<i>crispy prosciutto, farm egg, broiled Humboldt fog</i>	
<b>Green Papaya Salad</b>	16
<i>jumbo prawns, spicy peanuts, lime vinaigrette</i>	
<b>Wood-Fired Flat Breads</b>	14
<i>oven roasted tomatoes, fresh mozzarella, basil, pine nuts</i>	
<i>shrimp, arugula, confit of garlic, local goat pecorino</i>	
<i>green chile sausage, braised fennel, red onion</i>	
<i>BBQ chicken, poblano peppers, smoked edam</i>	
<i>wild mushrooms, leeks, white truffle oil</i>	
<b>Mezcal Steamed Mussels and Clams</b>	15
<i>garlic brioche, oregano, red chile flakes</i>	
<b>Linguine Carbonara</b>	19
<i>soft poached egg, ham 3 ways</i>	
<b>Pork Tenderloin in Adobo</b>	20
<i>red rice, black beans, cilantro-radish salad</i>	
<b>Half Rack Baby Back Pork Ribs 24-hour braised</b>	20
<i>5 spice BBQ, SW slaw, pommes frites</i>	
<b>The Burger Bar</b>	16
<i>local grass-fed beef, salmon or grain burger, choice of cheddar, gruyere or blue</i>	
<i>served with pommes frites or tots</i>	
<i>add bacon or green chile</i>	
<b>Sides</b> ~ truffles fries ~ cheese tots ~ steamed asparagus	8

**Bubbles and Bloody Bar ~ libations at 12 noon**

Customize your own Bellini or Mimosa

Zardetto Prosecco \$16      Veuve Clicquot \$19

fresh orange juice ~ grapefruit/basil ~ blood orange ~ peach ~ raspberry/lime

Build your own Bloody Mary or Bloody Maria

Vodka: Kettle One ~ Cap Rock Organic ~ 360 Organic

Tequila: Corzo Silver ~ Cuevo Plantino ~ Sombra Mescal

tomato juice ~ V8 ~ beef boullion ~ fresh horseradish

salted celery sticks ~ jalapeño stuffed olives ~ spicy green beans

Executive Chef **Charles Dale**

20% Gratuity on parties of 6 or more