

Blueberry Scone 4

Mixed Berry, Mango, Banana, Apple Creme Fraiche Bowl with House Made Granola 8

Smoked Rainbow Trout - Watercress Salad 12

avocado, roasted red bell pepper, whole grain mustard, basil-citrus vinaigrette, green goddess sauce

Nutella French Toast 12

challah bread, cinnamon, powdered sugar, fresh berries, maple syrup

Half Stack or Full Stack Pancakes 6/10

lemon, ricotta cheese, maple syrup

Huevos Rancheros 13

corn tortillas, black beans, fried eggs, spicy tomato and tomatillo salsas, queso blanco, chipotle cream

House Cured Salmon Toasts 12

skuna bay salmon lox, grilled sourdough, avocado-cream cheese, capers, tomato, mustard, red onions

Braised Beef Short Rib Hash 13

caramelized onions, roasted bell pepper, potato, short ribs, tomato, poached eggs

Prosciutto Wrapped Asparagus Benedict 14

english muffin, prosciutto wrapped asparagus, spicy hollandaise, potatoes, poached eggs

Cinema Grill Classic Benedict 13

english muffin, canadian bacon, spicy hollandaise, potatoes, poached eggs

Crab Cake - Bacon Benedict 14

english muffin, blue crab cake, poached eggs, spicy hollandaise, potato, poached eggs

Polenta & Eggs 11

polenta cake, two poached eggs, truffle mushroom cream sauce, spinach

Three Cheese Omelet 11

*served with potatoes, fruit and toast**add avocado 2 | spinach 1 | mushrooms 1 | tomato 1 | bacon 2 | sausage 2*

Eggs Any Style 11

two farm fresh eggs cooked any style, served with country potatoes, fruit, toast & choice of Bacon, chicken sausage or pork sausage

*Flank Steak Sandwich 12

onion, bell pepper, mushrooms, jack cheese, sourdough or wheat bread, fries or sweet potato fries

*Cinema Grill Burger 14

*CAB brisket burger, lettuce, tomato, red onion, smokey aioli, brioche bun**Burger additions: bacon 2 | avocado 2 | cheddar, jack or munster 1 | sauteed mushrooms 2 | fried egg 2*

*Individual Cheese Pizza 6

Add: .50

- tomato, mushrooms, red peppers, roasted fennel, basil

Add: 1.00

- Sausage, Pepperoni, Canadian Bacon,
- Artichoke Hearts

Kid's Menu

- one egg, fruit & toast 6
- nutella french toast & fruit 5
- lemon & ricotta pancake & fruit 5

Brunch Drink Specials

- Mimosa (bottomless) 8
- Mango Bellini 7 / 16c
- Bloody Mary 10
- Chili Mary (St. George) 11
- Vietnamese Speedball 10

HOUSE COCKTAILS

Whiskey Sour <i>whiskey, lemon juice, sugar from the Seven Year Itch</i>	10
Roman Holiday <i>gin, elderflower liqueur, raspberry liqueur, lemon juice & orange bitters</i>	10
Pomegranate Caipirinha <i>cachaça, lime, pomegranate</i>	10
Sidecar <i>brandy, lemon juice, orange liqueur from Mame</i>	10
Cross Pollination <i>gin, elderflower liqueur, honey lavender syrup, lemon, blackberry</i>	10
French 75 <i>gin, lemon juice, champagne from Casablanca</i>	10
Adios Gringo <i>mezcal, yellow chartreuse, orange liqueur, muddled serrano chili, lime & orange juice</i>	10
Cucumber Gimlet <i>vodka or gin, lime juice, orgeat, simple syrup, cucumber</i>	10
Pearfection <i>applejack, pear brandy, sloe gin, lemon, agave</i>	10
Moscow Mule <i>vodka, génépy, lime juice, simple syrup, fresh ginger & ginger beer</i>	10

BEERS & CIDERS

AIBC Neptunes Pale <i>Alameda; Classic West coast, floral, piny, citrus 6% abv</i>	7
Faction Spring IPA <i>Dry hopped with mosaic and equinox 6.8% abv</i>	7
AIBC Hef-D <i>Hefeweizen brewed in Alameda, 4.5% abv</i>	6
Fort Point KSA <i>Kolsch American bittering hops and traditional german malts 4.6% abv</i>	7
AIBC CTRL-ALT-DEL <i>robust, classic german style session 5.5% abv</i>	7
Trumer Pils Berkley <i>light, malty perfect smooth finish</i>	7
Crispin Cider Brown's Lane <i>soft tannins with a slight woody finish 16.9oz can 5.4% abv</i>	9
Clausthaler N/A Beer 12oz bottle	5

WINES BY THE GLASS

White & Rose

Annabella Chardonnay <i>Asian pear, vanilla cream soda, and subtle jasmine blossom</i>	8/15c
Prastch 2014 Organic Rosé <i>Austria; aromas of wild strawberries backed by a crisp acidity</i>	8/15c
Ancient Peaks 2014 Sauvignon Blanc <i>Paso Robles; pear, guava & citrus</i>	9/30b
Tiamo Pinot Grigio <i>Veneto Italy, apples pears floral bouquet</i>	10/20c
Claiborne&Churchill <i>aromas of rose petals, citrus and minerality</i>	10/30b

Red

True Myth 2014 Cabernet Sauvignon <i>Paso Robles, rich, robust, dark fruit</i>	9/16c
R&B Cellars Improviser <i>zinfandel, mourvedre, barbera, cabernet, petite syrah blend</i>	8/15c
Taft 2013 Merlot <i>Alexander Valley Sonoma County, currant, blueberry, bing cherry</i>	10/35b
J-Lohr Falcon's Perch Pinot Noir 2013 <i>Violet, Dried Herbs and Vanilla spice</i>	12/22c
Ancient Peaks 2013 Cabernet Sauvignon <i>Paso Robles; black cherry, black currant</i>	13/48b
Rock Wall Wine Co Zinfandel 2012 <i>Monte Rosso vineyard in Sonoma, rich and bright</i>	13/48b
Left Coast Cellars Cali's Cuvée 2013 <i>Willamette Valley Pinot Noir</i>	14/42b

Sparkling

Bellafina Prosecco <i>flavors of yellow apple, white peach, pear and notes of white flowers</i>	8/28b
Wycliff Brut <i>soft, dry yet easy on the palate subtle hints of floral and fruit</i>	8/28b
Desiderio Jeio Cuvée Rosé <i>pinot noir and merlot raspberry, strawberry</i>	12/39b