

BRUNCH BEVERAGES

DIY MIMOSA

served with fresh berries and assorted juice

Francois Montand Brut NV, Jura	75
Steorra Brut, Russian River Valley, California	100
Champagne Drappier 'Carte d'Or' NV, Aube, Champagne	125

BLOODY MARY 16

choice of: smirnoff vodka, mezcal union, linie aquavit
(spirit-free available with seedlip garden 12)

WALK THE EARTH 16

teeling irish whiskey, amaro dell etna,
horchata cordial, oat milk, espresso

COFFEE + TEA

TEAS + TISANES 8

calming - emperor's chamomile, mint heritage,
tropical spiced clementine, fields of france roobios

revitalizing - emperor's jasmine pearls, emperor's genmaicha,
crema earl grey, cloud kissed green, regal english breakfast,
lapsang souchong, and sweet peach noir

ESPRESSO 5

ICED ESTATE BLACK TEA 5

LATTE/CAPPUCCINO 6

MATCHA LATTE 8

KYOTO BLACK COLD BREW 6



This menu is available open - 2pm

CHIA BOWL

Lemongrass, Vanilla, Seasonal Fruit, Coconut, Pistachio, Candied Ginger
vg, gf, df
\$18

CINDY'S HOUSE SALAD

Baby Vegetable Crudit , Sourdough Crouton, Three Peppercorn Dressing, Parmesan
v, nf
\$14/\$23

STRIPED BASS AGUACHILE

Guava, Hibiscus, Red Beets, Avocado, Citrus, Chips
nf, gf, df
\$22

OYSTERS ON THE HALF SHELL

Chef's Selection of Island Creek Oysters, White Balsamic Mignonette
nf, gf, df
\$22 / \$44

AVOCADO TOAST

Goat Cheese, Citrus, Serrano, Pickled Fennel, Pistachio
v
\$18

CHARRED BROCCOLI RABE

Hummus, Carrot, Aleppo, Lemon, Zhoug, Mint
vg, df, gf, nf
\$22

PASTRAMI SMOKED SALMON

Pastrami Spice, Horseradish Cream Cheese, Pickled Beets, Everything Bagel
nf
\$20

CHICKEN KATSU SANDWICH

Cabbage, Cherry Bomb Aioli, B&B Pickles, Fries
nf
\$24

ROPA VIEJA HASH

Braised Beef, Pickled Fresno, Olives, Pepper jam, Farm Eggs
gf, nf
\$25

"NOT SO SECRET" SECRET BURGER

Pimento Cheese, Gouda, Bacon Jam, B & B Pickles, Cherry Bomb Aioli, Sesame Brioche, Fries
nf
\$25

BUTTERMILK PANCAKES

Candied Cashew Mousse, Seasonal Jam, Brulee Banana
v
\$16 / \$32

CHILAQUILES

Salsa Verde, Spanish Chorizo, Queso Fresco, Chihuahua Cheese, Farm Eggs
nf, gf
\$27

SIDES

BACON • BREAKFAST SAUSAGE • SCRAMBLED EGGS • HOME FRIES
\$7

DESSERTS

FRESH BAKED COOKIES

Chocolate Chip, Maldon
v, nf
\$12

STRAWBERRY VANILLA MOUSSE

Strawberry, Vanilla, Yuzu, White Chocolate
nf, gf
\$14

ORANGE CARDAMOM CAKE

Orange, Cardamom, Whipped Mascarpone
v
\$14

The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs, which can contain harmful bacteria, may cause serious illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.
- V: vegetarian | VG: vegan | NF: nut free | DF: dairy free | GF: gluten-free -