

## BEVERAGES

### WINE

#### Sparkling

JP Chenet Sparkling Brut (France) 8/30  
Louis Roederer Brut 375m (Anderson Valley) 25

#### Red

Caiden's Block Nine Pinot Noir (Napa) 9/36  
Waterbrook Malbec (Columbia Valley, WA) 8/30  
Dynamite Red (California) 8/30  
Broadside Cab. Sauvignon (Paso Robles) 9/36

#### White

Montinore Estate Pinot Gris (Oregon) 9/36  
Joe's Wine Grenache Blanc (Santa Inez) 10/40  
Kunde Sauvignon Blanc (Sonoma) 8/30  
Nine Hats Riesling (Washington) 9/36  
Singing Tree Chardonnay (Paso Robles) 9/36

### BEER

#### On Tap

Santa Monica Brew Works IPA (Santa Monica) 8  
Hop Saint Kolsch (Torrance) 8  
21st Amendment Watermelon (San Francisco) 8

#### Bottles & Cans

Avery White Rascal Ale (Colorado) 5  
Santa Monica Brew Works Wit (Santa Monica) 5  
Santa Monica Brew IPA (Santa Monica) 5  
Modern Times Oneida Pale Ale (San Diego) 8  
Pizza Port Brewing Swami IPA (San Diego) 8  
Mikkeller Brewing California Dream Pilsner (San Diego) 8  
Stone Brewing Ruination IPA (San Diego) 8

## OUR STORY

*Rudy & Hudson is named for our grandfathers, two straight forward, uncomplicated men who dreamed big. Through sheer determination, they delivered on those dreams. We honor their legacy with Rudy & Hudson, an honest place, inclusive to all, determined to keep dreaming.*

### *Some of the farms we frequent*

**Peter Schaner, Valley Center, CA**

**Valdiva Farms, Carlsbad, CA**

**The Garden Of, Los Olivos, CA**

**Coleman Family Farms, Carpenteria, CA**

**Rutiz Family Farms, Arroyo Grande, CA**

**Santa Monica Brew Works, SaMo, CA**

### *Special Shout Out!*

Hop Saint, a community pub and brewery dedicated to the production of honest, fresh beer. Brian Brewer, Steve Roberts & Christina Oliva are the people behind this operation in Torrance, California. We are fortunate to have both their beer and smoked meats at Rudy & Hudson.



*OPEN 6:30 am - 3 pm and 5 pm - 10 pm*

*1920 Santa Monica Blvd. Santa Monica, CA 90404*

*www.rudyandhudsoncaliforniadiner.com*

*(424) 581-6444*

# BREAKFAST

See our house made breakfast pastries at the counter.

## EGGS

**Omelettes:** Three Farm Eggs, Served with Hash Browns and Toast (white, wheat or rye) 13.75  
Choose 3 items: Ham, Bacon, Sausage, Turkey Bacon, Spinach, Tomatoes, Mushrooms, Caramelized Onions, White Cheddar, Jack, Gruyere, Smoked Gouda

**Two Eggs Any Style** Hash Browns and Toast or Pancakes 10.00  
add Turkey Bacon, Bacon, Sausage, or Ham 3.50

**Mr. Watson's English Breakfast** Two Eggs, Ham, 12.75  
Tomatoes, Beans, Sausage, Mushrooms, Toast

**Fried Rice Bowl** Pork, Spinach, Eggs, Shiitake Mushrooms, 11.50  
Green Onion, Cucumber, Cilantro,

**Breakfast Burrito** Pork Chorizo, Black Beans, Eggs, 10.75  
Tomato Salsa, Cheese, Sour Cream & Guacamole

**Chilaquiles** Pulled Chicken, Corn Tortillas, Black Beans, 12.25  
Cheddar & Jack Cheese, Pico de Gallo, Cilantro

## PANCAKES

(Add Sausage, Bacon, Ham or 2 Eggs, \$3.50)

**Buttermilk Pancakes** (3) Whipped Butter, Maple Syrup 9.50

**Buckwheat Pancakes** (3) Whipped butter, Maple Syrup (GF/V) 10.50

**Blueberry Whole Wheat Pancakes** 11.75  
(3) Filled with Blueberries, Blueberry Compote, Powdered Sugar

**Banana Pancakes** 11.75  
(3) Toasted Coconut & Sliced Bananas, Passion Fruit Sauce, Whipped Cream

**Bacon Pancakes** 11.50  
(3) Applewood Smoked Bacon, Whipped Butter, Maple Syrup

**Coffee Waffles** 10.00  
Toasted Pecans, Whipped Cream, Maple Syrup, Powdered Sugar / Add Fried Chicken + 6.00

**Brioche French Toast** Golden Brown with Ricotta Cheese, House Made Preserves 9.50

**Coconut French Toast** 11.50  
Toasted Coconut & Banana, Passion Fruit Sauce, Whipped Cream

**House made Granola Crumble**, Yogurt with Fresh Fruit 7.00  
**Bagel & Smoked Salmon**, Cream Cheese, Tomato, Red Onion, Capers, Lemon 10.75  
**Rolled Oats**, Made with milk, Brown Sugar, Banana 6.00

**Dutch Baby Cakes** : Puffy Pancakes in a Cast Iron Skillet (Allow for 20 min.)  
Kale, Crisp Bacon, Aged Cheddar 10.75  
Lemon Ricotta, Wild Flower Honey, Powdered Sugar 9.75  
Sliced Apples, Cinnamon, White Raisins 10.50

# SHARE, SALADS, SANDWICHES, ENTREES

## SALADS

**Little Gem Caesar** 10.50  
Anchovies, Parmesan Croutons,  
Creamy Dressing  
Add Chicken 4.00, Add Steak 6.00

**Albacore Tuna Salad** 12.50  
Greens, Tomatoes, Olives,  
Hard Cooked Egg,  
Green Goddess Dressing

**Pulled Chicken Salad** 12.75  
Market Greens, Cucumber,  
Cilantro, Mint, Red Onion,  
Curry Dressing

**Cobb Salad** 13.75  
Green Onions, Hard Boiled Egg,  
Olives, Tomatoes, Blue Cheese,  
Avocado, Turkey Breast,  
Buttermilk Dressing

## SANDWICHES

Add bacon 3.50 add an egg 1.75 add avocado 2.50

**Tuna Salad Sandwich** 9.75  
Tomatoes, Lettuce, Mayonnaise,  
Country Bread

**Tuna Melt** (on seeded rye bread) 10.75

**Brisket Sandwich** 12.75  
Horseradish, Smoked Cheddar  
& Gouda, Braised Kale, Au Jus

**Bacon, Lettuce, Tomato** 10.75  
Thick Cut Pork Belly, Country Bread  
Tomato, Butter Lettuce, Mayonnaise

**Grilled Cheese** 8.50  
Country bread, Gruyere, Jack Cheese,  
White Cheddar with Tomato Soup

**R&H Reuben** 12.50  
Pastrami, Sauerkraut, Gruyere,  
Pumpernickel & Thousand Island

**Avocado, Sprout Sandwich** 10.75  
Whole wheat Bread, Avocado,  
Tomato, Sprouts & Mayonnaise

**Turkey Club Sandwich** 11.50  
Triple Wheat Bread, Turkey Bacon,  
Sliced Turkey, Tomato, Lettuce  
add/ Avocado 2.50

**R&H Burger** 12.75  
Tomato & Butter Lettuce with Fries  
Add White Cheddar, Gruyere, Blue 2.00

Ask your server about  
our house made desserts

## SOUPS

Tomato Soup, Parm Croutons 7.00  
Chicken Noodle Soup 7.00

## ENTREES

**Barbecue Baby Back Pork Rib** 15.50  
Potato Salad, Coleslaw, Chipotle BBQ

**Steak with Fries** 17.50  
Flatiron, French Fries, Herb Butter

**California Sanddabs** 17.25  
Braised Black Kale, Roasted Red Potatoes

**Fried Chicken** 16.75  
Buttermilk Crust, Smashed Potatoes,  
Sour Cream, Shallot Gravy.

Ask Your Server About  
Our Daily Specials

## SIDES

Organic Eggs (2) 2.50  
Turkey Bacon 4.00  
Breakfast Sausage 5.00  
Applewood Smoked Bacon 5.00  
Country Ham 5.00  
Avocado 2.50  
Sliced Tomato 2.00  
Hash Browns (Apple Sauce,  
Sour Cream) 4.00  
Bagel, Cream Cheese, Jam 2.50  
English Muffin, Jam, Butter 2.50  
Pancake, (2) Butter, Syrup 6.00  
French Fries 5.00  
Coleslaw 3.50  
Potato Salad 3.50

# DRINKS

## FRESH JUICES, ELEXORS, SMOOTHIES

Orange, Grapefruit 4.00  
Arnold Palmer 4.00  
Fresh Turmeric Root, Ginger, Lemon 6.00  
Carrot, Pineapple, Beet, Turmeric 6.00  
Beet, Pomegranate, Ginger, Mint 6.00

## SMOOTHIES

Kale, Romaine, Parsley, Apple, Ginger 8.00  
Strawberry, Honey, Yogurt, Dates 8.00

## COFFEE

Verve Coffee, Santa Cruz, California

Drip with Refills 3.50  
Espresso 3.00  
Macchiato 3.50  
Americano 3.00  
Cappuccino 4.00  
Latte 4.25  
Cold Brew 3.75

## TEA

Rishi Teas: Jasmine Green, 3.50  
Chamomile, English Breakfast 3.50  
Iced Organic Black 3.50  
Arnold Palmer 4.00

## KIDS EAT TOO

(for children under 12)

**Junior Plate** 7.50  
Buttermilk Pancake,  
Sausage, 1 Egg, Whipped Butter  
& Maple Syrup

**Fried Chicken Strips** 6.00  
Tomato Sauce or BBQ Sauce

**Macaroni and Cheese** 5.00  
Shell Pasta, Cheesy Sauce

**Spaghetti and Meatballs** 7.00  
House-Made Meatballs & Sauce

**Quesadillas** 5.00  
Jack and Cheddar Cheese,  
Tomato Salsa