

BRUNCH

GOAT CHEESE SCRAMBLE with prosciutto di parma, seasonal produce & lemon buerre blanc on pain de mie toast. **15**

HUEVOS RANCHEROS three cheese enchiladas, tomatillo salsa verde, refried black beans, smashed avocado, pico de gallo & an over easy egg. **16**

CHILAQUILES shredded carnitas, pt.reyes toma cheese & poblano rajas tossed with tortilla chips & salsa amarilla; slow cooked eggs. **16**

EGGS BENEDICT chipotle-lemon hollandaise, slow cooked eggs & applewood smoked ham on thyme-cheddar biscuits with crispy garlic fingerlings. **16**

BREAKFAST SANDWICH smoked bacon, white cheddar, over medium egg & bacon-jalapeno aioli on griddled pain de mie with tater tots. **14**

BREAKFAST TACOS pork belly picadillo, oaxaca cheese & scrambled eggs in golden flour tortillas with guacamole & tater tots. **15**

DUTCH PANCAKE strawberry & apple with mint, black pepper-candied bacon, maple syrup & house-made ricotta cheese. **12**

TORTILLA SOUP shredded chicken, fava beans, cotija cheese & crispy tortilla strips in a guajillo chile-lime broth. **8**

MIXED LETTUCES roasted beets, pistachios, crispy quinoa, ricotta salata & sherry vinaigrette. **12**

CAESAR little gem lettuce, sourdough croutons, sonoma dry jack & lemon-parmesan dressing. **13**

LA TOSTADA butter lettuce, toy box tomatoes, avocado, queso fresco, pumpkin seeds & chipotle-tomatillo dressing. **14**

Add PAN-ROASTED ROCK COD (9) *or* GRIDDLED MARY'S CHICKEN (6)

FISH TACOS sculpin ipa beer battered local rock cod, tomatillo salsa, guacamole & chipotle slaw on flour tortillas. **12**

FRIED CHICKEN SANDWICH buttermilk battered chicken breast, memphis bbq sauce & picnic slaw on a brioche bun with sweet potato fries. **16**

THE TIPSY BURGER niman ranch beef, white cheddar, caramelized onion, little gems & tomato on a brioche bun with french fries. **16**

add NIMAN RANCH BACON (2), FRIED ORGANIC EGG (2) *or* AVOCADO (2)

substitute PT. REYES BLUE (1) *or* AMERICAN

On The Side

OLD FASHIONED DOUGHNUTS mexican tcho chocolate, marscapone frosting & rainbow sprinkles to dip. **10**

CINNAMON "STICKY" BUNS topped with smoked niman bacon bits, toasted pistachios & sea salt. **10**

THYME & CHEDDAR BISCUITS spiced honey butter. **7**

BLACK PEPPER-CANDIED NIMAN BACON. **7**

MAC 'N' CHEESE smoked niman bacon & parmesan-herb gratin. **13**

SWEET POTATO FRIES horseradish-herb aioli. **6**

FRENCH FRIES. **6**

TATER TOTS. **6**

Mornin' **COCKTAILS**

THE MARY PIG
a classic bloody mary, tipsy style . . . **12**

SPICY MARY
our bloody mary with Fugu Habanero vodka & spiced rim . . . **12**

PIMMS #1 CUP
pimms, cucumber, lemon & ginger ale . . . **12**

MORNIN' TEA
vodka, apricot-riesling jam, lemonade & iced tea . . . **12**

STRAWBERRY FIELDS
russian standard vodka, fresh strawberries, splash of soda & lime . . . **12**

HIBISCUS SPRITZ
lo fi hibiscus amaro, prosecco, lime & splash of guava soda . . . **12**

EXECUTIVE CHEF
Juan Carlos Maeda
SOUS CHEF
Witmer Saborzano



We are very proud to offer a variety of local & sustainably sourced products. Our meat, poultry and dairy are all natural, hormone-antibiotic free, 100% vegetarian fed & free-ranging. Our produce celebrates the small, organic farmers of the bay area and we are most dearly inspired by the seasonal harvests of our partner, Oak Hill Farm, just to the north in Sonoma. We are also required to inform you that eating raw or undercooked foods may very well increase your risk of food borne illness. A 3.5% surcharge has been added due to San Francisco employer mandates, including Healthy SF. Gratuities of 18% may be added to parties of 8 people or more. Lastly, we are also not responsible for lost or stolen items.