

SUNROSE

CALIFORNIA EATERY

Breakfast & Brunch served all day

B•A•B* bacon or sausage patty, two eggs your way, crispy potatoes, toasted country bread	19
OATMEAL (V) rolled oats, maple syrup, cinnamon, sultanas, berries, toasted almonds	14
YOGURT & GRANOLA (V) coconut yogurt, seeded granola, seasonal fruit	14
BRIOCHE FRENCH TOAST (V) seasonal berries, whipped chantilly cream, maple syrup	18
RICOTTA TOAST (V) ricotta, honey, asian pears, toasted country bread	16
EGG SALAD TOAST (V) cherry tomatoes, soft herbs, crème fraîche, toasted country bread	16
AVOCADO TOAST (V) fresno chilis, cherry tomatoes, radish, sprouts, seeds, toasted sesame bread	18
SANDWICH* bacon, sunny-side egg, cheddar cheese, avocado, garlic aioli, toasted bun, crispy potatoes	18
BURRITO* bacon, scrambled eggs, crispy potatoes, cotija cheese, roasted tomato salsa, crème fraîche	18
EGG WHITE OMELET* (V) (GF) roasted summer squash, creamy goat cheese, squash blossoms, herbs, crispy potatoes	20
MEDITERRANEAN* (V) soft boiled egg, grilled halloumi, hummus, marinated olives, cucumber salad, sumac, pita, cherry tomatoes	20
SUNROSE BREAKFAST* two sunny-side eggs, sausage patty, herb roasted mushrooms, grilled tomatoes, toasted country bread	23
DUTCH BABY PANCAKE (V) seasonal fruit, powdered sugar, whipped chantilly cream, maple syrup, served in a hot skillet	18
STEAK & EGGS* (GF) 5oz hanger steak, two sunny-side eggs, crispy potatoes	27

Roman-Style Flatbreads

SMOKED SALMON herbed crème fraîche, arugula, capers, pickled red onion, fresh dill, cucumber <i>(served all day)</i>	25
DAISY ROSE (V) tomatoes, mozzarella, garden basil <i>(served after 10am)</i>	19
SAUSAGE & SHROOMS pork fennel sausage, roasted mushrooms, herbs, fresh mozzarella, garlic panna <i>(served after 10am)</i>	23
SICILIAN spicy italian salami, pork fennel sausage, mozzarella, manchego, tomatoes, herbs, basil <i>(served after 10am)</i>	24

Later in the Day served weekdays after 10am (all day on the weekends)

GRILLED HALLOUMI (V) piquillo pepper, mint, olio verde, toasted country bread	14
HUMMUS & PITA (V) crispy chickpeas, pimenton de vera luce, olive oil	14
ROASTED CAULIFLOWER (V) (GF) garlic, yogurt, sumac, almonds, chimichurri sauce	16
PATATAS BRAVAS (V) (GF) crispy japanese sweet potatoes, aleppo honey, fresno chilis, whipped ricotta, pistachio dukkah	17
CURRY BUTTERMILK FRIED CHICKEN tzatziki, pickled red onions, cucumbers	22
VEGAN CAESAR SALAD (V) romaine hearts, garlic croutons, nutritional yeast, cashew caesar dressing, grilled tofu	19
SUNROSE SALAD (V) (GF) asian pears, goat cheese, candied pecans, garlic vinaigrette	19
MISO CHICKEN SALAD roasted chicken, shredded greens, scallions, cilantro, thai basil, mint, ginger, carrots, sesame seeds, crispy shallots	19
CRISPY PORK BELLY SANDWICH* romesco, manchego cheese, garlic aioli, arugula, toasted sweet potato bun, french fries	21
BURGER* sunny-side egg, cheddar, caramelized onions, shredded lettuce, secret sauce, toasted bun, french fries	22
STEAK FRITES* (GF) 7oz hanger steak, french fries, side salad	29

Fresh Pastries

CHEDDAR CHIVE SCONE	6
SULTANA SCONE	6
BLUEBERRY MUFFIN	6
BROWN BUTTER CHOCOLATE CHIP COOKIE*	4.5
SNICKERDOODLE COOKIE*	4.5
ORANGE POLENTA TEACAKE (GF)	7

Sides

BACON	7
PORK OR TURKEY SAUSAGE PATTY	7
CRISPY POTATOES	6
FRENCH FRIES	6
SEASONAL FRUIT BOWL	9
TOASTED COUNTRY BREAD	4
SIDE SALAD	6

Add-Ons salad or eggs

+ EGG*	3
+ MUSHROOMS	3
+ SMOKED SALMON*	9
+ AVOCADO	3
+ GRILLED TOMATOES	3
+ TOFU	5
+ GRILLED CHICKEN	6
+ GRILLED SALMON*	10
+ HANGER STEAK*	14

Desserts

CHOCOLATE BUDINO candied pecans, chocolate pearls, olio verde, fleur de sel	10
BREAD PUDDING banana, whiskey caramel, sultanas, brioche, crème anglaise, whipped chantilly cream	12
AFFOGATO-ISH (GF) vanilla bean ice cream, whiskey caramel sauce, espresso shot	9
DARK CHOCOLATE CHIP BANANA BREAD (GF) (V)	10

(V) Vegan (V) Vegetarian (GF) Gluten-Friendly

TIP POOLING 100% of tips received are pooled and distributed amongst all Sunrose team members.

*Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness. These dishes may contain or may be prepared with raw or undercooked ingredients. If you have any concerns or questions, please feel free to ask a team member for more information.

Please inform your server of any food allergies or dietary preferences. All ingredients are not listed on the menu. While we take every precaution to accommodate your needs, please be aware that Sunrose California Eatery is not an allergen-free environment.

WE ARE A CASHLESS RESTAURANT



Feel the Weekend Vibes All Week Long™ at Sunrose California Eatery. We take pride in crafting almost everything in-house. For everything else, we collaborate with partners who share in our philosophy and high standards of quality. Our purpose is to create unforgettable experiences through authentic hospitality, filling our walls with memorable moments of laughter and happiness. So, whether you've come to gather, escape, work, or play, Sunrose is here to help you savor every day. Welcome home; we're glad you're here and hope to see you at our table again soon.

SUNROSE

CALIFORNIA EATERY

Signature Proof

ELDERFLOWER SPRITZ St-Germain, triple sec, lime juice, champagne, soda water, mint	14
BLOODY MARY Hanson vodka, lemon, house bloody mary mix	15
IRISH COFFEE Tullamore Dew, coffee, sugar cubes, heavy whipping cream	13
SUNDOG MULE Tanqueray gin, grapefruit, rosemary, FeverTree blood orange ginger beer	16
TEQUILA SUNROSE Casamigos Blanco tequila, lemon, fresh-pressed orange juice, hibiscus, Tahin	16
SUNROSE ESPRESSO MARTINI Tito's, cold brew, Frangelico, Baileys	16
THE DAY IS YOUNG Bulleit bourbon, lemon, watermelon, Tajín	15

Bartender's Favorites

SUNRISE MARTINI Beefeater gin, house-made jam, honey, lemon	16
0% PROOF WATERMELON REFRESHER watermelon, lemon, tonic, Tajín	9

Mimosas

CLASSIC champagne, orange juice	15
GRAPEFRUIT champagne, grapefruit juice	15
WATERMELON champagne, watermelon juice	15
CRANBERRY champagne, cranberry juice	14

Wines

G.H.MUMM Champagne	50
GRAND IMPERIAL BRUT Champagne	9/32
GRAND IMPERIAL BRUT Champagne Rosé	10/35
SANTA MARGARITA Sparkling Rosé	14/48
MIONETTO Prosecco	10/40
ALLEGRO Moscato	8/30
1000 STORIES Chardonnay	8/32
HARKEN 🍷 Chardonnay	9/32
19 CRIMES Chardonnay	10/40
SUNNY WITH A CHANCE OF FLOWERS Chardonnay	12/48
SUMMER WATER Rosé	11/44
DAOU VINEYARDS DISCOVERY Rosé	13/50
BONTERRA 🍷 Sauvignon Blanc	9/32
SANTA MARGARITA Pinot Grigio	12/50
1000 STORIES BOURBON BARREL Zinfandel	9/32
BOGLE 🍷 Merlot	9/32
NOBLE VINES 🍷 Pinot Noir	9/33
STERLING VITNER'S 🍷 Cabernet Sauvignon	9/32

Bottles & Draft

CORONA 12oz bottle	7
14 CANNONS TYRANNICIDE IPA 16oz draft	8
TARANTULA HILL IPA 16oz draft	8
TARANTULA HILL LIQUID CANDY 16oz draft	8
ENEGREN THE LIGHTEST ONE LAGER 16oz draft	8
STONE BUENAVEZA SALT & LIME LAGER 16oz draft	8
SUNROSE BLONDE 16oz draft	7
GOLDEN STATE CIDER 16oz draft	8
JUNE SHINE P.O.G. HARD KOMBUCHA 16oz draft	8

0% Proof non-alcoholic

LYRE'S American Malt & Cola, Amalfi Spritz, Classico, G&T	11
COSNOHOLICAN hibiscus, cranberry, lime	8
ROSE & MARY rosemary, lime, FeverTree cucumber soda	8
WIDE AWAKE cold brew, tonic	8
BEST DAY BREWING 0.5% ABV	7
ATHLETIC FREE WAVE 0.5% ABV	7
ATHLETIC UPSIDE DAWN 0.5% ABV	7
CORONA 0.5% ABV	7
GIESEN SPARKLING BRUT 0.5% ABV	30

Barista's Favorites

LAVENDER LATTE	7
ROSEMARY LATTE	7
ICED HONEY OAT MATCHA LATTE	8

Coffee hot, iced, decaf

DRIP	5	MATCHA LATTE	7
ESPRESSO	4.5/6	MOCHA	7
CAPPUCCINO	5	MODERN TIMES COLD BREW (refill available)	6
LATTE	6	HOT CHOCOLATE	6
CHAI LATTE	6.5	ALTERNATIVE MILK oat, almond, coconut	1



Tea

WEST COAST BLACK TEA darjeeling, assam	5
DARJEELING GREEN TEA	5
CHAMOMILE	5
MASALA CHAI black tea, ginger, green cardamom, bay leaves, cloves	5
BLACK ICED TEA (refills available)	5
URBAN RETREAT GREEN ICED TEA ginger, tulsi (refills available)	5

pondicherry
dry goods

Cold & Fresh-Pressed Juices

WATERMELON	8	GRAPEFRUIT*	7	ORANGE	6
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Ice-Cold Refreshments

MEXICAN COKE <u>OR</u> SPRITE	7
DIET COKE <u>OR</u> LEMONADE (refills available)	5
ROOT BEER <u>OR</u> GINGER BEER	6
ARNOLD PALMER (refills available)	6
HIBISCUS LEMONADE hibiscus, lemonade, mint (refills available)	7

🍷 House Wine 💰 Cashless Restaurant

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