

BREAKFAST

egg items come with a choice of
rosemary garlic potatoes or organic mixed greens
substitute fruit bowl | 2
substitute egg whites | 2

BREAKFAST PANINI | 13 ^{GF}
scrambled eggs, applewood smoked bacon, oven dried tomatoes,
goat cheese, organic arugula, caramelized onions, ciabatta bread

HUEVOS RANCHEROS | 12
2 fried eggs, sautéed grape tomatoes, red onions, anaheim chiles,
puréed black beans, aged white cheddar, avocado,
ranchero sauce, corn tortilla, crème fraîche
add pulled chicken breast | 4

PORCINI MUSHROOM OMELETTE | 12
manchego, marsala mushroom sauce

SMOKED SALMON BAGEL PLATE | 14
plain or onion toasted bagel, whipped cream cheese, tomato,
red onion, organic arugula, capers
sub gluten free bread | 2 | bacon | 3

BRIOCHE CINNAMON FRENCH TOAST | 11
maple syrup, powdered sugar
shaved almonds & nutella sauce | 3
berry compôte | 3
toasted marshmallow fluff | 2

TASTE-Y BREAKFAST BURRITO | 13
scrambled eggs, tomatoes, applewood smoked bacon, cilantro,
black beans, aged white cheddar, pico de gallo, ranchero sauce,
spinach tortilla
"wet" burrito | 2 | jalapeño | 2

HOLE IN ONE | 14
two baked eggs, wild mushroom, asparagus, truffle cream sauce,
toasted brioche, grana padano

BREAKFAST QUESADILLA | 13
scrambled eggs, cilantro, green onions, avocado, aged white
cheddar, pico de gallo, flour tortilla

STEAK & EGGS | 22
6 oz skirt steak, two eggs any style,
chipotle hollandaise

VEGAN TOFU SCRAMBLE | 14 ^V ^{GF}
tofu, purple kale, roasted red bell pepper,
red onions, mushrooms, ranchero sauce
substitutue chicken | 2 | add eggs | 2

SMOKED SALMON BENEDICT | 15
two poached eggs, organic arugula,
bernaise sauce, toasted english muffin

BLTA BENEDICT | 14
two poached eggs, cherry tomato & avocado relish,
applewood smoked bacon, toasted english muffin

SIDES

SEASONAL FRESH FRUIT PLATE | 8

MIXED BERRIES CUP | 8

WHITE TRUFFLE OIL & MUSHROOM
MAC & CHEESE | 9

GRILLED CHICKEN APPLE SAUSAGE | 4

APPLEWOOD SMOKED BACON | 4

BAGEL & CREAM CHEESE | 4

TOAST & JAM | 2
country white or multigrain
gluten free | 2

PASTAS

add a fried egg to any dish | 2

PENNE CECCA | 14 ^{GF}
grape tomatoes, spinach, garlic, pomodoro, extra virgin olive oil,
brown rice pasta, parmigiano
mary's chicken breast | 7 | blackened tiger shrimp | 7
pan roasted salmon | 9 | grilled steak 6oz | 14

KOBE BEEF MEATBALL PASTA | 19
wagyu american beef, golden raisins,
caramelized onion, pine nuts, white truffle
cheese fondue, linguine, parmigiano, pecorino romano
sub brown rice pasta | 2 ^{GF}

SANDWICHES

FRIED CHICKEN SANDWICH | 15
marinated in gochujang, cole slaw, pepperoncini,
sriracha aioli, brioche bun
choice of pomme frites or mixed greens
sub sweet potato fries | 2

CHICKEN SALAD SANDWICH | 13
pulled mary's organic chicken, tarragon, dried red currants,
garlic aioli, gala apples, toasted brioche bun
choice of pommes frites or mixed greens
korean sweet potato steak fries | 2

KOBE BEEF BURGER 8oz | 16
american wagyu beef, red onion jam, organic arugula,
gorgonzola cheese, roasted garlic aioli, toasted brioche bun,
choice of pommes frites or mixed greens
korean sweet potato steak fries | 2
sautéed cremini mushrooms | 3 | applewood smoked bacon | 3

"IMPOSSIBLE" VEGAN BURGER | 16 ^V
butter lettuce, tomato, grilled red onions, vegan cheese,
vegan sriracha aioli, toasted vegan bun
choice of pommes frites or mixed greens
korean sweet potato steak fries | 2
sautéed cremini mushrooms | 3 | applewood smoked bacon | 3

SALADS ^{GF}

SUPER FOOD SALAD | 15
kale, spinach, romaine, walnuts, apples, quinoa, avocado,
red bell pepper, dried cranberry, golden beets,
meyer lemon vinaigrette

BLACKENED SALMON | 19
all natural salmon, organic mixed greens, capers,
fresh herbed goat cheese, oven roasted tomatoes,
roasted shallot vinaigrette

CHOPPED SABROSA | 15
romaine lettuce, avocado, roasted corn, tomatoes, black bean,
red onion, cilantro, white cheddar, red bell pepper,
crispy corn tortilla strips, honey-jalapeño vinaigrette

WALDORF CHICKEN | 14
mary's organic pulled chicken breast, organic mixed greens,
candied walnuts, apples, red grapes, gorgonzola cheese,
gorgonzola dressing

blackened tiger shrimp | 7 | grilled steak 6oz | 14
pan roasted natural salmon | 9 | mary's chicken breast | 7

RISE & SHINE

MIMOSA or SPARKLING WINE | 9
bottomless | 17 per person | 1.5 hour limit with purchase of entree

POMEGRANATE BASIL SANGRIA | 15
skyy blueberry vodka, st. germain, basil, pomegranate purée,
seasonal fruit, sparkling wine, soda water
carafe | 26

SPICY BLOODY MARY | 13
tito's, bloody mary mix, tabasco, cholula,
worcestershire sauce, fresh ground pepper



BRUNCH COCKTAILS

MAKE & BAKE | 15

maker's mark, maple syrup, angostura, orange twist

THE ALL FATHER | 15

bulleit bourbon, lemon juice, simple syrup, soda water

DAVINCI CUP | 13

hendricks gin, lemon juice, agave syrup, barone fini pinot grigio, mint leaves

TASTY MULE | 15

tito's vodka, ginger beer, fresh lime juice, blood orange bitters

TR HOUSE MARGARITA | 11

el jimador blanco, triple sec, fresh agave, lime juice

NON - ALCOHOLIC

| | |
|---|------|
| SAN PELLEGRINO | 7 |
| FIJI | 5.5 |
| JUICE | 3.5 |
| orange, apple, pineapple, cranberry, grapefruit | |
| SODA | 3 |
| coke, diet coke, sprite, ginger beer | |
| BLACK ICED TEA | 3.75 |
| LEMONADE/ARNOLD PALMER | 3.5 |
| HOT TEA | 3.5 |
| early grey, chamomile citrus, mint melange, marrakesh mint, orange dulce, tropical green, african nectar, breakfast | |
| COFFEE | 3 |
| ESPRESSO | 3.25 |
| DOUBLE ESPRESSO | 4.25 |
| CAPPUCCINO or LATTE | 3.75 |
| CARAMEL or VANILLA LATTE | 4.25 |

FRESH JUICES

TASTE DETOX | 8

carrot, beet, ginger, apple, lemon, cayenne pepper

IMMUNE BOOSTER | 8

apple, ginger, cucumber, lemon, spinach

MAKE MINE A RE-TOX | +5

add house vodka or gin to your fresh juice

CRAFT BEERS

| | |
|---|---|
| 805, FIRESTONE | 8 |
| blonde ale 4.7% abv - california | |
| LAGUNITAS IPA | 8 |
| indian pale ale 6.2% abv - california | |
| PERONI | 8 |
| euro pale ale 5.1% abv - italy | |
| EINSTOCK WHITE ALE | 7 |
| witbier 5.2% abv - iceland | |
| NORTH COAST, SCRIMSHAW PILSNER | 7 |
| pilsner 4.4% abv - fort bragg, california | |
| ALLAGASH WHITE ALE | 8 |
| witbier 5% abv - maine | |
| ERDINGER (NON-ALCOHOLIC) | 7 |

GF gluten free

While we offer gluten free menu items, we are not a gluten free kitchen.

Cross contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Please advise your server of any food allergens.

Eating raw or uncooked animal product may increase your risk of foodborne illness; especially if you have a medical condition.

18% gratuity added automatically for parties of six, 20% for parties of eight or larger. Outside dessert fee subject to \$4 charge per person. \$20 corkage fee.

BRUNCH PRIX FIXE

2 course | 18

STARTER

choice of:

FRUIT CUP

seasonal fresh fruit

ORGANIC MIXED GREENS **GF**

oven dried tomatoes, parmigiano, radish, cucumber, pecorino romano, roasted shallot vinaigrette

CHICKEN POTATO SOUP **GF**

celery root, carrot, onion, fingerling potato, pulled chicken

ENTREE

choice of:

BREAKFAST PANINI **GF**

scrambled eggs, applewood smoked bacon, oven dried tomatoes, organic arugula, goat cheese, caramelized onions, ciabatta bread, rosemary garlic potatoes or organic mixed greens

HUEVOS RANCHEROS **GF**

fried eggs, sautéed grape tomatoes, red onions, anaheim chiles, puréed black beans, avocado, aged white cheddar cheese, ranchero sauce, corn tortilla, crème fraîche, rosemary garlic potatoes or organic mixed greens

PENNE CECCA

grape tomatoes, spinach, garlic, pomodoro, brown rice pasta, parmigiano
mary's organic chicken breast | 7 blackened tiger shrimp | 7 pan roasted natural salmon | 9

SUPER FOOD SALAD **GF**

kale, spinach, romaine, walnuts, apples, quinoa, avocado, red bell pepper, dried cranberry, golden beets, meyer lemon vinaigrette
mary's organic chicken breast | 7 blackened tiger shrimp | 7 pan roasted natural salmon | 9

BUBBLY & ROSÉ

| | gl | btl |
|-------------------------------------|----|-----|
| AVISSI, PROSECCO ITALY | 12 | 50 |
| TATtinger, CHAMPAGNE FRANCE..... | 16 | 79 |
| WHISPERING ANGEL, ROSÉ FRANCE | 15 | 58 |

WHITES

| | | |
|---|----|----|
| MARTIN RAY, CHARDONNAY SONOMA..... | 12 | 48 |
| NAPA CELLARS, CHARDONNAY NAPA VALLEY..... | 15 | 52 |
| BOUCHAINE, CHARDONNAY NAPA VALLEY..... | | 52 |
| ANGELINE RESERVE, SAUVIGNON BLANC SONOMA..... | 12 | 46 |

| | | |
|--|----|----|
| LA FIERA, PINOT GRIGIO ITALY..... | 12 | 46 |
| PASCAL JOLIVET, SANCERRE FRANCE..... | 16 | 62 |
| EROICA CHATEAU STE, RIESLING WASHINGTON..... | 14 | 54 |

REDS

| | | |
|---|----|----|
| TALBOTT LOGAN, PINOT NOIR MONTEREY..... | 16 | 62 |
| AUSTERITY, CABERNET SAUVIGNON PASO ROBLES..... | 12 | 48 |
| JUSTIN, CABERNET SAUVIGNON PASO ROBLES..... | 16 | 62 |
| VINUM CELLARS, CLARKSBURG PETITE SIRAH NAPA VALLEY..... | 13 | 52 |
| TERRAZAS, MALBEC ARGENTINA..... | 15 | 54 |

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