



SIGNATURE DRINKS

SBAGLIATO DE AMERICANO	15		
GREENBAR GIN, ST. GEORGE BRUTO AMERICANO, BRUT, GRAPEFRUIT			
COFFEE & TONIC	13		
MR. BLACK COFFEE LIQUEUR WITH HOUSE TONIC			
BLOODY MARY	9		
PLATINUM VODKA, HOUSE TOMATO MIXTURE, BRINED SEASONAL VEGETABLES			
MIMOSA KIT	30		
J.P. CHENET, TIKI-GRIA, ORANGE JUICE, HOUSE MADE CORDIAL			
COFFEE FLOAT	5		
ICED COFFEE AND SWEET CREAM GELATO			
VIETNAMESE COFFEE	5		
ICED ESPRESSO, SWEETENED CONDENSED MILK			
ICED BLACK TEA	3		
“OLD FASHIONED” ICED BLACK TEA	4		
ICED TEA WITH ORANGE AND BITTERS			
ARNOLD PALMER	4		
ICED TEA W/ LEMON SORBET			
FRESH SQUEEZED ORANGE JUICE	4		
DRIP COFFEE	3	HOT COCOA	4
ESPRESSO	2.5	ICED COFFEE	3
MACCHIATO	3	AFFOGATO	3
CAPPUCCINO	3.5	MOCHA	4.5
HOT TEA	3	LATTE	4
CARAMEL LATTE	4.5	CHAI LATTE	4

MOTHER'S DAY BRUNCH

May 9, 2021

10:00AM - 2:00PM

GRAZING BOARD

(FOR THE TABLE)

ROASTED CARROT + FENNEL SALAD

PICKLED SHALLOT, PISTACHIOS, CURED YOLK, CALIFORNIA AVOCADO GREEN GODDESS

or

CRAB BISQUE

JASMINE RICE, PICKLED CORIANDER, RED CURRY COCONUT CREAM

POACHED ORA KING SALMON

ENGLISH PEAS, ROASTED FINGERLINGS, ROASTED TOMATO HOLLANDAISE

or

MAMA'S CHICKEN PICCATA

SAUTÉED BABY SPINACH, HERB ROASTED POTATOES, CAPER + WHITE WINE BUTTER SAUCE

or

ALMOND WOOD GRILLED STEAK AND EGGS

CALIFORNIA AVOCADO, SALT + VINEGAR FINGERLINGS, WILD ONION SALSA VERDE

FRUTTI DI BOSCO

LOCAL BERRIES, MARSALA ZABAGLIONE, AMARETTI CRUMBLE, FRESH MINT

\$50 per guest