



STARTERS

citrus marinated olives 7 VGN GF

oysters GF
mignonette 3 each

argentine empanadas
roasted bone marrow,
shredded beef, tapenade,
manchego 24

deviled eggs GF
crispy cheddar cheese, pickled
jalapeno 12

thai lollipops
frenched chicken drumsticks, thai
sauce, thai chiles, papaya salad 18

flatbread platter VGN
hummus, housemade pickles,
seasonal vegetables 15
add: bbq tri-tip 11

crispy rice cakes with spicy tuna
ahi tuna, roe, spicy mayo, avocado,
ponzu sauce 21

SALAD

baby kale-romaine caesar salad
crispy capers, herbed breadcrumbs,
lemon 15

shrimp louie
shredded baby iceberg, egg, pickles,
onions, tomatoes, radishes, avocado,
wild patagonian prawns 24

roasted beet salad VEG GF
summer berries, pistachios,
horseradish crema, mint 17

strawberry fields forever
heirloom baby greens, strawberries,
blueberries, candied walnuts, blue
cheese, poppy seed raspberry
vinaigrette 18

add to any salad:

ora king salmon 16
(c.a.b.) flat iron 16
mary’s grilled chicken breast 12
nashville hot chicken 12
grilled wild prawns 14

LUNCH ENTRÉES

fish and chips
local rock cod, dust bowl beer batter,
tartar sauce, lemon, fries 16

tri tip sandwich and fries
red pepper aioli, pickled red onions,
arugula 18

nashville chicken sandwich
cabbage slaw, dill pickle, white sauce,
fries 17

west coast fish tacos
local rock cod, dust bowl beer batter,
mango salsa, chipotle sauce, cabbage
slaw, wild rice, corn, cotija cheese 19

BRUNCH ENTRÉES

SAVORY

avocado toast
poached egg, pickled onion, radish,
everything spice 18
add: citrus cured salmon 5

shakshuka and eggs
flatbread, crispy chickpeas, avocado
16

chilaquiles
salsa rojas, cotija, fried egg, pickled
onion 15
add:
mary’s rotisserie chicken 8
bbq tri-tip 11

brunch burger
onion bacon jam, fried egg, tomato,
hash brown 18

tri tip benedict
hollandaise, poached egg, arugula,
pickled onions, chive 17

wood grilled (c.a.b.) flat iron steak
and eggs
black peppercorn jus, parmesan, fries
38

fried hot chicken and waffle
nashville spice, crispy herbs, lemon 18

SWEET

roth granola and fruit bowl
yogurt, seasonal fruit, lemon curd 11

buttermilk pancakes
seasonal toppings 13

cinnamon roll
cream cheese glaze 9

french toast
coconut cream, pineapple 13

WOOD FIRED PIZZA

breakfast pizza
potatoes, sausage, kale, egg,
hollandaise 18

margherita pizza VEG
buffalo mozzarella, tomato, basil,
olive oil 16

pepperoni pizza
mozzarella, red onion, calabrian chile
18

garden pizza VGN
peperonata, basil pesto, “parmesan”
20

wild mushroom pizza VEG
garlic cream, thyme, garlic honey 19

prawn and white sauce pizza
calabrian chile oil, arugula, scallion 22

SIDES

thick cut applewood bacon 6

spicy candied bacon 8

breakfast potatoes 6

house sausage patty 6

hashbrown 5

buttermilk biscuit 6

egg of any style 4

DESSERT

chocolate cake
layered strawberry mousse, raspberry
sauce 16

burnt basque cheesecake
lemon curd, blackberries 12

buttermilk panna cotta
apples, brown butter crumble,
mint 9

cream puffs
passion fruit sauce,
bavarian custard
filling 13

BRUNCH BAR

MIMOSAS
Glass 13 Flights 25 Carafes 38
P’rose Champagne with
your choice of juice

blood orange
mango
white peach
pear
pink guava
mango/passion fruit

BLOODY COCKTAILS

tahoe blue bloody mary
tahoe blue vodka mixed with our
house crafted bloody mary mix and
garnish with a smoked bacon salt rim.
12

califino bloody maria
califino blanco tequila mixed with our
house crafted bloody mary mix and
garnish with a smoked bacon salt rim.
12

vegetarian VEG

vegan VGN

gluten-free GF

Consuming raw or undercooked proteins may increase your risk of food borne illness.
Please let your server know of any allergies, wheat flour is used in our kitchens and we
make a great effort to be gluten sensitive.

BRUNCH MENU