



## STARTERS

citrus marinated olives 7 VGN GF

oysters GF  
mignonette 3 each

deviled eggs GF  
crispy cheddar cheese, pickled  
jalapeno 14

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

flatbread platter VGN  
hummus, housemade pickles,  
seasonal vegetables 18  
add: bbq tri-tip 11

## 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 18  
(c.a.b.) flat iron 18  
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 18

tri tip sandwich and fries  
red pepper aioli, pickled red onions,  
arugula 20

nashville chicken sandwich  
cabbage slaw, dill pickle, white sauce,  
fries 18

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

vegetarian VEG

vegan VGN

gluten-free GF

## BRUNCH ENTRÉES

### SAVORY

roth classic breakfast  
2 eggs any style, 2 bacon, 2 sausage,  
choice of potato and toast 22  
sub: pancakes or waffle 5

avocado toast  
poached egg, pickled onion, radish,  
everything spices 18  
add: salmon lox 5

chilaquiles  
salsa rojas, cotija, fried egg, pickled  
onion 16  
add:  
mary's rotisserie chicken 8  
bbq tri-tip 10

brunch burger  
onion bacon jam, fried egg, tomato,  
hash brown 21

tri tip benedict  
hollandaise, poached egg, arugula,  
pickled onions, chive 18

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 19

### OMELETTE

philly omelette  
tri tip, onion, bell pepper, mushroom,  
cheese, choice of potato and toast 22

farmers omelette  
bacon, sausage, onion, bell pepper,  
mushroom, tomato, cheese, choice of  
potato and bread 22

vegetarian omelette  
onion, bell pepper, mushroom,  
tomato, cheese, choice of potato and  
toast 22

### SWEET

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

buttermilk pancakes  
seasonal toppings 13

seasonal specialty buttermilk  
pancakes  
seasonal toppings 15

french toast  
texas toast, fresh seasonal fruit,  
whipped cream 14

## WOOD FIRED PIZZA

breakfast pizza  
potatoes, sausage, kale, egg,  
hollandaise 21

margherita pizza VEG  
buffalo mozzarella, tomato, basil,  
olive oil 19

pepperoni pizza  
mozzarella, red onion, calabrian chile  
21

wild mushroom pizza VEG  
garlic cream, thyme, garlic honey 21

bbq chicken pizza  
mozzarella, red onion, jalapeños  
22

prawn and white sauce pizza  
calabrian chile oil, arugula, scallion 24

birria pizza  
shredded beef, onions, cilantro,  
salsa, dipping broth 24

pesto chicken pizza  
mozzarella, red onion, bell  
pepper, marinated artichoke 22

## SIDES

thick cut millionaire bacon 6

spicy candied millionaire bacon 8

breakfast potatoes 6

breakfast sausage 6

hashbrown 5

buttermilk biscuit 6

egg of any style 4

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 BAR

### **mimosas**

*glass 13*

*carafes 38*

*p'rose champagne*

*choice of juice*

*blood orange*

*mango*

*white peach*

*pear*

*pink guava*

*mango/passion fruit*

### **spanish sangria**

*glass 14*

*carafes 41*

### **bloody cocktails**

#### ***tahoe blue bloody mary***

*tahoe blue vodka mixed with  
house crafted bloody mary mix  
and garnished with a smoked  
bacon salt rim 12*

#### ***califino bloody maria***

*califino blanco tequila with  
house crafted bloody mary mix  
and garnished with a smoked  
bacon salt rim 12*

### **brunch cocktails**

#### ***rosemary peach bellini***

*botanical infused grey goose,  
house crafted simple syrup,  
peach puree, fresh rosemary 14*

#### ***watermelon basil cooler***

*botanical infused grey goose,  
house crafted simple syrup, fresh  
squeezed lime juice, watermelon  
infused liqueur 14*

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