

# BRUNCH

## SMALL PLATES

- SMOKED SALMON TOTS** herb creme fraiche, avocado, caper, shallots 10  
**AVOCADO TOAST (V)** heirloom tomato, green goddess, sesame seed 15  
**FRESH BAKED CORNBREAD** thai red curry butter 6  
**STONE FRUIT SALAD (CBV)** regier farm peaches, white nectarine, pluots, honey and mint 10  
**CUCUMBERS & WATERMELON (V)** toasted garlic, chili oil, fresh mint 7  
**MAMA MINA'S FALAFEL (V)** hummus, cucumber, tomato jam, endive crudite 13  
**BURRATA & STRAWBERRIES** basil, balsamic reduction, crispy baguette 14  
**ROASTED BROCCOLI** parmigiano reggiano, anchovy, lemon, chili flake 10  
**CRAB & THAI COCONUT SOUP** sweet peas, soft tofu, fresh herbs 13

## SALADS & BOWLS

- QUINOA & KALE (GF)(V)** cucumber, snap peas, bean sprouts, sunflower seeds, peanut dressing 14  
**TRUFFLE CAESAR** gem lettuce, sweet onion crema, parmesan cheese, garlic streusel, truffle dressing 14  
**AVOCADO B.L.T. WEDGE** double cut bacon, blue cheese, tomato, egg, red onion, buttermilk ranch 18  
**MEDITERRANEAN GRAIN BOWL (GF)(CBV)** cucumber, tomato, feta, red wine vinaigrette 15  
**BBQ PORK MAC & CHEESE** curry cornbread crumble, green onion 15  
add falafel 4 chicken 6 steak skewer 10 shrimp 12 salmon 12

## EGGS & BREAKY

- MAINE LOBSTER BENEDICT** organic poached eggs, hollandaise espellette, breakfast potatoes 28  
**SMOKED TURKEY HASH** caramelized onion, pappadew peppers, organic poached eggs, gremolata 17  
**'SINALOAN' CHICKEN CHILAQUILES** avocado, organic sunny side up egg, lime crema, cotija 19  
**TWO EGGS ANY STYLE (GF)** roasted tomato, borracho beans, choice of bacon or chicken sausage 21  
**CREME BRULEE FRENCH TOAST** market strawberries, maple syrup, whipped cream 19  
**MUSHROOM & GRUYERE CHEESE OMELETTE** mixed greens, breakfast potatoes 16  
**STEAK & EGGS** 8oz top sirloin steak, organic eggs any style, breakfast potatoes 32

## HAND HELD

choice of house salad or french fries

- FALAFEL PITA (V)** tomatoes, green onion, parsley, pickled jalapeno, tehina sauce 16  
**1/2 RACK AMERICAN BBQ ST. LOUIS CUT PORK RIBS** fresh baked cornbread, borracho beans & cauliflower 'potato' salad 19  
**BBQ PULLED PORK SANDWICH** coleslaw, pickles, crispy onions 16  
**HOUSE SMOKED TURKEY 'CLUB'** applewood smoked bacon, lettuce, tomato, crispy onions, green goddess 16  
**PANKO CRUSTED ROCK FISH TACOS (GF)** pineapple salsa, chipotle crema 18  
**THE DOUBLE CHEESEBURGER** the BUTCHERY beef, secret sauce, caramelized & raw onions, pickles 19  
add avocado 5 bacon 5 fried egg 4

## SIDES

- TWO EGGS ANY STYLE** 6  
**BACON** 9  
**BORRACHO BEANS (GF)** 8  
**FRENCH FRIES (V)** 7  
**CHICKEN SAUSAGE** 9  
**CRAB FRIED RICE** 17

## SUGAR RUSH

- SUGAR & SCRIBE KEY LIME PIE** 11  
ginger-graham cracker, whipped cream  
**BLUEBERRY-LEMON PANNA COTTA** 9  
cardamom cookie crumble  
**WALNUT-CHOCOLATE CHIP COOKIES** 8

**(GF)** gluten free **(V)** vegan **(CBV)** can be vegan

chef/proprietors MICHAEL MINA + AYESHA CURRY  
executive chef antonio votta

The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.  
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.

# BEVERAGES

## TEA-LIXERS

- TROPICAL PALMER** 5  
tropical green tea, fresh lemonade
- SWEET BERRY BLUE** 5  
brewed sweet tea, muddled blueberries
- ALOHA BREW** 5  
black tea, pineapple juice, mint

## BOOZIE & BOUGHIE COCKTAILS

- LILIKOI MAI TAI** 14  
havana club rum, goslings, lilikoi, pineapple, lime
- GINA JAMAICA** 14  
absolut elyx vodka, barsol pisco, cucumber, basil
- COLD SMOKED OLD FASHIONED** 14  
evan williams bourbon, cardamom, corazon bitters
- ISSA G & T** 14  
beefeater gin, aperol, grapefruit, peach, rose, tonic

## BOTTOMLESS BRUNCH

### DIANE'S BLOODY MARY'S, SANGRIA or MIMOSAS 25

## BOTTLE/CAN BEER

- PALE ALE .394** 7  
alesmith | san diego | pale ale | 6%
- NUT BROWN ALE** 6  
alesmith | san diego | brown ale | 5%
- DOS TOPAS** 6  
topa topa | san diego | lager | 4.5%
- MULLIGAN** 8  
second chance | san diego | amber ale | 8.5%
- STAFF MAGICIAN** 8  
mikkeller | san diego | hazy ipa | 5.5%
- SCORPION BOWL** 7  
stone | san diego | ipa | 7.5%
- FEAR.MOVIE.LIONS** 9  
stone | san diego | double ipa | 8.5%
- HARD ACAI BERRY** 8  
june shine | san diego | hard kombucha | 6%

## WINES BY THE GLASS

### SPARKLING

- JEIO** prosecco 13 | 51  
nv | veneto, italy
- GLORIA FERRER BLANC DE BLANC** 19 | 75  
nv | carneros, california
- CAMPO VIEJO** cava 13 | 51  
nv | rioja, spain

### WHITE

- TERRAS GAUDA** albariño 13 | 51  
2018 | rias baixas, spain
- JUSTIN** sauvignon blanc 12 | 47  
2018 | pasa robles, california
- PIERRE SPARR GRAND RESERVE** riesling 14 | 55  
2017 | alsace, france
- NIELSON** chardonnay 13 | 51  
2018 | santa barbara, california
- NEYERS** chardonnay 16 | 72  
2018 | napa, california

## ZERO PROOF

- GARDEN OF EDEN** 5  
grapefruit, cucumber, basil
- DEL MAR COLADA** 5  
coconut, lime, lavender
- GUAVA LEMONADE** 5  
guava puree, fresh lemonade

- SHAPE SHIFTER** 14  
tres agaves tequila, passion fruit, pineapple, honey
- PUNCH DRUNK** 14  
titos vodka, peach, lime, raspberries
- HOUSE SANGRIA** 11  
red or white with seasonal fruit

## DRAFT BEER

14 OZ | 20 OZ

- POR FAVOR** 8 | 11  
new english | san diego | pilsner | 4.8%
- BLOOD ORANGE IPA** 8 | 11  
latitude 33 | san diego | ipa | 7.2%
- TROPIC OF THUNDER** 8 | 11  
stone | san diego | lager | 5.8%
- THE HARLOT** 8 | 11  
societe brewing co | san diego | blonde | 5.6%
- HONCHO HEFEWEIZEN** 8 | 11  
mother earth brew co | san diego | hefeweizen | 5%
- NEW ZEALAND HAZY IPA** 8 | 11  
harland brewing co. | san diego | hazy ipa | 6.7%

## ROSÉ

- BODEGA FINCA NUEVA** 16 | 63  
2018 | rioja, spain
- MONCIGALE** 13 | 51  
2018 | cotes de provence, france

## RED

- ERATH** pinot noir 16 | 60  
2017 | dundee, oregon
- MURPHY-GOODE LIAR'S DICE** zinfandel 15 | 59  
2014 | sonoma, california
- EXCELSIOR** syrah 14 | 55  
2017 | robertson, south africa
- FELINO** malbec 16 | 63  
2017 | valle de uco, argentina
- DAOU** cabernet sauvignon 17 | 67  
2017 | paso robles, california
- PARDUCCI TRUE GRIT** cabernet sauvignon 15 | 59  
2016 | mendocino, california

# WINE BOTTLES

## SPARKLING

<b>ROEDERER ESTATE ROSE</b>	80	<b>ROEDERER ESTATE BRUT PREMIER NV</b>	146
nv   mendocino, california		nv   mendocino, california	
<b>BOLLINGER</b>	222	<b>VEUVE CLIQUOT YELLOW LABEL</b>	170
nv   champagne, france		nv   champagne, france	
<b>PIPER HEIDSIECK</b>	117	<b>DOM PERIGNON</b>	510
nv   champagne, france		2008   champagne, france	
<b>GOSSET GRAND CHAMPAGNE RESERVE</b>	130		
NV   CHAMPAGNE, FRANCE			

## ROSÉ

<b>PRET A BIORE</b>	85
2018   napa, california	

## WHITE

<b>FREEMARK ABBEY</b> sauvignon blanc	68	<b>NEYERS CARNEROS</b> chardonnay	75
2018   napa, california		2016   napa, california	
<b>DOMAINE DU PRE SEMELE</b> sauvignon blanc	90	<b>JJ VINCENT POUILLY-FUISSE</b> chardonnay	75
2017   loire valley, france		2016   BURGUNDY, FRANCE	
<b>BYRON "NIELSON VINEYARD"</b> chardonnay	65	<b>BODEGA FILLABOA</b> albariño	48
2017   santa barbara, california		2018   rias baixas, spain	
<b>QUPE RESERVE BLOCK 11</b> chardonnay	69	<b>DOMAINE WACHAU FEDERSPIEL</b> gruner veltliner	56
2016   santa barbara, california		2016   wachau valley, austria	
<b>SANFORD BENEDICT</b> chardonnay	92	<b>AUGUST KESSELER "R" KABINETT</b> riesling	46
2016   santa barbara, california		2017   rheingau, germany	
<b>AU BON CLIMAT</b> chardonnay	95	<b>REMY PANIER VOUVRAY</b> chenin blanc	65
2016   santa ynez valley, california		2017   loire valley, france	
<b>FLOWERS</b> chardonnay	110	<b>CHARLIE &amp; ECHO</b> viogner	55
2016   sonoma, californa		2017   warner springs, california	

## RED

<b>BABCOCK "RITA'S EARTH"</b> pinot noir	65	<b>PRISONER</b> cabernet blend	115
2018   santa barbara, california		2018   napa california	
<b>SOKOL BLOSSER "EVOLUTION"</b> pinot noir	58	<b>DARIOUSH CARAVAN</b> cabernet sauvignon	115
2017   willamette valley, oregon		2014   napa, california	
<b>SIDURI</b> pinot noir	54	<b>VIN PERDU</b> cabernet sauvignon	140
2017   willamette valley, oregon		2016   napa, california	
<b>PAUL HOBBS CROSSBARN</b> pinot noir	74	<b>HEITZ</b> cabernet sauvignon	160
2017   sonoma, california		2014   napa, california	
<b>DELOACH OFS RUSSIAN RIVER</b> pinot noir	88	<b>FAUST</b> cabernet sauvignon	125
2016   sonoma, california		2017   napa, california	
<b>RICHARD G PETERSON</b> pinot noir	130	<b>DOMINUS ESTATE NAPANOOK</b> cabernet sauvignon	175
2016   MONTEREY, CALIFORNIA		2016   YONTVILLE, CALIFORNIA	
<b>FREEMARK ABBEY</b> merlot	74	<b>CHIMNEY ROCK</b> cabernet sauvignon	225
2014   napa, california		2016   napa, california	
<b>DAY</b> zinfandel	69	<b>AMUSE BOUCHE</b> cabernet blend	350
2016   sonoma, california		2015   napa, california	
<b>PRISONER UNSHACKLED</b> cabernet blend	70	<b>COPAIN TOUS ENSEMBLE</b> syrah	70
2018   california		2016   mendocino, california	
<b>JUSTIN</b> cabernet sauvignon	70	<b>CASTIGLION DEL BOSCO</b> brunello sangiovese	125
2017   pasa robles, california		2013   BRUNELLO DI MONTALCINO, ITALY	
<b>JUGGERNAUT</b> cabernet sauvignon	49	<b>MICHELE CHIARLO</b> barbera d'sti	49
2017   napa, california		2016   piedmont, italy	
<b>GIRARD ARTISTRY</b> cabernet blend	85	<b>TORRES SALMOS PRIORAT</b> spanish blend	85
2016   napa, california		2015   priorat, spain	
<b>MARKHAM "CELLAR 1879"</b> cabernet blend	68	<b>BODEGAS FAUSTINO</b> riojo reserva tempranillo	50
2015   napa, california		2013   rioja, spain	

## LARGE FORMAT | 1.5L

<b>SONOMA CUTRER</b> chardonnay	180	<b>BELLE GLOS 'LAS ALTURAS'</b> pinot noir	139
2016   SONOMA, CALIFORNIA		2017   santa lucia, california	
<b>TORRES SALMOS PRIORAT</b> spanish blend	170	<b>THE ARSONIST</b> red blend	139
2014   PRIORAT, SPAIN		2015   zamora, california	
		<b>DAOU</b> cabernet sauvignon	150
		2016   napa, california	