

BRUNCH

SMALL PLATES

- FRESH BAKED CORNBREAD** thai red curry butter 6
- CITRUS BEETS (VEG)** whipped ricotta, toasted pistachio, cara cara orange, ruby grapefruit 12
- CRISPY STICKY RIBS** sweet chili glaze 10
- MAMA MINA'S FALAFEL & HUMMUS (V)** vegetable crudite,tehina, tomato jam 9
- SPICY THAI BEEF LETTUCE CUPS (GF)** thai chili & basil, pickled carrots, crispy rice 14
- WILD MUSHROOM SOUP (V)** farro, chestnut, black trumpet mushroom, lemongrass-coconut cream 9

SALADS & BOWL

- SALMON QUINOA & KALE SALAD (GF)** cucumber, radish, dried cranberry, pumpkin seed, celery, ginger vinaigrette 21
- CHICKEN TRUFFLE CAESAR** sweet onion crema, parmesan cheese, garlic streusel, truffle dressing 18
- BISTRO FILET B.L.T. WEDGE** bacon, blue cheese, tomato, egg, red onion, buttermilk ranch 21
- TRUFFLE FARRO RISOTTO (VEG)** butternut squash, black trumpet mushrooms, fresh chives 19
- add** chicken 6 bistro filet 10 salmon 12

EGGS & BREAKY

- MAINE LOBSTER BENEDICT** organic poached eggs, hollandaise espellette, arugula 28
- TOKYO HOT FRIED CHICKEN & WAFFLE** matcha green tea waffle, yuzu kosho honey 25
- SMOKED BRISKET HASH** saute onions & peppers, organic sunny side up egg, gremolata 17
- AYESHA'S UMAMI DUNGENESS MAC N CHEESE** parmesan cheese, lemon, garlic, scallions 25
- 'SINALOAN' CHICKEN CHILAQUILES** avocado, organic sunny side up egg, lime crema, cotija 19
- TWO ORGANIC EGGS ANY STYLE (GF)** breakfast potatoes, bacon, sourdough toast 19
- BLUEBERRY-LEMON PANGAKES** vermont maple syrup, vanilla whipped cream 15
- MUHSROOM & GRUYERE CHEESE OMELETTE** breakfast potatoes 16
- HOT LINKS & EGGS** schmitz ranch hot link sausage, organic eggs any style, crispy breakfast potatoes 19

HAND HELD

- BACON,EGG & CHEESE BURGER** the BUTCHERY beef, secret sauce, caramelized & raw onions, pickles 23
- BBQ PULLED PORK SANDWICH** pickles, crispy onion rings 16
- TOGARASHI CHICKEN TENDER SNACKERS** kimchi slaw, yum yum sauce, hawaiian sweet rolls 15
- BAJA ROCK FISH TACOS (GF)** pico de gallo, chipotle aioli, purple cabbage 18

SIDES

- TWO EGGS ANY STYLE** 6
- BACON** 9
- BREAKFAST POTATOES (GF)(CBV)** 8
- FRENCH FRIES (V)** 7
- GARLIC FRIED RICE (GF)** 10 add dungeness crab 9
- WHOLE AVOCADO (V)(GF)** 8

SUGAR RUSH

- SUGAR & SCRIBE KEY LIME PIE** 11
- ginger-graham cracker, whipped cream
- AYESHA'S NUTELLA CREPE** 11
- toasted hazelnuts, fresh mango
- WALNUT-CHOCOLATE CHIP COOKIES** 7

(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

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
- 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

ZERO PROOF

- GARDEN OF EDEN** 5
- grapefruit, cucmber, basil
- DEL MAR COLADA** 5
- coconut, lime, peach
- PEACH LEMONADE** 5
- peach puree, fresh lemonade

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

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%

DRAFT BEER 14 OZ | 20 OZ

- SECRET SAFARI** 8 | 11
- abnormal | san diego | pale ale | 5%
- BLOOD ORANGE IPA** 8 | 11
- latitude 33 | san diego | ipa | 7.2%
- MAGNERS IRISH CIDER** 8 | 11
- magners | irish cider | 4.5%
- THE HARLOT** 8 | 11
- societe brewing co | san diego | blonde | 5.6%
- PLENTY FOR ALL** 8 | 11
- fall brew co | san diego | pilsner | 4.8%
- NEW ZEALAND HAZY IPA** 8 | 11
- harland brewing co. | san diego | hazy ipa | 6.7%

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

ROSÉ

- BODEGA FINCA NUEVA** 16 | 63
- 2018 | rioja, spain
- JEAN-LUC COLOMBO** 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
- PRISONER UNSHACKLED** cabernet blend 18 | 70
- 2018 | california
- CROSSBARN** pinot noir 19 | 75
- 2018 | california

