

## BREAKFAST

### JUICES

<i>Fresh Squeezed Orange</i>	6
<i>Pineapple Green Smoothie</i> Pineapple, Spinach, Cucumber, Avocado, Mint, Lemon, Coconut Water	13
<i>Little West—100% Cold Pressed</i>	12
<i>The Clover</i> Kale, Cucumber, Pear	
<i>Gingersnap</i> Apple, Lemon, Ginger	
<i>Sunrise</i> Carrot, Orange, Ginger, Turmeric	

### COFFEE & TEA

We proudly serve Peerless Coffee & Steven Smith Teas

<i>Westside Blend Drip</i>	6
<i>Cortado</i>	7
<i>Matcha Latte</i> Organic Matcha Tea, Almond Milk, Agave Syrup	8
<i>London Fog Latte</i> Steven Smith Earl Grey, Tahitian Vanilla, Honey, Oat Milk	8

### WATER

<i>Acqua Panna</i> Still, One Liter	9
<i>San Pellegrino</i> Sparkling, One Liter	9

**GF**—Gluten Free **VG**—Vegetarian **VE**—Vegan **DF**—Dairy Free

18% gratuity will be added to parties of 6 or more.  
Split plate fee of \$4 will apply. Corkage fee of \$30 per 750ml bottle (two bottles max).

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## SUMMER

### LIGHTER

<i>Smoked Salmon Flatbread</i> Santa Barbara Smoked Salmon, Herbed Cream Cheese, Hard-Boiled Egg, Tomato-Caper Salad	21
<i>Roasted Fruits &amp; Yogurt</i> <b>VG</b> Market Fruit, Labneh, House Granola, Vanilla-Honey Glaze	16
<i>Passion Fruit Chia Parfait</i> <b>VE</b> Chia Pudding, Roasted Fruit, Granola, Five-Spice Agave	15
<i>Avocado Toast</i> <b>VG DF</b> Seeded Grain Bread, Smashed & Sliced Avocado, Tomato Jam, Arugula, Radish, Soft Poached Eggs	19
<i>Crab Cake Benedict</i> Poached Eggs, Avocado Hollandaise, Arugula, Fennel Citrus Salad, English Muffin	31

### LARGER

<i>Eggs Any Style</i> Two Cage-Free Eggs Your Way, Crushed & Crispy Potatoes, Choice of Toast Select One: Pork Sausage, Beyond Sausage, Turkey Sausage, Bacon	24
<i>Green Eggs No Ham</i> <b>GF VG</b> Egg White Omelet, Baby Spinach, Spring Onions, Asparagus, Chives, Avocado, Salsa Verde, Crushed & Crispy Potatoes	22
<i>HB Omelet</i> <b>GF</b> Three Cage-Free Eggs, Chorizo, Cilantro, Pepper Jack Cheese, Tomato, Jalapeño, Red Onions, Crushed & Crispy Potatoes	23
<i>CB&amp;J French Toast</i> <b>VG</b> Brioche, Blueberry Compote, Cashew Butter Maple Syrup	18
<i>Breakfast BLTA</i> Over-Easy Egg, Bacon, Avocado, Arugula, Tomato, Chipotle Crema, Pretzel Roll, Crushed & Crispy Potatoes	19
<i>Steak &amp; Eggs</i> <b>GF</b> Charbroiled 8oz Hanger Steak, Over-Easy Eggs, Chimichurri, Crushed & Crispy Potatoes	32

### SIDES

<i>Bacon</i> <b>GF</b>	8	<i>Toast</i>	6	<i>Cage-Free Egg</i> <b>GF VG</b>	4
<i>Pork or Turkey Sausage</i>	8	<i>Crushed &amp; Crispy Potatoes</i> <b>GF VE</b>	7	<i>Just Egg</i> <b>VE</b>	4
<i>Beyond Sausage</i> <b>VE</b>	8	<i>Seasonal Fruit &amp; Berries</i>	9	<i>Avocado</i> <b>GF VE</b>	5

### LIBATIONS

<i>Kickstarter</i> SKYY Vodka, Filthy Bloody Mary Juice, Fresh Lemon, Pickled Radish and Peppercini	18
<i>Wake Up Call</i> Tanqueray 10 Gin, Cointreau, Lemon Juice, Apricot Marmalade	18
<i>Recovery</i> Black Pepper-Infused La Tierra de Acre Mezcal, Carrot, Ginger, Turmeric	18

### WINES

6oz / 9oz / Bottle

<i>Mumm, Brut Prestige, CA</i>	15 / - / 64
<i>Lucien Albrecht, Crémant d'Alsace, FR</i>	16 / - / 68
<i>Il Masso, Pinot Grigio, IT</i>	14 / 20 / 52
<i>St. Marguerite, Symphonie, Rosé, FR</i>	15 / 21 / 65
<i>Trinitas Cellars, Cuvee Blanc, Lodi, CA</i>	14 / 20 / 54
<i>Flowers, Chardonnay, Sonoma, CA</i>	19 / 26 / 76
<i>Four Graces, Pinot Noir, OR</i>	15 / 22 / 66
<i>Trinitas Cellars, Sandy Lane, Red Blend, CA</i>	16 / 23 / 70
<i>Nieto Senetiner, Malbec, Mendoza, ARG</i>	15 / 22 / 66
<i>Daou, Cabernet, Paso Robles, CA</i>	16 / 23 / 70
<i>Roth Estate, Cabernet, Alexander Valley, CA</i>	23 / 29 / 92

### DRAFT BEER

<i>Firestone Walker, Cali Squeeze Blood Orange, Wheat</i>	10
<i>Karl Strauss, Lōrea Blonde</i>	9
<i>Grupo Modelo, Pacifico, MX</i>	9
<i>Sierra Nevada, Hazy Little Thing IPA, CA</i>	10
<i>Beachwood, Hayabusa, Japanese Rice Lager</i>	10
<i>Brewery X, Slap &amp; Tickle, West Coast IPA</i>	10
<i>Ballast Point, Calico Amber Ale, CA</i>	9
<i>Kona, Big Wave Golden Ale, CA</i>	9