

## BRUNCH COCKTAILS

<b>MIMOSA</b> campari, fresh squeezed oj, prosecco	11.00
<b>COFFEE DRANK</b> dark matter cold brew, chairman's reserve spiced rum, evan williams bourbon, cream, vanilla	11.00
<b>THE MORNING AFTER</b> corazon tequila, campari, lime, grapefruit	11.00
<b>BLACKBERRY BRAMBLE</b> gin, lemon, cassis	11.00
<b>BLOODY MARY</b> tito's vodka, house made mix, pepperoncini, salumi	11.00
<b>CHEF MAHIN'S MICHELADA</b> ice cold victoria, fresh lime, cholula, jalapeño lime salt	11.00

## BREAKFAST

<b>GRANOLA &amp; GREEK YOGURT</b> housemade almond crunch granola, local honey, fresh berries	9.95
<b>MULTIGRAIN BELGIAN WAFFLE</b> maple syrup, fresh berries, almond crunch, whipped cream	9.95
<b>SEASONAL OMELET</b> inspired by the market, served with house made bread	10.95
<b>3 EGG BREAKFAST</b> 3 cage-free eggs, spicy tomato jam, crispy bacon or sausage patty, smashed potatoes, house made bread	12.95

## PIZZA

5 eggs scrambled, baked in our hearth oven on our signature crust  
(egg whites only - add \$1)

<b>CHILAQUILES PIZZA</b> parmesan cream sauce, whole eggs, green onion grana padano, crispy tortilla strips, fresno chili (cholula hot sauce served on the side)	15.95
<b>KICK START</b> housemade italian sausage, calabrian chili, roasted garlic, fresh mozzarella, green onions	15.95
<b>BACON AND EGG</b> parmesan cream sauce, smoked bacon, gruyère, parsley, chili flakes, pecorino, fresh rosemary, arugula	15.95
<b>VENICE BEACH</b> egg whites, shaved mushrooms, caramelized onions, gruyère cheese, parsley, smoked bacon, truffle	15.95
<b>FRENCH TOAST</b> french toast base, caramelized bananas, butterscotch, caramel, sea salt, served on our thin sin dough	14.00
<b>CINNAMON SUGAR CRUNCH</b> whipped cream, fresh berries, maple syrup, crispy cinnamon sugar topping, served on our thin sin dough	12.00

## SANDWICHES

all of our sandwiches are served with a side salad

<b>GREEN EGGS AND HAM SANDO</b> hand made sourdough english muffin, gruyère cheese, arugula pesto, niman ranch ham, arugula	9.95
<b>STELLA BARRA CLASSICO</b> hand made sourdough english muffin, crispy bacon, garlic aioli, arugula, gruyère cheese	9.95
<b>WAFFLED HAM &amp; CHEESE</b> house made brioche, havarti cheese, smoked ham, whole grain mustard, pressed in a waffle iron (add fried egg for \$1)	10.95