



B R E A K F A S T M E N U

Daily 6:30AM - 10:30AM

H O T I T E M S

Breakfast Sandwich	21	Buttermilk Pancakes	20
Over-Easy Egg, Country Ham, Lemon Aioli, Arugula, Sourdough English Muffin		Classic, Chocolate Chip, or Blueberry, Maple Syrup, and Butter	
Avocado Toast	23	Classic Eggs Benedict	24
Country Bread, Haas Avocado Mash, Soft Scrambled Egg, Fromage Blanc, Onion Sprouts, Spiced Pepitas		Sourdough English Muffin, Canadian Bacon, Poached Eggs, Hollandaise +3 Spinach, +8 Smoked Salmon	
Two Eggs Any Style	22	Smoked Salmon Plate	20
Fingerling Breakfast Potato, Choice of Bacon, Ham, or Chicken Sausage, Choice of Toast		Roasted Tomato, Shaved Onion, Capers, Cucumber, Cream Cheese, Toasted Bagel	
888 Omelette	23	Brioche French Toast	20
Spinach, Mushroom, Tomato, Monterey Jack, Fingerling Breakfast Potatoes, Choice of Toast		Roasted Berry Compote, Maple Syrup, Honey Butter	

S M A L L I T E M S

Cereals with Milk	11	Steel Cut Oatmeal	14
Granola, Cheerios, Special K		Golden Raisins, Brown Sugar +10 Avocado, Egg, Spinach	
Yogurt	12	Yogurt Parfait	15
Plain or Fruit-Flavored		Toasted Nut Granola, Plain Yogurt, Assorted Berries	
Sliced Fruit Plate	14		
Berry Bowl	14		

C H E F ' S P A S T R I E S

Assorted Pastries	Continental Breakfast	35
Croissant, Chocolate Croissant, Seasonal Danish, Seasonal Muffin	Yogurt Parfait, Choice of Pastry, Choice of Juice, Small Pot of Coffee or Tea	
Basket (3) \$21, Each \$8		

B E V E R A G E S

All hot beverages made with  coffee beans and  tea

Coffee Pot	12	Fresh Orange Juice	13
Espresso	Single 6 Double 8	Smoothie of the Day	14
Cappuccino	Single 6 Double 8	Soft Drinks	6
Latte	Single 6 Double 8	Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Small Mineral Water	
Tea	9	Milk Whole, 2%, Half & Half	7
English Breakfast, Earl Grey, Chamomile		Non Dairy Options: Almond, Oat, Soy + \$3	
Jasmine, Mint, Green Tea			

18% gratuity will be added, \$7.5 dollar delivery fee and tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.
WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more info, go to www.P65Warnings.ca.gov/restaurant. Warning: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.
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LUNCH MENU

Monday - Friday 11AM - 2PM

----- A P P E T I Z E R S -----

Tomato Soup	17	Chef's Cheese Plate	27
Focaccia Crostini		Local Selection of Cheeses, Grapes, Marionberry Jam, Marcona Almonds, Walnut-Cranberry Bread & Cocoa Nib Cherry Almond Crisp	
English Pea Soup	19		
Creme Fraiche			
Guacamole and Chips	16	Chef's Charcuterie Plate	27
Blue Corn Tortilla Chips, Tomato Salsa, Cotija		Local Selection of Cured Meats, House Pickles, Piquillo Peppers, Honey Mustard, Castelvetro Olive Bread, Rosemary & Olive Oil Flatbread Sticks	
Mixed Leaves Salad	17		
Pickled Green Strawberries, Shaved Radish, Shaved Carrot, Ricotta Salata, Hazelnut, Strawberry Vinaigrette + Chicken 13 + Salmon 16 + Shrimp 15 + Tofu 11		Crispy Chicken Wings	27
		Moody Blue Cheese Ranch Dressing	
Caesar Salad	18		
Artisan Baby Mixed Lettuces, Anchovies, Parmesan, Garlic Croutons + Chicken 13 + Salmon 16 + Shrimp 15 + Tofu 11		Rustic Flatbread Pizza	26
		Margherita Tomato Sauce, Mozzarella & Basil + Pepperoni 4 + Prosciutto 6 or	
Burrata	19	Freshly Foraged	27
Charred Peach, Pickled Cherry, Arugula Pesto, Balsamic Pearls, Crostini		Buttermilk and Black Summer Truffle, Asparagus and Broccolini, Gruyere and Provolone, Calabrian Buffalo Sauce	

----- E N T R E E S -----

Turkey Club	25	888 Burger	31
Roasted Turkey, Bacon, Lettuce, Avocado, Tomato, Smoked Garlic Aioli, Herb Ciabatta Served With Fries or Salad		8 oz. House Blend Patty, Huli Huli Chutney, Canadian Bacon, Pineapple Sesame Aioli, House Pickles, Red Onion, Lettuce, Sharp Cheddar Served With Fries & Coleslaw	
Impossible Burger	31	Halibut Fish Tacos	29
Huli Huli Chutney, Pineapple Sesame Vegan Aioli, House Pickles, Red Onion, Lettuce, Vegan Cheddar. Served with Fries & Coleslaw		Blue Corn Tortilla, Charred Tomato Salsa, Cabbage, Pickled Red Onion, Jalapeno-Cilantro Aioli	



LUNCH MENU

Monday - Friday 11AM - 2PM

ENTREES

Ancient Grain Bowl

27

Quinoa, Forbidden Black Rice, Roasted
Garnet Yam, Grilled Avocado, Soft Boiled
Organic Egg, Edamame
+ Chicken 13 + Salmon 16,
+ Shrimp 15 + Tofu 11

Roasted Branzino

41

Middle Eastern Mole Marinated Whole
Butterflied Salmon, Crispy Fingerling
Potatoes, Warm Kale, Salsa Verde

8 oz. Flat Iron Steak

50

Served with choice of side.
Mushroom Peppercorn Beef Jus

14 oz. Ribeye Steak

75

Served with choice of side.
Mushroom Peppercorn Beef Jus

SIDES

Roasted Marble Potatoes

12

Aji Verde Salsa

Heritage Carrots

12

Maple Glazed, Coriander Seeds,
Chili, Feta

Seasonal Pole Beans

13

Walnut Dressing, Crispy Fried Onion

Beer Battered Fries

10



D I N N E R M E N U

Nightly from 4PM - 10PM

----- A P P E T I Z E R S -----

Tomato Soup	17	Ceviche Nikkei	28
Focaccia Crostini		Cucumber Honeydew Ponzu, Cucumber and Pickled Daikon Salad, Aji Amarillo, Seagrass and Tosaka, Rice Paper Crisp	
English Pea Soup	19		
Crema Fraiche			
Guacamole and Chips	16	Chef's Cheese Plate	27
Blue Corn Tortilla Chips, Tomato Salsa, Cotija		Local Selection of Cheeses, Grapes, Marionberry Jam, Marcona Almonds, Walnut-Cranberry Bread & Cocoa Nib Cherry Almond Crisp	
Mixed Leaves Salad	17		
Pickled Green Strawberries, Shaved Radish, Shaved Carrot, Ricotta Salata, Hazelnut, Strawberry Vinaigrette		Chef's Charcuterie Plate	27
+ Chicken 13 + Salmon 16		Local Selection of Cured Meats, House Pickles, Piquillo Peppers, Honey Mustard, Castelvetroano Olive Bread, Rosemary & Olive Oil Flatbread Sticks	
+ Shrimp 15 + Tofu 11			
Caesar Salad	18	Crispy Chicken Wings	27
Artisan Baby Mixed Lettuces, Anchovies, Parmesan, Garlic Croutons		Moody Blue Cheese Ranch Dressing	
+ Chicken 13 + Salmon 16			
+ Shrimp 15 + Tofu 11			
Duck Liver Brioche Toast	20	Rustic Flatbread Pizza	26
Hazelnuts, Stonefruit (Charred Nectarines and Pickled Cherries), Cherry Cognac Gel, Sunflower Shoots		Margherita	
		Tomato Sauce, Mozzarella & Basil + Pepperoni 4 + Prosciutto 6	
		or	
		Freshly Foraged	27
		Buttermilk and Black Summer Truffle, Asparagus and Broccolini, Gruyere and Provolone, Calabrian Buffalo Sauce	

----- E N T R E E S -----

Ancient Grain Bowl	27	888 Burger	31
Quinoa, Forbidden Black Rice, Roasted Garnet Yam, Grilled Avocado, Soft Boiled Organic Egg, Edamame		8 oz. House Blend Patty, Huli Huli Chutney, Canadian Bacon, Pineapple Sesame Aioli, House Pickles, Red Onion, Lettuce, Sharp Cheddar Served With Fries & Coleslaw	
+ Chicken 13 + Salmon 16,			
+ Shrimp 15 + Tofu 11			



D I N N E R M E N U

Nightly from 4PM - 10PM

ENTREES

Lamb Shank Sugo & Tagliatelle	37	Pork Shoulder and Summerin Succotash	35
Roasted Tomato Sauce, Preserved King Trumpet Mushrooms, Fava Beans, Ricotta		English Pea, Baby Zucchini, Patty Pan Squash, Pepitas, Asiago Cheese	
Summer Squash Risotto	31	Salmon Muhammara	41
English Pea, Baby Zucchini, Patty Pan Squash, Pepitas, Asiago Cheese		King Salmon, Pistachio Labneh, Red Bell Pepper Summer Squash and Rainbow Chard M�lange, Pita Dukkah, Mint, Micro Greens	
Cauliflower (Vegan)	32	14 oz. Ribeye Steak	75
Gigante Beans, Basil, Heritage Carrots, Pomegranate		Served with choice of side. Mushroom Peppercorn Beef Jus	
Impossible Burger (Vegan)	31	8 oz. Flat Iron Steak	50
Huli Huli Chutney, Pineapple Sesame Aioli, House Pickles, Red Onion, Lettuce, Cheddar Served with Fries & Coleslaw		Served with choice of side. Mushroom Peppercorn Beef Jus	

SIDES

Roasted Marble Potatoes	12	Heritage Carrots	12
Aji Verde Salsa		Maple Glazed, Coriander Seeds, Chili, Feta	
Seasonal Pole Beans	13	Beer Battered Fries	10
Walnut Dressing, Crispy Fried Onion			



D E S S E R T S M E N U

Monday - Friday 11AM - 2PM Nightly from 4PM - 10PM

D E S S E R T S

Warm Chocolate Hazelnut Cake (GF)

Candied Hazelnuts, Whip Cream,
Caramel Sauce

13

Creme Fraiche Panna Cotta

Fresh Berries, Lemon Curd, Thyme
Shortbread Crumble

13

Basque Cheesecake

Vanilla Poached Cherries, Graham
Cracker Crust

13

Warm Valrhona Chocolate Chunk Cookie

10

Add a scoop of vanilla ice cream

\$6

Two Scoops of Ice Cream

13

Add an extra scoop

\$6



B R U N C H M E N U

Saturday & Sunday 11:00AM - 2:00PM

B R U N C H

Tomato Soup Focaccia Crostini	17	Avocado Toast Country Bread, Haas Avocado Mash, Soft Scrambled Egg, Fromage Blanc, Onion Sprouts, Spiced Pepitas	24
English Pea Soup Creme Fraiche	19		
Seasonal Granola Greek Yogurt, Seasonal Fruit, Clover Spiced Honey	17	888 Omelette Spinach, Mushroom, Tomato, Monterey Jack, Fingerling Breakfast Potatoes, Choice of Toast	26
Caesar Salad Artisan Baby Mixed Lettuces, Anchovies, Parmesan, Garlic Croutons + Chicken 13 + Salmon 16 + Shrimp 15 + Tofu 11	18	Croque Madame Country Ham, Gruyere Cheese, Brioche, Bechamel Sauce	22
Mixed Leaves Salad Pickled Green Strawberries, Shaved Radish, Shaved Carrot, Ricotta Salata, Hazelnut, Strawberry Vinaigrette + Chicken 13 + Salmon 16 + Shrimp 15 + Tofu 11	17	Classic Eggs Benedict Sourdough English Muffin, Canadian Bacon, Poached Eggs, Hollandaise +3 Spinach, +8 Smoked Salmon	24
Impossible Burger Huli Huli Chutney, Pineapple Sesame Vegan Aioli, House Pickles, Red Onion, Lettuce, Vegan Cheddar Served with Fries & Coleslaw	31	888 Burger 8 oz. House Blend Patty, Huli Huli Chutney, Canadian Bacon, Pineapple Sesame Aioli, House Pickles, Red Onion, Lettuce, Sharp Cheddar Served with Fries & Coleslaw	32
Steak & Eggs Roasted Marble Potatoes, Aji Salsa Verde	43	Brioche French Toast Roasted Berry Compote, Maple Syrup, Honey Butter	20

B E V E R A G E S

All hot beverages made with  coffee beans and  tea

Coffee Pot	12	Fresh Orange Juice	13
Espresso	Single 6 Double 8	Smoothie of the Day	14
Cappuccino	Single 6 Double 8	Soft Drinks	6
Latte	Single 6 Double 8	Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Small Mineral Water	
Tea	5	Milk Whole, 2%, Half & Half	7
English Breakfast, Earl Grey, Chamomile Jasmine, Mint, Green Tea		Non Dairy Options: Almond, Oat, Soy	10

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B E E R

----- D R A F T B E E R 1 2 -----

Modelo

Mexican Lager

Mai Tai Pa - IPA

Alvarado St. Brewery, Monterey

Solid Ground - Hefeweizen

Diamond Springs

Ghost Town Brewery - Pilsner

Oakland, CA

Imanac - Pale Ale

San Francisco, CA

Juicy - Hazy IPA

Barrelhouse Brewing Co. Paso Robles

----- B O T T L E D B E E R 1 0 -----

Lager

Budweiser

Lager

Stella Artois

Lager

Bud Light

Mexican Lager

Corona

IPA

Lagunitas Brewing, Petaluma

Lager

Heineken

60 Minute IPA

Dogfish Head, Milton, Delaware

Stout

Guinness

Belgian White

Blue Moon Brewing Co

Cider

Topo Chico - Strawberry Guava

Little Sumpin' Sumpin'

Lagunitas Brewing, Petaluma

Cider

Golden State Hibiscus

Blood Orange IPA

21st Amendment, San Leandro



W I N E L I S T

----- S P A R K L I N G W I N E -----

Champagne, Brut

27 / 110

Taittinger, "La Francaise",
Champagne, France

Lunetta, Prosecco

19 / 72

Prosecco, Italy

Sparkling Rose

22/95

Kante, Zero Dosage, IT

SPARKLING ROSÉ, KANTE, ZERO DOSAGE, IT

----- W H I T E W I N E -----

Pinot Grigio

18 / 66

Masi Masianco, Venezia, Italy

Chardonnay

25 / 88

Hartford Court, Russian River, CA

Sauvignon Blanc

19 / 70

Stoneleigh, Marlborough, NZ

----- R O S E -----

Rose of Pinot Noir

19/ 76

Martinelli, Sonoma Coast, CA

----- R E D W I N E -----

Pinot Noir

22 / 84

Belle Glos "Balade", Santa Rita Hills, CA

Cabernet Sauvignon

23 / 85

Daou, Paso Robles, CA

Merlot

19 / 70

Decoy, California

Red Blend

25/110

Orin Swift, 8 Year in the Dessert



Kids Menu



Monday - Friday 11AM-2PM & 4PM- 10PM

Saturday - Sunday 4PM - 10PM

Combo Box



\$25

Main Course

(choice of)

Chicken Tenders

Halibut Fish Sticks

Pasta (Butter Parmesan or Marinara)

Cheese Burger

Side Dish

(choice of)

Fries

Tater Tots

Steamed Vegetables

Fruit Cup

Soft Drink Included

Children 12 years and under