

SMALL ITEMS

CEREALS WITH MILK 10
Granola, Cheerios, Special K

YOGURT 11
Plain or Fruit-Flavored

STEEL CUT OATMEAL 13
Golden Raisins, Brown Sugar
+10 Avocado, Egg, Spinach

YOGURT PARFAIT 14
Toasted Nut Granola, Plain
Yogurt, Assorted Berries

BERRY BOWL 14

SLICED FRUIT PLATE 13

HOT ITEMS

BREAKFAST SANDWICH
Over-Easy Egg, Country
Ham, Lemon Aioli,
Arugula, Sourdough
English Muffin
20

AVOCADO TOAST
Country Bread, Haas Avocado
Mash, Soft Scrambled Egg,
Fromage Blanc, Onion Sprouts,
Spiced Pepitas
22

SMOKED SALMON PLATE
Roasted Tomato, Shaved Onion,
Capers, Cucumber, Cream
Cheese, Toasted Bagel
19

CLASSIC EGGS BENEDICT
Sourdough English Muffin,
Canadian Bacon, Poached Eggs,
Hollandaise +3 Spinach,
+8 Smoked Salmon
25

TWO EGGS ANY STYLE
Fingerling Breakfast
Potato, Choice of Bacon,
Ham, or Chicken Sausage,
Choice of Toast
21

BENTO BREAKFAST
Assorted Steamed Dim Sum.
BBQ Pork Bao, Gai Lan,
Pickled Daikon & Carrot,
Mustard, Sambal Oelek
30

BUTTERMILK
PANCAKES
Classic, Chocolate Chip,
or Blueberry,
Maple Syrup, and Butter
19

888 OMELETTE
Spinach, Mushroom, Tomato,
Monterey Jack, Fingerling
Breakfast Potatoes,
Choice of Toast
22

BRIOCHE FRENCH TOAST
Roasted Berry Compote, Maple
Syrup, Honey Butter
19

CHEF’S PASTRIES

ASSORTED PASTRIES
Croissant
Chocolate Croissant
Seasonal Danish
Seasonal Muffin
Basket (3) \$20
Each \$7

CONTINENTAL 34
BREAKFAST
Yogurt Parfait
Choice of Pastry, Choice of
Juice, Small Pot of
Coffee or Tea



BEVERAGES

All hot beverages made with  coffee beans and  tea

Drip Coffee 5
Espresso Single 6 Double 8
Cappuccino Single 6 Double 8
Latte Single 6 Double 8
Tea 5
English Breakfast, Earl Grey, Chamomile
Jasmine, Mint, Green Tea

Fresh Orange Juice 13
Smoothie of the Day 13
Soft Drinks 6
Coke, Diet Coke, Sprite, Ginger Ale, Tonic
Milk Options: 2%, Almond, Oat, Soy 3

BREAKFAST

BISTRO
888

APPETIZERS

TOMATO SOUP 17
Focaccia Crostini

CREAM OF WILD MUSHROOM 19
Chestnut, Pickled Shimeji, Truffle

GUACAMOLE AND CHIPS 16
Blue Corn Tortilla Chips, Tomato Salsa, Cotija

PUMPKIN HUMMUS 17
Petite Crudites, Greek Pita Bread, Pepitas, Sumac

BLUEFIN TUNA TATAKI 27
Seaweed Salad, Orange Ponzu, Pickled Red Onion, Crispy Rice Tuille, Sesame Seeds

CAESAR SALAD 18
Artisan Baby Mixed Lettuces, Anchovies, Parmesan, Garlic Croutons
+ Chicken 13 + Salmon 16
+ Shrimp 15 + Tofu 11

MIXED LEAVES SALAD 17
Pickled Green Strawberries, Shaved Radish, Shaved Carrot, Ricotta Salata, Hazelnut, Strawberry Vinaigrette
+ Chicken 13 + Salmon 16
+ Shrimp 15 + Tofu 11

MAIN COURSES

TURKEY CLUB
Roasted Turkey, Bacon, Lettuce, Avocado, Tomato, Smoked Garlic Aioli, Herb Ciabatta, Served With Fries or Salad
25

HALIBUT FISH TACOS
Blue Corn Tortilla, Charred Tomato Salsa, Cabbage, Pickled Red Onion, Jalapeno-Cilantro Aioli
29

SLOW COOKED PORK SHOULDER
Granny Smith Apple Puree, Charred Savoy Cabbage, Smoked Pancetta, Calvados-Pork Gravy, Pomegranate
35

888 BURGER
8 oz. House Blend Patty, Aged White Cheddar, House-Made Pickles, Lettuce, Tomato, Parmesan Secret Sauce, Brioche Bun
Served With Fries & Coleslaw
31

PASTA AL PULPO
Bucatini, Braised Spanish Octopus, Burrata, Spiced Red Wine Tomato Sauce
32

ANCIENT GRAIN BOWL
Quinoa, Forbidden Black Rice, Roasted Garnet Yam, Grilled Avocado, Soft Boiled Organic Egg, Edamame, Miso-Ginger Dressing
+ Chicken 13 + Salmon 16
+ Shrimp 15 + Tofu 11
27

IMPOSSIBLE BURGER (VEGAN)
Vegan Cheddar, Vegan Secret Sauce, House-Made Pickles, Lettuce, Tomato, Vegan Brioche Bun
Served With Fries & Coleslaw
31

ROASTED BRANZINO
Middle Eastern Mole Marinated Whole Butterfield Branzino, Crispy Fingerling Potatoes, Warm Kale, Salsa Verde
41

RIBEYE STEAK
Cremini Mushrooms, Creamed Leeks, Peppercorn Beef Jus
48

CAULIFLOWER
Spice Roasted Cauliflower, Truffle Chestnut Puree, Heritage Carrots, Pomegranate
30

TO SHARE

CHEF'S CHARCUTERIE PLATE 27
Local Selection of Cured Meats, House Pickles, Piquillo Peppers, Honey Mustard, Castelvetro Olive Bread, Rosemary & Olive Oil Flatbread Sticks

CHEF'S CHEESE PLATE 27
Local Selection of Cheeses, Grapes, Marionberry Jam, Marcona Almonds, Walnut-Cranberry Bread, Coconib-Cherry Crisps

CRISPY CHICKEN WINGS 27
Moody Blue Cheese Ranch Dressing

RUSTIC FLATBREAD PIZZA
Margherita 26
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

SIDES

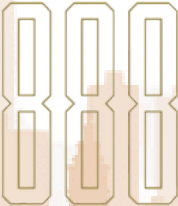
ROASTED BRUSSELS SPROUTS 12
D'Anjou Pear Gastrique, Crispy Shallots

HERITAGE CARROTS 13
Maple Glazed, Coriander Seeds, Chili, Feta

BEER BATTERED FRIES 10

LUNCH

BISTRO



APPETIZERS

TOMATO SOUP (V) Focaccia Crostini	17
ENGLISH PEA SOUP Creme Fraiche	19
GUACAMOLE AND CHIPS Blue Corn Tortilla Chips, Tomato Salsa, Cotija	16
GARBANZO HUMMUS (V) Pickled Cucumber, Petite Crudite, Za’atar, Grilled Pita	18
MIXED LEAVES SALAD Pickled Green Strawberries, Shaved Radish, Shaved Carrot, Ricotta Salata, Hazelnut, Strawberry Vinaigrette + Chicken 13 + Salmon 16 + Shrimp 15 + Tofu 11 + Burrata 10	17
CAESAR SALAD Artisan Baby Mixed Lettuces, Anchovies, Parmesan, Garlic Croutons + Chicken 13 + Salmon 16 + Shrimp 15 + Tofu 11	18
DUCK LIVER Brioche Toast Hazelnuts, Stonefruit (Charred Nectarines and Pickled Cherries), Cherry Cognac Gel, Sunflower Shoots	20
CEVICHE NIKKEI Cucumber Honeydew Ponzu, Cucumber and Pickled Daikon Salad, Aji Amarillo, Seagrass and Tosaka, Rice Paper Crisp	28

MAIN COURSES

ANCIENT GRAIN BOWL Quinoa, Forbidden Black Rice, Roasted Garnet Yam, Grilled Avocado, Soft Boiled Organic Egg, Edamame, Miso-Ginger Dressing + Chicken 13 + Salmon 16 + Shrimp 15 + Tofu 11	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	IMPOSSIBLE BURGER (VEGAN) Huli Huli Chutney, Pineapple Sesame Aioli, House Pickles, Red Onion, Lettuce, Cheddar Served with Fries & Coleslaw
37	31	31
LAMB SHANK SUGO & TAGLIATELLE Roasted Tomato Sauce, Preserved King Trumpet Mushrooms, Fava Beans, Ricotta	SUMMER SQUASH RISOTTO English Pea, Baby Zucchini, Patty Pan Squash, Pepitas, Asiago Cheese	CAULIFLOWER (VEGAN) Gigante Beans, Basil, Heritage Carrots, Pomegranate
37	31	32
PORK SHOULDER & SUMMERIN SUCCOTASH Pork Shoulder, Summer Succotash, Raspberry Pork Jus, Oat and Peanut Granola Clusters , Pea Shoots	SALMON MUHAMMARA King Salmon, Pistachio Labneh, Red Bell Pepper Summer Squash and Rainbow Chard M�lange, Pita Dukkah, Mint, Micro Greens	8 OZ. FLAT IRON STEAK Served with choice of side. Mushroom Peppercorn Beef Jus
35	41	50
		14 OZ RIBEYE STEAK Served with choice of side. Mushroom Peppercorn Beef Jus
		75

TO SHARE

CHEF'S CHARCUTERIE PLATE Local Selection of Cured Meats, House Pickles, Piquillo Peppers, Honey Mustard, Castelvetroano Olive Bread, Rosemary & Olive Oil Flatbread Sticks	27
CHEF'S CHEESE PLATE Local Selection of Cheeses, Grapes, Marionberry Jam, Marcona Almonds, Walnut- Cranberry Bread, Coconib-Cherry Crisps	27
CRISPY CHICKEN WINGS Moody Blue Cheese Ranch Dressing	27
RUSTIC FLATBREAD PIZZA Margherita Tomato Sauce, Mozzarella & Basil + Pepperoni 4 + Prosciutto 6 or Freshly Foraged Buttermilk and Black Summer Truffle, Asparagus and Broccolini, Gruyere and Provolone, Calabrian Buffalo Sauce	26 27

SIDES

ROASTED MARBLE POTATOES Aji Verde Salsa	12	HERITAGE CARROTS Maple Glazed, Coriander Seeds, Chili, Feta	13
BEER BATTERED FRIES	10	SEASONAL POLE BEANS Walnut Dressing, Crispy Fried Onion	13

DINNER

BISTRO



APPETIZERS

- TOMATO SOUP

Focaccia Crostini

17
- CREAM OF WILD MUSHROOM

Chestnut, Pickled Shimeji, Truffle

19
- SEASONAL GRANOLA

Greek Yogurt, Seasonal Fruit, Clover Spiced Honey

17
- CAESAR SALAD

Artisan Baby Mixed Lettuces, Anchovies, Parmesan, Garlic Croutons

+ Chicken 13 + Salmon 16 + Shrimp 15 + Tofu 11

18
- MIXED LEAVES SALAD

Pickled Green Strawberries, Shaved Radish, Shaved Carrot, Ricotta Salata, Hazelnut, Strawberry Vinaigrette

+ Chicken 13 + Salmon 16 + Shrimp 15 + Tofu 11

17

MAIN COURSES

- AVOCADO TOAST

Country Bread, Haas Avocado Mash, Soft Scrambled Egg, Fromage Blanc, Onion Sprouts, Spiced Pepitas

24
- 888 OMELETTE

Spinach, Mushroom, Tomato, Monterey Jack Cheese, Fingerling Breakfast Potatoes, Choice of Toast

26
- CLASSIC EGGS BENEDICT

Sourdough English Muffin, Canadian Bacon, Poached Eggs, Hollandaise + Spinach 3, + Smoked Salmon 8

25
- CROQUE MADAME

Country Ham, Gruyere Cheese, Brioche, Bechamel Sauce

22
- 888 BURGER

8 oz. House Blend Patty, Aged White Cheddar, House-Made Pickles, Lettuce, Tomato, Parmesan Secret Sauce, Brioche Bun

Served With Fries & Coleslaw

31
- IMPOSSIBLE BURGER (VEGAN)

Vegan Cheddar, Vegan Secret Sauce, House-Made Pickles, Lettuce, Tomato, Vegan Brioche Bun

Served With Fries & Coleslaw

31
- BRIOCHE FRENCH TOAST

Roasted Berry Compote, Maple Syrup, Honey Butter

24
- STEAK & EGGS

Cremini Mushrooms, Creamed Leeks, Peppercorn Beef Jus

41

SIDES

- ROASTED BRUSSELS SPROUTS

D’Anju Pear Gastrique, Crispy Shallots

12
- HERITAGE CARROTS

Maple Glazed, Coriander Seeds, Chili, Feta

13
- BEER BATTERED FRENCH FRIES

10

BEVERAGES

- All hot beverages made with  coffee beans and  tea

Drip Coffee

Espresso

Cappuccino

Latte

Tea

English Breakfast, Earl Grey, Chamomile Jasmine, Mint, Green Tea

Fresh Orange Juice

Smoothie of the Day

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Small Mineral Water

5

Single 6 Double 8

Single 6 Double 8

Single 6 Double 8

5

13

13

6
- # BRUNCH
- ## BISTRO
-
- 18% gratuity will be added for parties of 5 or more. 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. For more info, please visit www.P65Warnings.ca.gov/alcohol

GRAB & GO

FIREBRAND PASTRIES

- CROISSANT
 - PAIN AU CHOCOLAT
 - HAM AND CHEESE CROISSANT
 - SEASONAL DANISH
 - CHOCOLATE BANANA MUFFIN
 - BLUEBERRY HEMP MUFFIN
 - SEASONAL SCONE
- \$9

CHILLED ITEMS

- OVERNIGHT OATS

rolled oats, oat milk, seasonal fruit, cinnamon, maple, marcona almond

\$14
- YOGURT PARFAIT

greek yogurt, granola, seasonal fruit

\$14
- FRUIT CUP

seasonal diced fruit

\$13
- CHIA PUDDING

almond milk, roasted berries

\$14
- VEGAN GYRO WRAP

portobello mushroom, chickpea, lentils, cucumbers, sherry vinegar caramelized onion, butter lettuce, avocado hummus

\$18
- DEVILED EGG SANDWICH

eggs, kewpie mayonnaise, dijon & grain mustard, chives, tabasco, brioche

\$18

JUICE & SMOOTHIES

- PRESSED JUICES \$14
- Roots + Ginger
 - Greens + Cucumber + Lemon
 - Daily Citrus + Orange Turmeric
- PRESSED SMOOTHIES \$14
- Avocado Greens
 - Strawberry Orange Mango

BEVERAGES

All hot beverages made with  coffee beans and  tea

Drip Coffee			5	Soft Drinks	6
Espresso	Single 6	Double 8		Coke, Diet Coke, Sprite, Ginger Ale, Tonic	
Cappuccino	Single 6	Double 8		Milk Options: 2%, Almond, Oat, Soy	3
Latte	Single 6	Double 8			
Tea			5		
English Breakfast, Earl Grey, Chamomile					
Jasmine, Mint, Green Tea					

BAR

888