

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

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

SWEET POTATO &
SHRIMP TOAST
Onion, Red Bell Pepper, Jalapeno,
Ras al Hanout, Sunnyside Up Egg,
Sourdough
24

HOT ITEMS

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

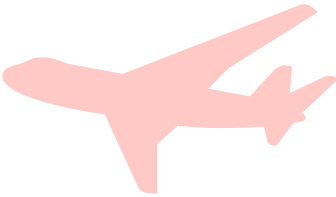
BRIOCHE FRENCH TOAST
Roasted Berry Compote, Maple
Syrup, Honey Butter
19

SMOKED SALMON PLATE
Roasted Tomato, Shaved Onion,
Capers, Cucumber, Cream
Cheese, Toasted Bagel
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 *illy* 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 (V) 17
Focaccia Crostini

BUTTERNUT SQUASH SOUP 19
Vanilla Olive Oil, Pepitas

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

GARBANZO HUMMUS (V) 18
Pickled Cucumber, Petite Crudite, Za’atar, Grilled Pita

HAMACHI CRUDO 28
Citrus Ponzu, Blood Orange, Yuzu Kosho, Taro Chips

TRUFFLED BURRATA 28
Roasted Beets, Citrus, Mango & Habanero Sauce, Focaccia Crostini

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

MIXED LEAVES SALAD 18
Shaved Radish, Shaved Carrot, Hazelnuts, Ricotta, Grapefruit & Pomegranate 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

PULLED PORK SANDWICH
Pickled Red Cabbage, Housemade BBQ Sauce, ACME Torpedoes Roll
Served With Fries or Salad
26

SALMON
Farro Risotto, Roasted Tomato Romesco, Mussel Escabeche, Saffron Fennel, Crispy Farro
41

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

ROASTED AIRLINE CHICKEN
Kabocha Squash Curry, Roasted Kabocha Squash, Chestnuts, Mushroom, Chicken Jus
35

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

CAULIFLOWER (VEGAN)
Gigante Beans, Basil, Heritage Carrots, Pomegranate
32

8 OZ. FLAT IRON STEAK
Served with choice of side.
Mushroom Peppercorn Beef Jus
50

14 OZ. RIBEYE STEAK
Served with choice of side.
Mushroom Peppercorn Beef Jus
75

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

SWEET POTATO & SHRIMP TOAST 24
Onion, Red Bell Pepper, Jalapeno, Ras al Hanout, Sunnyside Up Egg, Sourdough

RUSTIC FLATBREAD PIZZA
Margherita 26
Tomato Sauce, Mozzarella & Basil + Pepperoni 4 + Prosciutto 6 or

Freshly Foraged 27
Buttermilk & Black Truffle, Mixed Mushroom, Delicata Squash, Gruyere, Provolone, Calabrian Buffalo Sauce

SIDES

ROASTED MARBLE POTATOES 12
Aji Verde Salsa

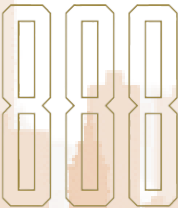
BEER BATTERED FRIES 10

HERITAGE CARROTS 13
Pistachio Labneh., Pita Dukkah

BRUSSELS SPROUTS 13
Koji Arrabiata, Furikake Rice Puff

LUNCH

BISTRO



APPETIZERS

TOMATO SOUP (V) Focaccia Crostini	17
BUTTERNUT SQUASH SOUP Vanilla Olive Oil, Pepitas	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 Shaved Radish, Shaved Carrot, Hazelnuts, Ricotta, Grapefruit & Pomegranate Vinaigrette + Chicken 13 + Salmon 16 + Shrimp 15 + Tofu 11	18
CAESAR SALAD Artisan Baby Mixed Lettuces, Anchovies, Parmesan, Garlic Croutons + Chicken 13 + Salmon 16 + Shrimp 15 + Tofu 11	18
BEEF TARTARE Herb Truffle Vinaigrette, Creme Fraiche, Egg Yolk Custard, Onion Gerkin Relish, Capers, Watercress, Pickled Mustard Seeds, Sourdough Toast	29
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	27
LAMB SHANK SUGO & TAGLIATELLE Roasted Tomato Sauce, Preserved King Trumpet Mushrooms, Fava Beans, Ricotta	37
SALMON Farro Risotto, Roasted Tomato Romesco, Mussel Escabeche, Saffron Fennel, Crispy Farro	41
888 BURGER 8 oz. House Blend Patty, Aged Cheddar, House-Made Pickles, Lettuce, Tomato, House Secret Sauce, Brioche Bun Served With Fries & Coleslaw	32
HERB PERSIAN GNOCCHI Celeriac Broso, Roasted Celeriac, Broccoli Rabe, Pine Nuts, Calabrian Chili Oil, Gastrique	31
ROASTED HALIBUT Onion Ash Mash, Citrus Sauce, Pettie Turnips, Mustard Green	41
ROASTED PORK CHOP Sweet Potato Hash, Cabbage, Compressed Apple, Pickled Cranberries, Candied Walnuts, Rye Pork Jus, Buttermilk	35

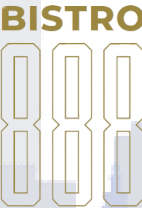
IMPOSSIBLE BURGER (VEGAN) Vegan Cheddar, Vegan Secret Sauce, House-Made Pickles, Lettuce, Tomato, Vegan Brioche Bun Served With Fries & Coleslaw	31
CAULIFLOWER (VEGAN) Gigante Beans, Basil, Heritage Carrots, Pomegranate	32
8 OZ. FLAT IRON STEAK Served with choice of side. Mushroom Peppercorn Beef Jus	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
SWEET POTATO & SHRIMP TOAST Onion, Red Bell Pepper, Jalapeno, Ras al Hanout, Sunnyside Up Egg, Sourdough	24
RUSTIC FLATBREAD PIZZA Margherita Tomato Sauce, Mozzarella & Basil + Pepperoni 4 + Prosciutto 6 or Freshly Foraged Buttermilk & Black Truffle, Mixed Mushroom, Delicata Squash, Gruyere, Provolone, Calabrian Buffalo Sauce	26 27

SIDES

ROASTED MARBLE POTATOES Aji Verde Salsa	12	HERITAGE CARROTS Pistachio Labneh, Pita Dukkah	13
BEER BATTERED FRIES	10	BRUSSELS SPROUTS Koji Arrabiatta, Furkake Rice Puff	13



APPETIZERS

- TOMATO SOUP (V)

Focaccia Crostini

17
- BUTTERNUT SQUASH SOUP

Vanilla Olive Oil, Pepitas

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

Shaved Radish, Shaved Carrot, Hazelnuts, Ricotta, Grapefruit & Pomegranate Vinaigrette

+ Chicken 13 + Salmon 16

+ Shrimp 15 + Tofu 11

18

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 Cheddar, House-Made Pickles, Lettuce, Tomato, House 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

Roasted Marble Potatoes, Aji Salsa Verde

41
- SWEET POTATO & SHRIMP TOAST

Onion, Red Bell Pepper, Jalapeno, Ras al Hanout, Sunnyside Up Egg, Sourdough

24

SIDES

- ROASTED MARBLE POTATOES

Aji Verde Salsa

12
- BRUSSELS SPROUTS

Koji Arrabiata, Furikake Rice Puff

13
- 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

5
- Fresh Orange Juice

13
- Espresso

Single 6 Double 8
- Smoothie of the Day

13
- 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
- English Breakfast, Earl Grey, Chamomile
- Jasmine, Mint, Green Tea

BRUNCH

BISTRO

