



Sonoma
wine garden

START DOWN THE GARDEN PATH HERE
— OR TAKE THE SHORTCUT

BRUNCH FARE

10 AM – 3 PM

KEEP'EM COMING CHAMPAGNE COCKTAILS
your choice of fare **44** (2 Hour Limit for all table seatings)

War of the Rose'

Bottomless French Rose' **54**

a la carte **19** certain items extra charge

KAISERSCHMARNN

Austrian pancake soufflé, dried fruits,
roasted apples, whipped cream

FRENCH TOAST

caramelized bananas, nutella, nuts, whipped cream

BAKED EGG

spiced tomato sauce, chickpeas, yogurt,
cilantro, baguette

SONOMA BENEDICT

poached eggs, Canadian bacon, English muffins
avocado, tomato, hollandaise

COUNTRY SCRAMBLE

chicken apple sausage, baby spinach, mushrooms

SUNRISE PIZZA

chorizo, avocado crema, tomato sauce, cilantro,
mozzarella, cracked egg on top

LOX AND BAGEL BOARD

smoked salmon, cream cheese, red onion, capers,
tomato, everything bagel

STEAK & EGGS + 8

8 oz skirt steak, fried eggs, breakfast potatoes,
tomato salsa

FRIED CHICKEN & WAFFLES + 4

Mary's chicken breast, Belgian waffles,
Organic maple syrup

SMOKED SALMON PIZZA + 2

pickled red onions, fried capers, dill cream sauce

OTHER FARE

YOGURT and HONEY 5

GRILLED DOUBLE CUT BACON 7

brown sugar, mustard, rosemary

GRILLED CHICKEN APPLE SAUSAGE 8

FRESH FRUIT CUP 6

TRUFFLE FRIES 8

parmigiano, mustard aioli

LIBATIONS

CHAMPAGNE COCKTAILS 12

MIMOSA

fresh orange juice

PALOMA

fresh grapefruit juice

EDELWEISS

austrian elderflower syrup

BELLINI

peach nectar

BRUNCH COCKTAILS

BLOODY MARY 14

svedka, housemade bloody mary, all the fix'ins

ROSEMARY SCREWDRIVER 12

fresh oj, peach, svedka vodka, rosemary

MICHELADA 10

clamato, sriracha, Dos XX

HOT BAR

SONOMA COFFEE 9

bailey's, kahlua, house joe

SOUTH OF THE BORDER 10

patron XO, frangelico, espresso

CITRUS TODDIE 9

makers mark, honey, gran marnier, lemon

ESPRESSO 4

AMERICANO 4

DOUBLE ESPRESSO 5.5

CAFÉ LATTE 4

CAPPUCCINO 4

ICED TEA 2

LATER FARE

3 PM – 5 PM

CHEESE & CHARCUTERIE BOARD 24

selection of 3 artisan cheeses and meats, fig compote,
spiced almonds, grapes, baguette

TUSCAN KALE SALAD 14

crumbled bleu cheese, candied nuts, red cabbage,
cranberry balsamic vinaigrette

"GEM OF A SALAD" 14

organic gem lettuce, bacon, cherry tomatoes,
croutons, Parmesan, lemon buttermilk dressing

HEIRLOOM TOMATO 14

Burrata cheese, basil, balsamic vinegar, olive oil

SALSICCIA PIZZA 19

pork sausage, roasted fennel and peppers,
San Marzano tomatoes, mozzarella

GARDEN PIZZA 18

mushrooms, ricotta, arugula, mozzarella, truffle oil

SWG BURGER 18

All-natural grassfed beef, smoked gouda, wild arugula,
honey mustard aioli, Portuguese bun

Please let us know if you have any dietary restrictions or food allergies.

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

A 3% charge is added to all checks to cover the cost of offering health care coverage to our employees. Thank you for supporting a happier and healthier staff.