



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

CHILAQUILES VERDES

green tomatillo sauce, white cheese, onion, fried egg

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

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 9
parmigiano, housemade 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

HUMMUS 9
vegetable crudité, za'atar spice

SALSICCIA PIZZA 20
pork sausage, roasted fennel and peppers,
San Marzano tomatoes, mozzarella

TRUFFLE MUSHROOM PIZZA 20
creamy leeks, mascarpone cheese, white truffle oil
fried kale

SWG BURGER 18
All-natural grass-fed beef, smoked gouda, tomato,
honey mustard aioli, Portuguese bun