

BRUNCH IS SERVED EVERY SATURDAY & SUNDAY
FROM 11AM TO 4PM



BRUNCH

RAW BAR

OYSTERS

half dozen 18 | dozen 28

EAST COAST

chef's choice

WEST COAST

chef's choice

SHRIMP COCKTAIL ^{GF}

cocktail sauce / lemon
17

CEVICHE ^{GF}

shellfish / cucumber / avocado / spiced pepitas / roasted garlic oil
18

HIRAMASA CRUDO

melon ponzu / spiced pepita / pickled chile / cilantro
16

SEAFOOD TOWER

market price
small | large

OYSTERS

CLAMS

LOBSTER

MARINATED SCALLOPS

SHRIMP

SOUP & SALADS

TOMATO CONCH CHOWDER ^{GF}

crispy prosciutto / paprika oil / chives
8

MIXED GREENS ^{GF, V}

cucumber / radish / bleu cheese / white balsamic vinaigrette
14

BURRATA ^{GF, V}

marinated watermelon / heirloom tomato / pistachio
black garlic vinaigrette
18

MEDITERRANEAN SALAD

fried chickpeas / baba ghanoush / quinoa / pickled vegetables
15

add grilled shrimp 8 | grilled mahi mahi 10 | grilled chicken 6

SANDWICHES

served with choice of french fries, chips or side salad

A&B BURGER

foie gras aioli / truffle pecorino / bibb lettuce / heirloom tomato
18

CUBAN

roasted pork / ham / swiss / pickle / mustard / mayo
15

GROUPE SANDWICH

jalapeño aioli / heirloom tomato / arugula / brioche
22

STARTERS

WILD MUSHROOM FLATBREAD ^V

goat cheese / garlic cream / spring onion / arugula
16

SAUTÉED MUSSELS

roasted garlic butter / verjus / smoked heirloom tomato / sourdough
21

FRIED CALAMARI

chipotle aioli / pickled chili / lemon
16

MORNING SPECIALS

SIGNATURE MONKEY BREAD

banana / apple / berry compote
7

TROPICAL FRUIT PLATE ^V

greek yogurt / house-made granola / tropical fruit / fresh berries / melon
13

ACAI AND CHIA BOWL ^V

banana / coconut milk / fresh berries / granola / roasted pepitas
14

AVOCADO TOAST

toasted sourdough / avocado spread / pea tendril / pickled peppers / marinate
tomatoes / fruit
15

Add 2 eggs any style
6

Add Shrimp
6

Add Chorizo
3

CITRUS QUINOA BOWL ^{GF}

red quinoa / cucumber / avocado / fried egg / hempseeds / red onion
16

SMOKED BRISKET BURRITO

cage free eggs / local potato hash / spicy bbq / tomato wrap / pepperjack queso
salsa roja / fruit
17

HANGOVER CUBAN STYLE PORK

pickled baby tomatoes / patatas bravas / citrus crema / mojo pork
queso fresco / micro cilantro
17

Add 2 eggs any style
6

PORK BELLY BENEDICT ^{GF}

hash brown / seared pork belly / poached eggs / smoked paprika hollandaise
pickled onions / cress apple salad / fruit
18

GRASS FED STEAK & EGGS ^{GF}

herb butcher's cut 10oz / fried egg / onion hash brown / arugula
MKP

LEMON SOUR DOUGH PANCAKES ^V

orange crème fraiche / citrus creme / berry compote
17

LOBSTER AND SHRIMP SAMMI

house-made english muffin / cage free eggs / tomatoes / boursin spread / cress / fruit
22

SIDES

TRUFFLE FRIES WITH PARMESAN ^{GF}

7

MIXED FRUIT ^{GF, V}

7

APPLEWOOD SMOKED BACON

6

CHICKEN MANGO SAUSAGE

6

SWEET ONION HASH BROWN

6

02.01.2020

[V] VEGETARIAN [GF] GLUTEN FRIENDLY [VG] VEGAN

Please alert your server of any allergies or dietary restraints. Consumption of raw or partially cooked foods, although quite tasty, may increase your risk of foodborne illness.

An automatic gratuity of 18% will be added to all parties of 6 or more.

BRUNCH

SPARKLING & CHAMPAGNE

LA MARCA PROSECCO

Extra Dry - Veneto, Italy | 11 / 44

JOSEP MARIA RAVENTÓS I CAVA BLANC ROSADO

“de Nit” - Vino Espumoso de Calidad, Spain, 2017 | 17 / 70

DOMAINE CARNEROS BRUT

Carneros, California, 2015 | 21 / 88

TAITTINGER BRUT

“La Française”, Reims, France | 28 / 112

WHITE

RIESLING

Schloss Vollrads, Rheingau, Qualitätswein, Germany, 2017 | 14 / 56

PINOT GRIGIO

Santa Margherita, Alto Adige, Veneto, Italy, 2018 | 17 / 68

GRÜNER VELTLINER

Loimer, “Lois”, Niederösterreich, Austria, 2018 | 13 / 52

SANCERRE

Patient Cottat, “Anciennes Vignes”, Loire, France, 2018 | 20 / 80

ALBARIÑO

Columna, Rías Baixas, Spain, 2018 | 13 / 52

CHARDONNAY*

Chateau Montelena, Napa Valley, California, 2016 | 30 / 120

CHARDONNAY

The Prisoner Wine Co., “The Snitch”, Napa Valley, California, 2016
19 / 76

ROSÉ

MIRAVAL MÉDITERRANÉE

“Studio” - Provence, France, 2018 | 13 / 52

THE PRISONER WINE CO.

“Unshackled”, California, 2019 | 16 / 64

RED

PINOT NOIR

Diora, “La Petite Grace”, Monterey County, California, 2018 | 14 / 56

MERLOT

Robert Hall, Paso Robles, California, 2016 | 15 / 60

ZINFANDEL

Seghesio, Sonoma County, California, 2016 | 17 / 68

RED BLEND*

Robert Mondavi, “Maestro”, Napa Valley, California, 2015 | 20 / 80

CABERNET SAUVIGNON

Katherine Goldsmith, “Stonemason Hill”, Alexander Valley, California, 2018
17 / 68

CABERNET SAUVIGNON / SHIRAZ

Penfolds, “Bin 389”, South Australia, 2016 | 25 / 100

WINES ON TAP

GREEN. SUSTAINABLE. ENVIRONMENTALLY FRIENDLY.

SAUVIGNON BLANC

St. Supéry, Napa Valley, California, 2018 | 12

CHARDONNAY

Sonoma Cutrer, Russian River Ranches, Sonoma Coast, California, 2017 | 15

RED BLEND

Rodney Strong, “Upshot”, Sonoma County, California, 2017 | 14

CABERNET SAUVIGNON

Concannon, Paso Robles, California, 2016 | 12

BLOODY MARYS

ULTIMATE BLOODY MARY

serves four

our signature bloody mary cocktail
fresh shucked oysters / poached shrimp / housemade kimchi
peppered bacon / castelvetro olive / caperberries

54

ANCHOR & BRINE MARYS

choose one

classic bloody or avocado verde

choose one

EG Vodka, Ilegal Mezcal, Botanist Gin

12

SPRITZ

APEROL

aperol / prosecco / club soda

13

VIOLET

hendrick’s midsummer solstice gin
creme de violet / luxardo / prosecco
fresh lemon

16

CARDOMOM

citrus vodka / green cardomom
angostora bitters / prosecco

14

DAIQUIRI

THE HEMINGWAY

Havana Club Rum / Luxardo / Fresh Grapefruit / Fresh Lime

14

TEPACHE

Banks 5 Rum / Crème de Cacao / Tepache / Fresh Lime

15

HONEY SAGE

Rekker Rum / Honey / Sage / Fresh Lime / Aquafaba

13

BOTANICAL & TONIC

select your choice of spirit, botanical and tonic from the following categories

15

SPIRITS

choose one

GIN

Oxley Cold Distilled
Brockmans
Aviation
Scapegrace
Copper & King Rose
Roku
Monkey 47 (+10)

VODKA

Banyan Reserve
EG Rosemary Lavender
Elyx

TEQUILA

Tres Agaves
Espolòn
Mi Campo

BOTANICAL

choose one

Rose Petal
Cucumber
Burnt Orange Peel
Lime Peel
Grapefruit Peel
Star Anise
Juniper Berry
Mint
Thyme

TONIC

choose one

Q Classic
East Imperial Yuzu
London Essence Bitter Orange Elderflower
Fever Tree Mediterranean