

# BREAKFAST

Available 5am-11am

- SHORT STACK** **\$7**  
House Made Buttermilk Pancakes, Cultured Butter Pancake Syrup
- STUFFED FRENCH TOAST** **\$10**  
Peanut Butter, Banana, Bacon Infused Syrup
- 2 EGG BREAKFAST** **\$10**  
Choice of 2 Strips of Bacon or 2 Sausage Links, Hash Browns & Toast
- BREAKFAST SANDWICH** **\$9**  
Maple Infused Pancakes, Bacon, Scrambled Eggs, American Cheese
- ACAI BOWL** **\$16**  
Greek Yogurt, Sunflower Butter, Season Fruit, Preserves

# ALL DAY BREAKFAST

- HIGH ROLLER BREAKFAST BURRITO** **\$16**  
Skirt Steak, Hash brown, Over Easy Eggs, Avocado, Green Onion Puree, Smoked Jalapeno Crema
- SMOKED SALMON TOAST** **\$18**  
Truffled Egg Salad and Pickled Red Onion on Grilled Ciabatta
- BREAKFAST BURRITO** **\$9**  
Choice of 2 Strips of Bacon or 2 Sausage Links, Hash Browns & Toast
- EL FRUTERO** **\$16**  
Seasonal Fruit, Jicama, Persian Cucumber, Chamoy, Tajin, Lime

# ENTREES

<b>BEEF ASADA OR CHICKEN TACO</b>	<b>\$3</b>
Served with Guacamole, Cilantro & Onions	
<b>CHICKEN YAKITORI</b>	<b>\$8</b>
Pickled Ginger, Green Onion, Bonito & Kewpie Mayo	
<b>BONELESS CHICKEN THIGHS</b>	<b>\$12</b>
Buffalo Sauce with Carrot and Celery Sticks Garlic Parmesan with Potato Toast	
<b>Upgrade to Impossible Chicken</b>	<b>\$4</b>
<b>NACHOS</b>	<b>\$5</b>
Served with Warm Cheese & Pickled Jalapeños	
<b>Add Chicken or Carne Asada</b>	<b>\$4</b>
<b>Add Guacamole</b>	<b>\$2</b>
<b>QUESADILLA</b>	<b>\$7</b>
Served with Sour Cream & Guacamole	
<b>Add Chicken or Carne Asada</b>	<b>\$4</b>
<b>BURRITO CHICKEN OR CARNE ASADA</b>	<b>\$12</b>
Rice, Beans, Salsa Cruda & Guacamole, Cheese, Sour Cream & Cilantro	
<b>CARNE ASADA FRIES</b>	<b>\$15</b>
Sour Cream, Guacamole, Salsa Verde & Cheese Sauce	
<b>CALIFORNIA CLUB SALAD</b>	<b>\$14</b>
Romaine, Marinated Cherry Tomatoes, Hardboiled Egg, Cheese Blend, Half Avocado and Grilled Chicken Breast. Served with Ranch Dressing	

# ENTREES

- ALL BEEF HOT DOG WITH FRIES \$9
- DOUBLE CHEESEBURGER WITH FRIES \$14  
Served with Lettuce, Tomato, Pickle & Onion  
**Upgrade Double Cheeseburger to American Wagyu \$4**
- AMERICAN WAGYU PB & J BURGER \$18  
Bacon, Onion, Jam, Humboldt Fog Cheese, Sweet Potato Fries
- IMPOSSIBLE BURGER (VEGAN) WITH FRIES \$15  
Follow Your Heart Cheese, Lettuce, Tomato, Pickle & Onion
- PATTY MELT WITH FRIES \$11  
Melted American Cheese & Grilled Onions on Toasted Potato Bun
- CHICKEN SHAWARMA WRAP WITH FRIES \$15  
Lavash, Picked Vegetables, Marinated Cherry Tomatoes, Cucumber Slaw & Tourn
- NASHVILLE HOT CHICKEN SANDWICH WITH FRIES \$14  
Chicken Tenders, Coleslaw & Pickle Chip  
**Upgrade to Impossible Chicken \$4**
- GRILLED CHEESE WITH FRIES \$8  
American Cheese on Potato Bread.
- AMERICAN WAGYU BOWL \$32  
Seasonal Vegetables, Steamed White Rice & Sweet Soy Glaze
- NASHVILLE IMPOSSIBLE CHICKEN NUGGETS \$15  
Vegan Ranch, French Fries

# ASIAN

<b>ORANGE CHICKEN</b>	<b>\$11</b>
Crispy Chicken Thigh, Spicy Orange Glaze. Served with Steamed Rice	
<b>Upgrade to Impossible Chicken</b>	<b>\$4</b>
<b>ALL BEEF PHO</b>	<b>\$14</b>
Brisket, Sliced Rare Beef, Meatballs, Tripe, & Tendon	
<b>CHINESE CHICKEN SALAD</b>	<b>\$14</b>
Romaine Lettuce, Napa Cabbage, Kumquats, Crispy Wonton, Sesame Vinaigrette	
<b>SHRIMP PAD THAI</b>	<b>\$19</b>
Bean Sprouts, Peanuts, Green Onion	
<b>SHRIMP GARLIC CHILI NOODLES</b>	<b>\$19</b>
Fresh Egg Noodles, Soy Cream, Parmesan Cheese, Chili Garlic Oil	
<b>KETO BEEF DRUNKEN NOODLES</b>	<b>\$18</b>
Shirataki Noodles, Thai Chili, Dark Soy, Green Onion, Thai Basil	
<b>LOBSTER FRIED RICE</b>	<b>\$39</b>
Whole One Pound Lobster, Miso, Kale, Tobiko Caviar	
<b>BREAKFAST FRIED RICE</b>	<b>\$12</b>
Bacon, Egg, Garlic, Green Onion	
<b>GRILLED BEEF GALBI</b>	<b>\$21</b>
Kimchi and Steamed White Rice	
<b>YAKITORI CHICKEN FRIED RICE</b>	<b>\$15</b>
Cabbage, Egg, Pickled Ginger, Green Onion, Bonito Flakes	
<b>DANDAN NOODLES</b>	<b>\$14</b>
Ground Pork, Broccoli, Persian Cucumber, Chile Oil & Peanut Sauce	

# SIDES

FRIES	\$4	
UPGRADE CHEESE FRIES		\$1
UPGRADE BACON CHEESE FRIES		\$2
UPGRADE GARLIC PARMESAN FRIES		\$2
SWEET POTATO FRIES		\$5
ONION RINGS		\$6
<b>ADD ONS/SUBS FOR SANDWICHES</b>		
ADD SWEET POTATO FRIES		\$1
ADD ONION RINGS		\$2

# EXTRAS

BUKO PIE		\$6
BLUEBERRY MUFFIN		\$4
LILY'S CHOCOLATE CHIP COOKIE		\$4
ASSORTED CHIPS		\$1
BANANA		\$1
SHAKES		\$6
CHOICE OF VANILLA, CHOCOLATE, AVOCADO OR GREEN TEA		

# WINE

## CHAMPAGNE & SPARKLING GLASS

**Tanglewood Brut Split** \$5

California

**Wycliff Brut** \$7

## WHITES, ROSE & BLUSH GLASS BOTTLE

**Chardonnay** \$8 \$28

Kendal Jackson, Sonoma County, California

**Chardonnay** \$9 \$36

J Lohr, Central Valley, California

**Chardonnay** \$12 \$48

Raymond, Napa Valley, California

**Pinot Grigio** \$7 \$28

Ecco Domani, Italy

**Moscato** \$7 \$28

14 Hands, Washington State

**Riesling** \$8 \$32

Kendal Jackson Estates, Sonoma County

**White Zinfandel** \$6 \$24

Beringer, California

## REDS GLASS BOTTLE

**Cabernet** \$7 \$28

Robert Mondavi, Oakville, California

**Cabernet** \$10 \$56

J. Lohr, Paso Robles, California

**Cabernet** \$11 \$44

Kendal Jackson, Sonoma County, California

**Cabernet** \$14 \$56

Lucas & Lewellen, Santa Ynez Valley, California

**Merlot** \$7 \$28

Blackstone, California

**Pinot Noir** \$10 \$40

Kendal Jackson, Sonoma County, California

**Pinot Noir** \$11 \$44

Lucas & Lewellen, Santa Barbara County, California

# BEER

	16oz	20oz
<b>Bud Light</b>	\$6	\$8
<b>Topa Topa Chief Peak Ipa</b>	\$7	\$9
<b>Firestone 805</b>	\$7	\$9
<b>Sierra Nevada Hazy Little Thing</b>	\$7	\$9
<b>Modelo Especial</b>	\$7	\$9
<b>Rotating Handle</b>	\$8	\$10
<b>Rotating Handle</b>	\$8	\$10