

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

BEEF ASADA OR CHICKEN TACO	\$3
Served with Guacamole, Cilantro & Onions	
CHICKEN YAKITORI	\$8
Pickled Ginger, Green Onion, Bonito & Kewpie Mayo	
BONELESS CHICKEN THIGHS	\$12
Buffalo Sauce with Carrot and Celery Sticks Garlic Parmesan with Potato Toast	
Upgrade to Impossible Chicken	\$4
NACHOS	\$5
Served with Warm Cheese & Pickled Jalapeños	
Add Chicken or Carne Asada	\$4
Add Guacamole	\$2
QUESADILLA	\$7
Served with Sour Cream & Guacamole	
Add Chicken or Carne Asada	\$4
BURRITO CHICKEN OR CARNE ASADA	\$12
Rice, Beans, Salsa Cruda & Guacamole, Cheese, Sour Cream & Cilantro	
CARNE ASADA FRIES	\$15
Sour Cream, Guacamole, Salsa Verde & Cheese Sauce	
CALIFORNIA CLUB SALAD	\$14
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
- 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
- AMERICAN WAGYU PEANUT BUTTER & JELLY BURGER \$18
Onion Jam, Humboldt Fog Cheese, Sweet Potato Fries
- NASHVILLE IMPOSSIBLE CHICKEN NUGGETS \$15
Vegan Ranch, French Fries

ASIAN

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

DRINKS

CHAMPAGNE & SPARKLING GLASS

Tanglewood Brut Split	\$4
California	
Wycliff Brut	\$7

WHITES, ROSE & BLUSH GLASS BOTTLE

Chardonnay	\$7	\$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
Santa Ynez Valley, California		
Pinot Noir	\$11	\$44
Lucas & Lewellen, Santa Barbara County, California		

DRAFT BEER 16^{oz} 20^{oz}

Topa Topa Chief Peak Ipa	\$7	\$9
Firestone 805	\$7	\$9
Sierra Nevada Hazy Little Thing	\$7	\$9
Modelo Especial	\$7	\$9
Rotating Handle	\$8	\$10
Bud Light	\$6	\$8
Rotating Handle	\$8	\$10