



BRUNCH MENU

Served Saturday & Sunday 10:00 am to 2:30 pm

MT CLASSICS *Eggs and Things*

STEAK HASH | *Two Organic Sunny-Side Eggs, Oaxaca Cheese, Tomatillo Salsa* | 18

AVOCADO TOAST | *Two Poached Eggs, Tomato Jam, Arugula, Togarashi* | 12

VEGGIE SCRAMBLE | *Zucchini, Bell Peppers, Red Onion, Oven Roasted Tomato, Swiss, Garlic Potatoes, Toast* | 14

DENVER SCRAMBLE | *Rosemary Ham, Bell Pepper, Red Onion, Cheddar, Garlic Potatoes, Toast* | 15

CHICKEN APPLE SAUSAGE SCRAMBLE | *Spinach, Mushroom, Caramelized Onion, Cheddar, Garlic Potatoes, Toast* | 15

EGGS BENEDICT | *Organic Eggs, Rosemary Ham, Hollandaise, Garlic Breakfast Potatoes, Mixed Greens* | 12/17

ORGANIC EGGS & CHOICE OF MEAT | *Breakfast Potatoes, Toast*

Skirt Steak 23.5, *Hobb's Chicken Apple Sausage* 14.5, *Hobb's Applewood Smoked Bacon* 14.5

CARNITAS CHILAQUILES | *Pinto Beans, Tomatillo Salsa, Avocado, Cotija, Sour Cream* | 16 GF

HUEVOS RANCHEROS | *Organic Sunny-Side Eggs, Crispy Tortilla, Pinto Beans, Avocado, Cotija, Crema* | 14 GF

FROM THE GRIDDLE

THREE BUTTERMILK PANCAKES | 12
Whipped Cream, Fresh Berries, Powdered Sugar

HOUSE MADE BRIOCHE FRENCH TOAST | 12
Pure Maple Syrup, Strawberries, Maple Mascarpone

GRIDDLED CORN BREAD | 14
Two Poached Eggs, Avocado, Calabrian Chili Honey Butter, Arugula Salad, Parmesan

FOR KIDS | 7

KIDS FRENCH TOAST

CHOCOLATE CHIP PANCAKE

ORGANIC SCRAMBLED EGGS, POTATOES GF

SIDES

BUTTERMILK PANCAKE | 5

TOAST | *Seasonal House Made Jam, Whipped Butter* | 3

TWO ORGANIC EGGS ANY STYLE | 5 GF

HOBB'S APPLEWOOD SMOKED BACON | 5 GF

GARLIC BREAKFAST POTATOES | 4 GF/V

HOUSE MADE CHICKEN APPLE SAUSAGE | 5 GF

SEASONAL FRUIT | 6 / 11 GF/V

PALEO BOWL | *Mango, Banana, Strawberries,*

Coconut, Cashews, Pumpkin Seeds, Honey | 9 GF

"Just Egg" available to substitute for any scrambled egg dish (vegan egg product) add | 4 v



Brunch LIBATIONS

HOT BEVERAGES

Serving Equator Coffee from San Rafael

FRENCH PRESS 4 / 8	ESPRESSO 4.5
LATTE 5	CAPPUCINO 5
AMERICANO 4.5	MOCHA 6
AFFOGATO 7	CHAI LATTE 5

HOUSE MADE HOT CHOCOLATE 5

SILK ROAD HOT TEAS

Black / Earl Grey or English Breakfast

Green / Jasmine Green

Herbal / Chamomile or Peppermint

Decaf / Decaf Green Tea

SEASONAL FIZZ | *Burnett's Gin, House Made Apricot Jam, Egg White, Cream, Orange* 11

DETOX MIMOSA | *Organic Activated Charcoal, Lemon, Chandon* 11

BUILD YOUR OWN MIMOSA | *Chandon Brut, Choice of Fresh Squeezed Orange, Grapefruit or Strawberry Hibiscus Pineapple Juice* 34

HOUSE BLOODY | *Pickled Veg, Smoked Pepper* 10

MIMOSA | *Chandon Brut, Fresh Squeezed OJ* 10

DOMAINE CARNEROS | *Carneros 2014* 57

JCB #69 | *Brut Rosè, Crémant de Bourgogne, France* 58

J | *Brut Rosè, California NV* 55

Add Side of Fresh Pressed Juice to any bottle 6

Craft COCKTAILS

SHINJUKU NIGHTS | 14

Suntory Toki, Cocchi di Torino, Turkish Apricot Black Tea, House Made Yuzu Bitters

SOME LIKE IT HOT | 13

El Silencio Mezcal, Jalapeno Agave, Chili de Arbol, Orange, Lime

VIOLETA | 13

Tito's Vodka, Chandon Brut, Huckleberry Shrub, Lemon, Thyme

M.I.A. | 13

Bourbon, Amaro Nonino, Aperol, Lemon

SMOKED OLD FASHIONED | 14

Maker's Mark, Angostura, Wood Fired Orange Rind

PINEAPPLE EXPRESS | 13

House Infused Pineapple Vodka, Cilantro, Lime

RUNAWAY BRIDE | 13

Lunazul Blanco, Hibiscus, Cranberry, Orange, Lime

FLORA COLOSSUS | 13

Gin, Elderflower, Grapefruit Bitters, Lemon

HOUSE MADE TONIC | 13.5

*Choice of: Gin or Vodka
Lemongrass, Juniper, Peppercorn, Cinchona, Thyme*

0% ABV

PELLEGRINO SPARKLING H2O 500ml / 750 ml 3.5 / 5

FEVER TREE | *Tonic, Ginger Ale, Ginger Beer* 3

HANKS | *Rootbeer, Grape, Orange Cream* 4

FENTIMAN'S | *Victorian Lemonade, Rose Lemonade, Sparkling Elderflower, Pink Ginger* 4

ICED TEA | *Silk Road Black Iced Tea* 3.25

LEMONADE | *Crafted in House* 3.25

N/A BEER | *Heineken 00* 6

HOUSE MADE SODA

CREAM MANDARIN | *Mandarin, Orange, Soda* 5

BASIL GINGER | *Basil-Ginger Syrup, Lemon, Soda.* 5

HIBISCUS CRANBERRY | *Chili de Arbol, Hibiscus, Soda.* 5

FRESH HAND PRESSED JUICE

ORANGE OR GRAPEFRUIT 5 / 7