

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

#### Eggs and Things MT CLASSICS

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

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

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

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 | 6 GF

HOBB'S APPLEWOOD SMOKED BACON | 6 GF

GARLIC BREAKFAST POTATOES | 5 GF/V

HOUSE MADE CHICKEN APPLE SAUSAGE | 6 GF

 $\mid 4 v \mid$ 

SEASONAL FRUIT | 6 / 11 GF,/V

PALEO BOWL | Mango, Banana, Strawberries,

Coconut, Cashews, Pumpkin Seeds, Honey 9 GF



### **HOT BEVERAGES**

Serving Equator Coffee from San Rafael

FRENCH PRESS 6/9 ESPRESSO 5/7

LATTE 6 CAPPUCINO 6

AMERICANO 5 MOCHA 7

AFFOGATO 8 CHAI LATTE 6

#### HOUSE MADE HOT CHOCOLATE 6

### SILK ROAD HOT TEAS

Black/Earl Grey or English Breakfast Green/Jasmine Green Herbal/Chamomile or Peppermint Decaf/Decaf Green Tea

### **0%** Abv

<u> </u>		
PELLEGRINO SPARKLING H2O 500ml/750 ml	5.5/5	
FEVER TREE   Tonic, Ginger Ale, Ginger Beer	4	
HANKS   Rootbeer, Grape, Orange Cream	5	
$FENTIMAN'S \mid \textit{Victorian Lemonade, Rose Lemonade,}$		
Sparkling Elderflower, Pink Ginger	5	
ICED TEA   Silk Road Black Iced Tea	4.25	
LEMONADE   Crafted in House	4.25	
N/A BEER   Heineken 00	6	
HOUSE MADE SODA		
CREAM MANDARIN   Mandarin, Orange, Soda	6	
BASIL GINGER   Basil-Ginger Syrup, Lemon, Soda.	6	
$HIBISCUS\ CRANBERRY\  \ \textit{Chili de Arbol, Hibiscus, Soda}.$	6	
FRESH HAND PRESSED JUICE		
ORANGE OR GRAPEFRUIT	6/8	

# **Brunch LIBATIONS**

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   Suntory Toki, Cocchi di Torino, Turkish Apricot Black Tea, House Made Yuzu Bitters	15
SOME LIKE IT HOT   El Silencio Mezcal, Jalapeno Agave, Chili de Arbol, Orange, Lim	14 e
VIOLETA   Tito's Vodka, Chandon Brut, Huckleberry Shrub, Lemon, Thyme	14
M.I.A.   Bourbon, Amaro Nonino, Aperol, Lemon	14
SMOKED OLD FASHIONED   Maker's Mark, Angostura, Wood Fired Orange Rind	15
PINEAPPLE EXPRESS   House Infused Pineapple Vodka, Cilantro, Lime	14
RUNAWAY BRIDE   Lunazul Blanco, Hibiscus, Cranberry, Orange, Lime	14
FLORA COLOSSUS   Gin, Elderflower, Grapefruit Bitters, Lemon	14
HOUSE MADE TONIC   Choice of: Gin or Vodka Lemongrass, Juniper, Peppercorn, Cinchona, Thyme	14.5