



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 | 6 GF

HOBB'S APPLEWOOD SMOKED BACON | 6 GF

GARLIC BREAKFAST POTATOES | 5 GF/V

HOUSE MADE CHICKEN APPLE SAUSAGE | 6 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 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

SEASONAL FIZZ <i>Burnett's Gin, House Made Apricot Jam, Egg White, Cream, Orange</i>	11
DETOX MIMOSA <i>Organic Activated Charcoal, Lemon, Chandon</i>	11
BUILD YOUR OWN MIMOSA <i>Chandon Brut, Choice of Fresh Squeezed Orange, Grapefruit or Strawberry Hibiscus Pineapple Juice</i>	34
HOUSE BLOODY <i>Pickled Veg, Smoked Pepper</i>	10
MIMOSA <i>Chandon Brut, Fresh Squeezed OJ</i>	10
DOMAINE CARNEROS <i>Careros 2014</i>	57
JCB #69 <i>Brut Rosè, Crémant de Bourgogne, France</i>	58
J <i>Brut Rosè, California NV</i>	55

Add Side of Fresh Pressed Juice to any bottle 6

0% ABV

PELLEGRINO SPARKLING H2O 500ml / 750 ml	5.5 / 5
FEVER TREE <i>Tonic, Ginger Ale, Ginger Beer</i>	4
HANKS <i>Rootbeer, Grape, Orange Cream</i>	5
FENTIMAN'S <i>Victorian Lemonade, Rose Lemonade, Sparkling Elderflower, Pink Ginger</i>	5
ICED TEA <i>Silk Road Black Iced Tea</i>	4.25
LEMONADE <i>Crafted in House</i>	4.25
N/A BEER <i>Heineken 00</i>	6

HOUSE MADE SODA

CREAM MANDARIN <i>Mandarin, Orange, Soda</i>	6
BASIL GINGER <i>Basil-Ginger Syrup, Lemon, Soda.</i>	6
HIBISCUS CRANBERRY <i>Chili de Arbol, Hibiscus, Soda.</i>	6

FRESH HAND PRESSED JUICE

ORANGE OR GRAPEFRUIT	6 / 8
----------------------	-------

Craft COCKTAILS

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