

Brunch Menu

\$4 Mimosas

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| Classic orange juice | Melon melon liqueur & oj | Grapefruit grapefruit & oj |
| Jalapeno fresh jalapeno & oj | Berry black raspberry & oj | Peach peach schnapps & oj |

Morning Cocktails & Coffee Drinks

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| Tequila Sunrise tequila, oj, grenadine | 9 | Espresso Martini espresso, kahlua, baileys, cream, vanilla vodka | 10 |
| Fuzzy Navel peach liquor, vodka, oj | 9 | Chocolate Espresso Martini godiva dark chocolate liquor, espresso frangelico, vanilla vodka, fresh cream | 10 |
| White Russian vodka, kahlua, cream | 9 | Jalapeno Bloody Mary jalapeno ~ garlic infused vodka, house bloody mix | 10 |
| Melon Ball melon liquor, vodka, oj | 9 | | |

Starters

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| Firecracker Edamame shichimi togarashi, soy sauce, sherry wine | 5 | Roasted Butternut Squash Soup toasted pepitas, creme fraiche | 8 |
| Truffle Frites fresh cut french fries, white truffle aioli | 6 | Grilled Shrimp & Caramelized Onion Quesadilla cilantro pico de gallo | 14 |
| Summer Berries & Straus Family Greek Yogurt coconut - chocolate granola | 8 | Malaysian Chicken Lettuce Wraps chicken, local corn, green onion, sambal-hoisin sauce | 17 |

Greens

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| Organic Mixed Baby Greens Salad comice pear, point Reyes blue cheese, spiced pecans, maple vinaigrette | 12 |
| – add: grilled chicken breast ...5 grilled mexican prawns .. 10 atlantic salmon ..12 | |
| Heirloom Beets Salad baby arugula, orange, creme fraiche, sumac, sesame tuile | 13 |
| – add: grilled chicken breast ...5 grilled mexican prawns .. 10 atlantic salmon ..12 | |
| Smashed Avocado & Scottish Smoked Salmon on Toasted Sourdough skyhill farms feta cheese, breakfast radish, simple salad | 14 |
| Grilled Prawn Sesame Noodle Salad chinese & red cabbages, toasted cashews, cilantro, fried onions, sesame-soy dressing | 18 |
| Pan Roasted Atlantic Salmon Salad organic mixed baby greens, lemon cucumber, marinated red onion, strawberry-basil salsa | 20 |

The Main Dish

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| Buttermilk Biscuit & Fried Chicken sharp cheddar cheese, tabasco - smoked bacon gravy | 13 |
| Truffled Summer Mushroom Scramble chive creme fraiche, breakfast potatoes | 14 |
| The Breakfast Plate two farms fresh eggs, applewood smoked bacon, breakfast potatoes | 14 |
| Hot Pastrami Benedict poached farm fresh eggs, buttermilk biscuit, dijon mustard crema | 15 |
| Loco Moco grilled hamburger patty, summer mushroom gravy, fried egg, steamed japanese rice | 15 |
| Bridges Burger "exclusive blend" natural beef, LTO, havarti cheese, herb aioli, fresh cut french fries | 15 |
| Shio Koji Roasted Half Chicken oakdale gouda, honshimeji mushrooms & scallion mac n cheese | 25 |
| Grilled Flat Iron Steak horseradish cream, fresh cut french fries | 28 |
| Pan Roasted Swordfish, Heirloom Tomato Salsa cannellini beans, mixed squash, baby kale, red beet puree | 30 |

Our Sister Restaurant is Now Open for Lunch!

The Vine & Spirits, 480 Hartz Ave, Wed - Sun 12-3:30

Sides

Fried Egg	3
Breakfast Potatoes	5
Applewood Smoked Bacon	5

Kids Menu

Applewood Smoked Bacon Scramble breakfast potatoes	8
Kids Fried Chicken Tenders house cut french fries	8
Kids Grilled Cheeseburger fresh cut fries	8

Canned Brews

Bike Dog Brewing Co, Hazy IPA 16oz Can	9	Faction Brewery, Pale Ale 16oz can	9
Calabaza Blanca, Jolly Pumpkin Ale 16oz can	9	Silva Brewing, Gateway to Hefen, Hefeweizen 16oz can	9
El Segundo Brewing Co. Mayberry IPA 16oz can	9	Moon Buggy Double IPA, Central Coast Brewing Co 16oz can	10

Brews on Tap

Stella Artois Belgium Lager	7	Danville Brewery IPA	8
Danville Brewing 925 Blonde	7	Danville Brewery Hop Magee	8
Blazing World, Dank Nelson, IPA	8	Morgan Territory Moon Time Hazy	8

Wines by the Bottle & Glass

Avisi Prosecco Extra Dry, Italy fresh, fruity, hint of sweetness	11 / 40
Domaine Carneros Brut Cuvee, Napa Valley 2016 flavors of key lime and baked apples	15 / 57
Turbulent Sparkling Rose, France 2017 electric pink lemonade for adults! juicy red berry & apple, citrus, 100% Gamay	16 / 59
Kettmeir Pinot Grigio, Italy 2019 Classic pear, apple, hints of floral and citrus	13 / 48
Michael David Sauvignon Blanc, Lodi, 2018 bouquet of green apple, lychee fruit, and a hint of grapefruit	11 / 40
Boatique Sauvignon Blanc, Lake County 2019 elderflower, kaffir lime leaf, pink grapefruit	11 / 40
Pascal Jolivet Sancerre Rose', France 2018 delicate and elegant with layers of herb, strawberry and a clean, crisp finish.	13 / 48
Napa Cellars Chardonnay Napa Valley 2017 pleasant aromas of peach and apple	11 / 41
Harken Chardonnay California Coast, 2018 toasty oak flavors with a buttery finish	12 / 45
Frank Family Chardonnay Napa "Carneros" 2018 lychee fruit, lemon zest, toasted almonds and a hint of vanilla	16 / 64
Sea - Sun Pinot Noir by Charlie Wagner, California 2018 this wine features scents of baked cherries, toasted wood and fresh out of the oven baguette, with hints of cranberry, toasted oak and vanilla	11 / 40
Napa Cellars Pinot Noir, Napa Valley 2017 ripe cherry, sweet tobacco, raspberry, cedar and spice	13 / 49
Eric Kent " Small Town" Pinot Noir, Sonoma Coast 2016 flavors are tangy and tart—a medley of pomegranate, cranberry and orange	20 / 77
Michael David Freakshow Cabernet Sauvignon, Lodi 2018 plummy with dried figs and a hint of sweetness	12 / 45
NV Bonanza Lot 2 Cabernet Sauvignon Produced by Chuck Wagner, owner, and winemaker of Caymus Vineyards. Bonanza features flavors of dark berries, vanilla, toasty bread with silky tannins.	15 / 57
Frank Family Cabernet Sauvignon, Napa Valley 2017 seamlessly woven in black cherry and cocoa,	25 / 96
Boatique Malbec Lake County, 2016 dark fruit, plus nuances of dark chocolate and baking spices like clove and nutmeg.	14 / 53
Trig Point Merlot, Alexander Valley 2018 juicy red cherry, blackberry, and espresso	13 / 49
Frank Family Zinfandel Napa Valley 2017 brambly blackberry and black cherry are accentuated by smatterings of crushed pepper and cinnamon	14 / 61