

breakfast

7am – 11am daily

market fruit salad - 12
honey, toasted seeds

greek yogurt parfait - 10
Hurley Farms jam, granola, seasonal fruit

Giusto' steel cut oatmeal - 9
quinoa, apple butter, toasted walnut, brown sugar

two egg breakfast - 18
choice of smoked bacon, ham, or chicken apple
sausage, spiced potatoes, farmers toast

cali-fresh omelet - 17
tomato, pesto, goat cheese, avocado

Model Bakery english muffin - 8
The world's best English muffin, served with
fromage blanc and Hurley Farm's jam*

breakfast sides

Glaum Fams organic chicken eggs (2)	12
Vineyard Hill duck egg	12
Corn cobb smoked bacon	12
Aidells chicken apple sausage	12
Anson Mills cheesy grits	12
Giusto's steel cut oatmeal	12

drinks

Napa Valley Coffee Roasting Company

coffee	4
americano, espresso	4
cappuccino, latte, macchiato	5

Adagio hot loose leaf teas - 6

irish breakfast, earl grey, decaffeinated earl grey,
chamomile, green sencha, darjeeling or rooibos vanilla

fresh squeezed orange juice - 8

orange, apple, carrot, or grapefruit

fruit & vegetable juices - 5

orange, apple, carrot, grapefruit, tomato

mimosa - 14

choice of orange, grapefruit, or seasonal fruit

bloody mary - 14

your choice of gin, mezcal, or vodka, house made spicy
bloody mary mix with pickled vegetable

miguel's michelada - 13

trumer pilsner, house made tomato and spice mix

green smoothie - 8

apple, banana, kale, spinach, grape, pear, peach

wine away juice - 8

coconut water, melon, ginger, apple, carrot, pineapple

sparkling/still water – 6

soda selection – 5

please touch "0" to place an order.

*Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at a higher risk and should consult their physician or public health official for further information.

20% service charge, \$3 delivery charge, and 7.75% California state sales tax will be added to your order.

spirits bottles

belvedere vodka, poland - 255
savage & cook napa andaz blend bourbon, CA - 295
eldorado 5yr rum, guyana - 245
hendricks gin, scotland - 295
volcan tequila blanco, jalisco, MX – 275
jameson whiskey, ireland – 270

served with bar mixers and fresh squeezed juices

beer

8
german pilsner- trumer, berkeley ca
pilsner – scrimshaw, fort bragg ca
IPA – racer5, healdsburg ca

wine

white

chardonnay, william hill, napa valley - 12/49
sauvignon blanc, freemark abby, napa valley - 13/54
rose, malene, central coast - 12/50

red

pinot noir, talbot, santa lucia highlands - 13/55
red blend, tradition by amizetta, napa valley - 14/58
cabernet sauvignon, louis m martini, napa valley - 12/48

sparkling

blanc de blancs, schramsberg, north coast - 20/78
brut, chandon, California - 14/56

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add: chicken 10 ~ salmon 18 ~ lobster 24 ~ 6oz Filet Mignon 32

bites 5pm – 11pm daily

- warm pretzel 10
hefeweizen cheese sauce, stone ground mustard
- napa cheese & charcuterie 32
pickled vegetables, marinated olives, hurley farms jam,
rustic bakery sel gris crackers
- roasted turkey club 16
bacon, avocado, pepper jack, butter lettuce, heirloom
tomato, chili aioli, house chips
- Asian noodle salad 18
rice noodles, napa cabbage, scallion, roasted cashew,
summer corn, cilantro & thai basil, blood orange, sake
soy vinaigrette, sesame
- b.y.o burger 17
8oz ground angus brisket, butter lettuce, tomato, house
pickles, pick 2 toppings, fries
add-ons: bacon, fried egg, avocado, mushrooms, blue
cheese, cheddar, smoked mozzarella
2\$ each additional topping
- mixed green salad 8
tomato, cucumber, balsamic dressing
- heirloom tomato & watermelon salad 16
marinated feta, micros basil arbequina evoo, fig balsamic
reduction, smoked maldon salt
- penne puttanesca 19
tomato gravy, boquerones, olives, capers, calabrian chili,
bloomsale spinach, san joaquin gold, asiago, white
cheddar

desserts

- anette's ice cream 10
daily selection
- strawberry rhubarb tart 10
basil, toasted oat crumble, whipped cream, candied
ginger
- warm dark chocolate brownie 10
candied mixed nuts, peanut butter sauce
- cinnamon churros 10
dulce de leche filled with coffee, grand marnier chocolate
sauce

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