

BRUNCH

SATURDAY & SUNDAY 11AM-2PM



STARTERS

THE B.O.M SMOOTHIE (GF,V,NF) -9
Banana, Orange, Mango, Yogurt, Agave Syrup

FRUITS & YOGURT BOWL(V,GF) -12
Local Wildflower Honey, Hipster Granola

BLACK BEAN HUMMUS (VE,NF,GF) -10
Tortilla Chips, Jicama, Sweet Peppers, Cucumber

CHILI COLORADO TACOS (GF, DF) -14
Slow Braised Beef, Cabbage, Lime, Tortilla Chips & Roasted Tomato Salsa

SMOKED SALMON BAGEL(NF) -17
Toasted Everything Bagel, Whipped Cream Cheese, Smoked Salmon, Heirloom Tomato, Red Onion, Arugula, Capers

COLD PRESSED GREEN JUICE -12
Cucumber, Kale, Parsley, Lemon

COLD PRESSED BEET JUICE -12
Beet, Apple, Lemon, Ginger

SEASONAL FRUIT PLATE(VE,GF, NF)- 14
Chef's Selection of Curated Fruits

SOMETHING LIGHT

NORCAL CHOPPED SALAD (V,NF) -15

Romaine, Shaved Sweet Peppers, Red Onion, Falafel, Feta Cheese, Kalamata Olives, Cucumber, Yogurt Herb Dressing

NAPA FIELD GREEN SALAD (V,GF) -15

Mixed Greens, Toasted Pecans, Dried Cherries, Goat Cheese, Honey Mustard Dressing

CLASSIC CAESAR SALAD -12

Shaved Romaine, Parmesan, Garlic Croutons, Classic Caesar Dressing

SUBSTITUTIONS SUBJECT TO AVAILABILITY

***Automatic 18% gratuity added for parties of 6 or more with one check per party.



CRAFTED

**MOM'S BUTTERMILK PANCAKES(V,NF)
FULL STACK(5)-15 / SHORT STACK(3)- 10**

Seasonal Fruit Compote, Whipped Butter, Maple Syrup

THE OMELET (NF, V)- 16

Three Caged Free Eggs, Sundried Tomatoes, Spinach, Leeks, Fontina, House Potatoes, Choice of Toast
Add- Chicken Apple Sausage / Pork Sausage*- 2, Bacon* -3, Impossible Sausage*-3, Honey Pit Ham*-2

HAM AND CHEESE OMELET- 15

Three Caged Free Eggs, Honey Pit Ham, Cheddar Cheese, House Potatoes, Choice of Toast

2 EGGS ANY STYLE*(NF)-17

Served with your choice of Breakfast Bacon, Sausage, Ham, Beyond Sausage, Choice of Breakfast Potatoes or Fruit & Choice of Toast

COUNTRY BENEDICT-16

Warm Buttermilk Biscuit, Sausage Gravy, Poached Eggs, Kale, Caramelized Onions, Honey Pit Ham

SPINACH ARTICOKE FLATBREAD(V) -16

Basil Pesto, Spinach, Artichoke, Mozzarella, Feta Cheese, Kalamata Olives, Balsamic Glaze

PEPPERONI & CHEESE FLATBREAD(NF) -16

Marinara Sauce, Mozzarella Cheese, A Simple Classic!

SANDOS

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, SIDE SALAD OR FRUIT CUP

BEYOND TORTA(NF, VE)- 19

Beyond Meat Patty, Avocado, Black Bean Hummus, Arugula, Pickled Jalapeno, Pickled Red Onion, Telera Bread

CAPITOL SANDWICH*(NF)-14

Telera Bread, Two Cage Free Eggs, Bacon, Spicy Ketchup, Cheddar Cheese, Arugula, House Potatoes

THE BURGER*(NF)-20

Smashed Grass Fed Patty, Caramelized Onions, Cheddar Cheese, Heirloom Tomato, Iceberg Lettuce, Remoulade Sauce, Brioche Bun
Sub: Impossible Burger(VE)-6 **ADD:** Bacon*-3 Fried Egg*-3 Avocado*-3

HOUSE ROASTED TURKEY BLT(DF,NF)-17

Hand Carved Turkey, Applewood Smoked Bacon, Arugula, Heirloom Tomato, Mustard Herb Spread, Pretzel Bread

VINES café

CHEF: ALEX GUTIERREZ

**GF-GLUTEN FREE NF-NUT FREE V-VEGETARIAN
VE-VEGAN DF-DAIRY FREE SE-CONTAINS SESAME**

SIDES(VE,GF,NF)

ALL SIDES AVAILABLE ALA CARTE

FRENCH FRIES-7

SWEET POTATO FRIES-7

SIMPLE SIDE SALAD (GF,V)-5

Mixed Greens, Tomato, Cucumber
Red Onion, Red Wine Vinaigrette

FRESH FRUIT CUP-5

ADD ONS

ALL NATURAL MARY'S GRILLED CHICKEN-8

SUSTAINABLY RAISED SALMON- 12

NIMAN RANCH FLAT IRON STEAK- 16

ORGANIC TOFU- 6

FALAFEL-6

SWEET ENDINGS

GERMAN CHOCOLATE CAKE(V)-10

Pecan and Coconut Filling, Buttermilk Chocolate
Sponge Cake, Chocolate Ganache

STRAWBERRY RHUBARB COBBLER (NF,VE, GF)-10

Oat and Pumpkin Seed Crumble

VO'S FAMOUS CARROT CAKE(NF,V)-10

Crispy Carrot Curls, Caramel Sauce

All food and beverages are skillfully and safely packaged in Single Use containers for your convenience and peace of mind

An Automatic 18% gratuity will be added to every ROOM DELIVERY

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please notify us if you have any food allergies.

**Served raw or undercooked or contains raw or undercooked ingredients.

BEVERAGES



VINES *café*

WINE

REDS

BONANZA CABERNET SAUVIGNON California	12
DAOU CABERNET SAUVIGNON California	15
LA CREMA PINOT NOIR California	15
SALDO ZINFANDEL California	14
FABLEIST MERLOT California	12

WHITES & ROSÉ

CHATEAU ST. MICHELLE RIESLING California	12
MARTIN RAY CHARDONNAY California	12
FLEUR DE MER ROSÉ France	13
LUNARDI PINOT GRIGIO Italy	11
ST. SUPERY SAUVIGNON BLANC California	13

SPARKLING

CANVAS BLANC DE BLANCS BRUT Italy	9
VILLA SANDI PROSECCO California	10

HOUSE RED & WHITE

CANVAS BY ROBERT MONDAVI Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio	9
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BEER

BOTTLE

ANCHOR STEAM	7
BLUE MOON	7
CORONA	7
BUDWEISER	6
BUD LIGHT	6
GUINNESS	7
HEINEKEN	7
HEINEKEN 00	7
COORS LIGHT	6
MILLER LITE	6
MICHELOB ULTRA	6
LAGUNITAS IPA	7
SIERRA NEVADA	7
TRUMER PILS	7
SAM ADAMS	7

CAN

KID CASUAL BLONDE ALE	8
TRACK 7 IPA	8
ROTATING RUHSTALLER	8
COOL KIDZ IPA	8
UBAHDANK IPA	8
ROTATING CROOKED LANE IPA	10
WHITE CLAW (MANGO OR RASP)	7.5
TWO RIVERS CIDER	7.5

SOFT DRINKS

COCKTAILS

CLASSIC MIMOSA-11 House Sparkling Wine, Choice of Orange, Cranberry or Grapefruit Juice
VINE'S BLOODY MARY-13 House Vodka, Bloody Mary Mix, Herbs & Spices
IRISH COFFEE-12 Jameson, Fresh Brewed Coffee, Whipped Cream
BAILEY'S & COFFEE-11 Bailey's Cream, Fresh Brewed Coffee
FRENCH 75- 11 House Sparkling Wine, House Gin, Lemon
WHITE LINEN-11 House Gin, Muddled Cucumbers, Lime, Club Soda
BELLINI-12 House Prosecco, Peach Puree
WHISKEY & LEMONADE-11 Makers Mark Whiskey, Sweet Lemonade
MARGARITA-11 House Tequila, Sweet & Sour, Salt Rim
MOJITO-11 House Rum, Lime Juice, Simple Syrup, Soda Water, Muddled Mint
ROTATING SEASONAL COCKTAIL-13 Inquire with your server for this season's offering!

PEPSI, DIET PEPSI, SIERRA MIST, ROOTBEER, LEMONADE, ARNOLD PALMER, SHIRLEY TEMPLE, CLUB SODA, TONIC WATER, UNSWEETENED ICED TEA, HOT TAZO TEA -4