

BRUNCH COCKTAILS \$15			MIMOSAS
AM SMASH bourbon, apricot, mint, lemon juice, sparkling rosé	BLOODY MARY vodka, pickle juice, bloody mary mix, Worcestershire, hot sauce, chili lime salt	SANGRIA red wine, pineapple, strawberry, ginger, citrus blend, cava	SINGLE 12 orange, pineapple, or grapefruit SAMPLER 48 bottle of cava, juice trio
FLIGHTS			
	the ESPRESSO MARTINIS 25 classic, chocolate mandarin, & seasonal		
	the SIGNATURE COCKTAILS 25 neighborhood marg, sangria, & flamingo shirt		

SHARE

- FOCACCIA PLATE | 16** maple butter, whipped boursin, seasonal jam
- CARROT CAKE FRENCH TOAST | 14** fresh fruit, rum anglaise, candied carrot, maple cream cheese
- CROISSANT TRIO | 16** almond pastry cream, chocolate cinnamon, seasonal jam
- CHURRO BREAD | 12** cinnamon sugar, berry cream, caramel sauce
- WATERMELON CARPACCIO | 16** prosciutto, fresh watermelon, mascarpone, hot honey, everything spice
- AVOCADO TOAST | 13** fresh avocado, watermelon radish, queso fresco, everything spice; add egg **3**
- BURRATA TOAST | 14** heirloom tomato, balsamic glaze, herb salad
- ***CEVICHE | 17** salmon, lime, ginger, avocado, onion, house seasoned corn chips

TACOS

- BREAKFAST TACOS | 16** braised beef brisket, scrambled egg, tomato, avocado hot sauce, grilled jalapeno, corn tortilla
- SHRIMP TACOS | 16** crispy shrimp, romaine slaw, wam bam sauce, avocado crema, flour tortilla
- TACOS AL PASTOR | 16** braised pork belly, pineapple, cilantro, onion, queso fresco, avocado hot sauce, flour tortilla

SALADS

- KALE | 15** ginger-cured sweet potato, dried cranberry, chickpea, parmesan, lemon herb vinaigrette
- SEASONAL | 15** seasonal fruit, spiced walnut, shallot, arugula, goat cheese, black cherry vinaigrette
- SESAME GINGER | 15** mixed greens, sesame-ginger dressing, asian pear, toasted almond, pickled shallot, cucumber; add korean bbq chicken **8**
- MISO CAESAR | 15** romaine, crispy parmesan, focaccia croutons, dried tomato
- SPICY CHICKEN | 18** grilled chicken breast, valentina butter sauce, spinach, tomato, bacon, blue cheese crumble, herb dressing
- PROTEIN ADD ONS
chicken 7 | chicken katsu 9 | salmon 10 | shrimp 12 | steak 12 | avocado 3

SANDWICHES

- BREAKFAST SANDWICH | 16** buttered croissant, house made sausage, scrambled egg, american cheese, maple butter; add avocado **3**
- CALI BREAKFAST BURRITO | 15** smoked bacon, scrambled egg, crispy smashed potatoes, cheddar cheese, pineapple hot sauce, flour tortilla
- SMASHBURGER | 17** seasoned patties, american cheese, melted onion, house pickle, CG sauce; breakfast style **5**, add avocado **3**
- CHICKEN CAESAR WRAP | 15** romaine, dried tomato, crispy parmesan, grilled chicken, caesar dressing, flour tortilla
- LOX PLATE | 15** gin-cured salmon, marbled rye, fried caper cream cheese, pickled shallot, everything spice
- SERVED WITH CRISPY SMASHED POTATOES OR SIDE SALAD

SIGNATURES

COMMON BREAKFAST | 15 two eggs your way, bacon, toasted multigrain with jam, avocado

GARDEN FRITTATA 15 dried tomato, queso fresco, herb salad, charred tomato vinaigrette; ADD ON bacon, sausage, or avocado 3 each	SHRIMP & “GRITS” 19 gulf shrimp, red pepper polenta, chili lime butter sauce, one egg your way	CG HASH 22 braised beef brisket, crispy smashed potatoes, onion, CG sauce, one egg your way	STEAK & EGGS 36 8oz prime spiced tri tip, two eggs your way, mixed greens
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SIDES \$5 bacon • seasonal fruit • two eggs • potatoes • sausage • side salad

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
**A 20% gratuity will be applied to all parties of 7 or more.