

BRUNCH MENU

APPETIZERS

- MONKEY BREAD** 15
candied pecans, orange zest, brown sugar
- RICOTTA & SMOKED SALMON TOAST** 15
tj's house smoked, red onion, caper, olive oil
- DEVEILED EGGS** 14
bbq pork rind crumb
- PARMESAN FRIES** 11
parsley, black truffle & garlic aioli
- ROASTED BEET HUMMUS** 15
herbed feta, crispy sumac chickpeas, pita & crudite
- OYSTERS ON THE HALF SHELL*** 42dz / 23half
blood orange mignonette, cocktail sauce
- CACIO E PEPE OYSTERS** 19
charbroiled, parmesan, cracked black pepper

SOUPS, SALADS & BOWLS

- CAULIFLOWER BISQUE** 14
bacon, herb oil
- GEM & KALE CAESAR** 17
crouton, shaved & crispy parm
add: grilled chicken 8, steak 12, shrimp 12, salmon 11
- ASIAN CHICKEN** 19
orange, cucumber, pickled onion, cashew, sesame, chili flake, fried wonton, honey-soy vin
- QUINOA TUNA POKE*** 22
farro, avocado, blood orange, snow pea, pickled red onion, scallion, sesame seed, asian vin
- GRILLED SHRIMP POWER BOWL** 19
farro, quinoa, pistachio, cucumber, kale, tomato, cranberry, dijon vin sub salmon +3

SHARES & SIDES

- SAUTEED ASPARAGUS 12
- BREAKFAST POTATOES 8
- BACON (3) 8
- SEASONAL FRUIT 7

LOBSTER MAC & CHEESE 36



SCAN FOR ALLERGEN / DIET INFO

BRUNCH COCKTAILS

- MIMOSA** 8
- BLOOD ORANGE MIMOSA** 9
- PROSECCO** 9
- BLOODY MARY** 9
- MIMOSA CARAFE** 20

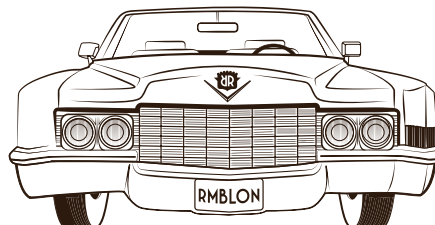
BRUNCH ENTREES

- APPLE PIE FRENCH TOAST** 18
brioche, maple syrup, whipped cream, candied pecans
- AVOCADO PROSCUITTO BENEDICT** 19
garlic & herb bread, deviled hollandaise, seasonal fruit
- STEAK & EGGS (8 OZ)** 35
sunny eggs, chimichurri butter, breakfast potatoes, greens
- PLAZA BREAKFAST** 22
sunny eggs, bacon, breakfast potatoes, fruit, sourdough toast
- EGG WHITE FRITTATA** 18
greens, tomato, fresno, pickled onion, ricotta, parm
- ITALIAN SAUSAGE RIGATONI** 25
bourbon cream, kale, sage, parmesan
- BRICK CHICKEN** 29
broccolini, truffled marble potatoes, fresno pepper, "hen jus"
- SEASONAL GRILLED SALMON** 35
celeriac puree, roasted root vegetables, apple cider glaze

SANDWICHES

SERVED WITH HOUSE FRIES

- RR WAGYU BURGER** 21
8oz rosewood patty, white cheddar sauce, sherry onion, mushroom, house potato stix, brioche, horseradish pickles
- BRUNCH BLT** 19
thick cut bacon, avocado, arugula, campari tomato, garlic aioli, scrambled egg, sourdough
- LOBSTER ROLL** MKT
meyer lemon aioli, celery, buttered la spiga brioche
- GRILLED CHICKEN FOCACCIA** 21
swiss, arugula, pickled onion, tomato, basil garlic aioli
- HOUSE SMOKED REUBEN** 22
pastrami, swiss, sauerkraut, russian dressing, mustard, rye
- CRISPY CHICKEN** 18
buttermilk pesto slaw, swiss, pickle, calabrian chili jam



WEEKENDS ARE FOR R&R

DRINK MENU

COCKTAILS

L'IMPERATRICE <i>empress gin, lemon, simple</i>	16
WINTER PEAR SPRITZ <i>prosecco, pear liquor, lemon, cinnamon, rosemary</i>	14
MARGARITAS <i>choice of: blood orange, rancharita, fortaleza top shelf +8</i>	15
BLACKBERRY BRAMBLE <i>bombay, lemon, blackberry jam, basil syrup</i>	15
IRISH REDHEAD <i>kinahan's irish, mr black, orange & hellfire bitters, fresno chile, chili powder</i>	16
CALL ME OLD FASHIONED <i>buffalo trace bourbon, simple, bitters</i>	17
MEXICAN NAVY <i>socorro blanco, ginger, orgeat, topo chico, lime</i>	15

MARTINI BAR

FILTHY <i>tito's on tap or bombay, olive brine, bacon & bleu olives</i>	16
CAPRI <i>hendrick's, lillet blanc, orange bitters, caper brine, caper oil</i>	18
CUCUMBER <i>cucumber infused tito's, simple, lemon</i>	17
TEXAS SUN <i>illegal mezcal or socorro blanco, st germain, lime, jalapeno, spicy bitters, tajin</i>	16
COSMOPOLITAN <i>tito's on tap, cranberry, cointreau, lime</i>	16
NITRO ESPRESSO <i>tito's, cold brew espresso, mr. black coffee liqueur</i>	17
PASSIONATE ACTRESS <i>stoli vanilla, passion fruit liqueur, lime, prosecco</i>	19

WHITE WINE

SPARKLING

BENVOLIO PROSECCO <i>veneto</i>	13 45
RIVAROSE <i>provence</i>	15 58
MUMM CUVÉE <i>napa</i>	65
TAITTINGER BRUT <i>champagne</i>	26 100
DELAMOTTE BRUT "LE MESNIL" <i>champagne</i>	140

CHARDONNAY

LABOURE-ROI <i>macon-villages</i>	16 64
WALT <i>sonoma coast</i>	17 68
STAGS' LEAP <i>napa</i>	18 72
CAKEBREAD <i>napa</i>	75
FRANK FAMILY <i>carneros</i>	20 80
DUMOL RESERVE <i>russian river</i>	90
CHATEAU MONTELENA <i>napa</i>	135
FONTAINE-GAGNARD <i>chassagne-montrachet</i>	175

SAUVIGNON BLANC

GERARD MILLET <i>sancerre</i>	18 72
CRAGGY RANGE <i>marlborough</i>	15 60
QUATTRO THEORY <i>napa</i>	68

ROSE & OTHER WHITES

ROSE GOLD <i>provence</i>	16 64
SANTA MARGHERITA <i>pinot grigio</i>	17 68
AUGUST KESSLER REISLING <i>rheingau</i>	46
SAN SIMEON VIOGNIER <i>paso robles</i>	52

RED WINE

CABERNET

DAOU <i>paso robles</i>	14 56
CHATEAU CARONNE SAINT GEMME <i>bordeaux</i>	18 72
BACA BY KATHRYN HALL <i>napa</i>	21 84
CHATEAU GAZIN-ROCQUENCOURT <i>bordeaux</i>	90
HALL <i>napa</i>	105
CARAVAN BY DARIOUSH <i>napa</i>	110
TREFETHEN <i>oak knoll</i>	115
KRUPP BROS <i>napa</i>	165
STAGS' LEAP "THE LEAP" <i>stags' leap district</i>	190

PINOT

SIDURI <i>willamette</i>	15 60
WALT "LA BRISA" <i>sonoma coast</i>	18 72
FRANCOIS MARTENOT <i>bourgogne</i>	80
ETUDE <i>carneros</i>	90

BLENDS & OTHER REDS

WALKING FOOL BY CAYMUS ZIN BLEND <i>suisun valley</i>	16 64
CHAPPELLET MOUNTAIN CUVÉE <i>napa</i>	75
ORNELLAIA "LE VOLTE" <i>super tuscan</i>	22 88
CYRUS <i>alexander valley</i>	145
COLOMBINI <i>brunello</i>	170

BEER

LAKWOOD PONY PILSNER DRAFT	8
SHINER DRAFT	8
MODELO DRAFT	8
KINGSVILLE CZECH LAGER	10
MILLER LITE	7.5
MICHELOB ULTRA	7.5
COMMUNITY MOSAIC IPA	9
MANHATTAN HALFLIFE HAZY IPA	10

MOCKTAILS

BLACKBERRY LEMONADE	10
GINGER FIZZ	10
BLOOD ORANGE LIMEADE	10
HEINEKEN 0.0	7