

BRUNCH



FARM
RANCH
OCEAN

BLACK GARLIC CAESAR 18

baby kale | little gem lettuce | garlic sourdough croutons
cantabrian boqueróns | black garlic caesar dressing
chicken* +\$10 | scottish salmon* +\$16 | hanger steak* +\$22

ORGANIC GREEN SALAD | GF | VG 17

local greens | smoked ricotta salata | macerated
strawberries | toasted pistachios minus 8 vinaigrette
chicken* +\$10 | scottish salmon* +\$16 | hanger steak* +\$22

ROASTED BABY BEETS | GF | VG 18

avocado | goat cheese | citrus | puffed amaranth
charred poblano vinaigrette

BEER BATTERED FISH TACOS* 26

red cabbage | cortido | chipotle aioli | lime
cilantro | salsa verde

LOBSTER ROLL* 36

pickled celery | cucumber | old bay
drawn butter | lemon | brioche

CRISPY CHICKEN SANDWICH 26

dill pickles | cascabel peppers | hot honey |
brioche | smoked poblano ranch

O&O BURGER* 31

acertified angus beef* | house made bacon
fresno chili aioli | onion jam | bread and butter
pickles | white cheddar | lettuce | heirloom tomato

CAFFEINE

COLD BREW 7

ESPRESSO 6

LATTE OR CAPPUCCINO 8

SUNRISE LATTE 8

super blend (turmeric, cinnamon, ginger & more)
oat milk | lavender syrup | add espresso shot + \$2

SEAFOAM MATCHA LATTE 8

MANDALAY SUNSET CHAI LATTE 8

FRENCH PRESS FOR 2 15

O&O BLEND COFFEE 6

FRUIT JUICES 7

orange, grapefruit or cranberry

RED BULL 9

sugar free | regular

SUNRISE FAVORITES

STRAWBERRY SMOOTHIE | GF 14

banana | strawberry | greek yogurt | oat milk
honey | chia seeds

GRANOLA & YOGURT 15

house granola | strawberry jam | greek yogurt

AVOCADO TOAST 19

smashed avocado | seven-grain toast radish
sunny egg* | cilantro | pickled shallots

LEMON MASCARPONE PANCAKES 18

fresh berries | lemon curd | whipped butter

MISSION BURRITO* 21

mexican chorizo | scrambled eggs | potatoes
oaxaca cheese | caramelized onion | salsa verde

EGGS YOUR WAY* 23

two eggs your style | bacon or chicken sausage
crispy potatoes | toast | strawberry jam

GARDEN OMELET* 23

spinach | kale pesto | feta | broccoli | onions
crispy potatoes

FRITTER BENEDICT* 24

jalapeno corn fritter | house-made bacon
chipotle hollandaise | crispy potatoes

CHILAQUILES* 20

roasted red pepper salsa | tortilla chips sunny egg
queso fresco | pico de gallo, lime crema
guacamole +\$4 | chorizo* +\$7 | + hanger steak* +\$22

STEAK & EGGS* 39

grilled flat iron | sunny eggs | chimichurri
crispy potatoes

MORNING EXTRAS

ASSORTED PASTRIES 7

choice of lemon poppy seed muffin,
almond croissant, or blueberry muffin

CRISPY POTATOES 8

BACON | GF 8

CHICKEN SAUSAGE | GF 8

AVOCADO | GF | V 6

FRUIT | VG | GF 8

SUNDAY DINNER SPECIALS

SUNDAY ROAST* 12 oz. prime rib | mashed potatoes | seasonal roasted 65

vegetables | homemade au jus

Sundays only - subject to availability

Food Allergy Info: GF Gluten-Free | VG Vegetarian | V Vegan

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. Please inform your server of any allergies before ordering.

20% gratuity added to parties of 6 or more

ON TAP

SWINE

ARCTIC HAZE IPA	\$12
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VALKYRIE AMBER ALE **\$12**

Segura viudas brut (Spain) \$52

Candoni Prosecco (Italy) — \$55

Chandon Brut (California) — \$62

Veuve Clicquot Brut (France) — \$225

Dom Pierre Pérignon (France) — \$600

zero-proof tequila | home-made sweet and sour
roasted blueberries, basil

JUSTIN CHARDONNAY G \$ 18 | B \$ 61

ROBERT MONDAVI/CABERNET SAUVIGNON 2013 \$39.95 BOTTLE

20% gratuity added to parties of 6 or more