

AMERICAN

BRUNCH

TODAY

BEAUTY

VENICE
CALIF.

EGGS & BREAKFAST PLATES

Warm Sticky Bun.....11 cream cheese frosting, sea salt	House Baked Biscuits.....10 peppered Straus butter, persimmon jam
Citrus & Tropical Fruits.....13 whipped marscapone, charmoula, pistachio	Soft Herbs Omelet.....20 cheddar, chives, za'atar, focaccia toast
Western Fritata.....21 peppers & onions, migas, avocado, lime crema	Challah French Toast.....19 smoked maple syrup, blueberry, creme fraiche
Slow Cooked Eggs.....18 braised greens, yogurt, garbanzos, tahini, house pita	Smoked Fish Plate.....26 stuffed hashbrown, 3x schmears
American Beauty Breakfast.....22 two eggs, house sausage & bacon, breakfast potatoes, focaccia toast	Brisket Burrito19 cheesy eggs, peppers & onions, crispy potatoes, fermented hot sauce, avocado crema

BIG SALADS

ITALIAN CHOPPED salami, fresh mozz, spicy vinaigrette	18
FRIED CHICKEN mixed lettuces, roasted beets, citrus, buttermilk, poppy	21
KALE & AVOCADO levain croutons, almonds, basil green goddess	17
BLUEFIN TUNA GRAIN BOWL sprouted brown rice, pickled cucumber, probiotic cabbage, raw cabbage, sesame seeds	23
SMOKED BRISKET PANZANELLA hothouse tomato, gems, pickled onion, horseradish vin	22

SANDWICHES

BREAKFAST SANDWICH SUNNY EGGS, MORTADELLA, LEMONY CRESS, SAMBAL AIOLI, POTATOES	18
THE WIN-DOW DOUBLE CHEESEBURGER SHOESTRING FRIES, AIOLI, PICKLE	17
PHIL A. OFISH ALASKAN HALIBUT, YELLOW CHEESE, CREAMY SLAW	25
CHARRED CHICKEN BAHN MI CABBAGE, PAPAYA, SOFT HERBS, RUFFLED POTATO CHIPS	18
STEAKHOUSE BURGER HOUSE BAKED KAISER, SWISS CHEESE, ONION, WORCESTERSHIRE AIOLI	24

SIDES

One egg any style	3
Breakfast potatoes	5
Dressed avocado	4
House smoked bacon	8/pc
Patty sausage	4

- STEAK FRITES -

COMPLETE PLATES WITH SHOESTRING FRIES AND FRESH HERB SALAD. WE GRILL OVER AN ALMOND WOOD FIRE AND FINISH OUR STEAKS SIMPLY WITH BUTTER AND SALT.

Iowa Co-Op Teres Major 8 oz. 30

Creekstone Hanger 8 oz. 37

Flannery 15-day Dry Aged
Prime Ribeye 12 oz. 56

Ora King Salmon Steak 10 oz. 39

Twin Lobster Tails with XO Butter
54

ALL OF OUR STEAKHOUSE CUTS ARE AVAILABLE,
PLEASE ASK YOUR SERVER.

House biscuit	5
Focaccia toast	4

HOUSE FERMENTED STEAK SAUCE 3

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We have added a 3% Happy and Healthy Surcharge to your bill. This charge is not a gratuity, but rather supports our ability to provide sustainable earnings and benefits for our team. This charge is optional so please let us know if you'd like it removed from your bill.

WINES / GLASS

SPARKLING

Macabeo+, "Gran Reserva," Mestres, Cava, ES 2018.....	20
Rosé of Cabernet Franc, Pierre & Bertrand Couly, Loire, FR NV.....	15
Skin-Contact Pet Nat of Malvasia Bianco, Birichino, Monterey, CA 2022..	18

WHITE

Sauvignon Blanc, Jean-Jacques Auchere, Sancerre, Loire, FR 2022.....	15
Patelin Blanc, Tablas Creek, Paso Robles, CA 2023.....	14
Gruener Veltliner, Kelley Fox, Willamette, OR 2023.....	17
Chardonnay, "Bien Nacido," Foxen, Santa Barbara, CA 2021.....	18

ORANGE & ROSÉ

2023 Chenin Blanc+, "Skins," Field Recordings, Central Coast, CA 2023.....	15
Cinsault+, "Six Roses," Benjamin Taillandier, FR 2023..	14

RED

Pinot Noir, "Cuvee de Trois," Joseph Swan, Russian River Valley, CA 2018...	19
Syrah (chilled), Stolpman Vineyards, "Crunchy Roastie Rainbow," Ballard Canyon, CA 2022.....	16
Barbera, Vega Vineyards, Santa Ynez, CA 2022.....	14
Cabernet Franc, "Mon Petit Chou," Coquelicot, Santa Barbara, CA 2022.....	18
Cabernet Sauvignon+, "Roman Ceremony," Railsback Freres, Santa Ynez, CA 2021....	17
Zinfandel+, Grgich Hills Estate, Napa, CA 2019.....	18
Cabernet Sauvignon, Post & Beam, Napa, CA 2019.....	24

GLASS OF HOUSE WINE

FILLED TO THE TOP

🔥 WHITE OR RED 🔥

\$10

COCKTAILS

MUY MONA

Vodka, Turmeric, Pineapple,
Lemon, Cucumber 15

FIESTA BRAVA 2.0

Mezcal, Lime, Grapefruit,
Pink Peppercorn 15

PEPINO PICANTE

Reposado Tequila, Mezcal,
Cucumber, Poblano, Lime 16

THE 1964

Bourbon, Lemon, Peach,
Black Tea, Basil 15

BECAUSE MOTHER SAID SO

Rum, Lime, Pineapple,
Coconut, Falernum 16



TO SHARE NATIVE PLANTS



Tequila, Lime, Guava,
Aperol, Sage
26

CLASSICS

BLOODY MARY

Vodka or Tequila, Bloody Mix,
Celery Salt 15

IT'S A SANGRIA

Red Wine, Lemon, Amaro,
Blackberry, Mint 15

DAISY

Reposado Tequila, Mezcal,
Lime, Mango-Chili Salt 15

AB MARTINI

Bayleaf Infused Vodka, Brine,
Castelvetrano Olives 15

NOT BOOZY

RICKEY KNOWS

Raspberry, Lime, Mint, Soda 9

CITRUS TREES

Enjoy Hot or Cold: Lemon,
Grapefruit, Apricot, Ginger 10

JUGO VERDE

Cucumber, Celery, Fennel, Kale 10

DRAFT BEER

Harland Japanese Lager	8
Smog City "Little Bo Pils"	6
MadeWest Pale Ale	6
Skyduster IPA	8
Stone "Delicious" Double IPA	7
Weihenstephaner Hefe Weissbier	8
Enegren Valkryie Amber	7
Modern Times Fruitlands Gose	8

BOTTLES/CANS

Tecate	3
Amstel Light	4
June Shine Mango (Hard Kombucha)	5
Best Day Brewing Hazy IPA NA	6