

MOTHER'S DAY SPECIALS

<i>Crab Benedict</i> Blue Lump Crab, Asparagus, Truffle Hollandaise	34	<i>Squash Blossoms</i> Butter Poached Maine Lobster, Sweet Corn	22
<i>Farmer's Market Green Salad</i> VG DF GF Market Lettuce, Green Goddess Dressing, Fried Capers, Avocado, Cured Egg, Heirloom Tomato, Fava Beans, Shaved Radish	16	<i>Fresh Tagliatelle Pasta</i> English Peas, Poached Egg, Prosciutto, Sungold Tomato Sauce	28

BREAKFAST MAINS

<i>Coffee Cake</i> VG Dulce de Leches	14	<i>California Plate</i> VG GF KE Two Cage-Free Eggs Any Style, Avocado, Fresh Berries	17
<i>Açaí Bowl</i> VE Seasonal Fruit, House-Made Granola	16	<i>Eggs Any Style</i> GF Two Cage-Free Eggs Any Style, Choice of Breakfast Protein, Choice of Toast, Crushed & Crispy Potatoes	24
<i>Avocado Toast</i> VG DF Grilled Artisan Seeded Bread, Avocado, Two Poached Cage-Free Eggs, Tomato Jam, Radish	19	<i>HB Omelet</i> GF Three Cage-Free Eggs, Chorizo, Pepper Jack, Tomato, Jalapeño, Red Onion, Cilantro, Crushed & Crispy Potatoes	21
<i>Smoked Salmon Bagel</i> Santa Barbara Smoked Salmon, Herbed Cream Cheese, Hard-Boiled Cage-Free Egg, Tomato-Caper Salad	22	<i>Breakfast Burrito</i> Scrambled Eggs, Slow-Braised Adobo Beef Birria, Tater Tots, Pepper Jack, Avocado, Lime Crema, Salsa Quemada	21
<i>Ricotta Pancakes</i> VG Lemon Curd, Blueberry Syrup	18		

LUNCH MAINS

<i>Tuna Poke</i> DF Blue Fin Tuna, Pear, Daikon Radish, Macadamia Nut, Chili Crunch, Sesame, Tamari, Wonton Crisps & Crisp Wakame	26	<i>Korean BBQ Chicken Sandwich</i> Braised Chicken, Kimchi Slaw, Cucumber, Potato Bun, Rosemary Fries	19
<i>Pacific Salmon Salad</i> DF KE Mizuna, Haricots Verts, Fennel, Heirloom Carrots, Radish, Soft Herbs, Sherry Citrus Vinaigrette	27	<i>Smash Burger</i> 4oz Beef Patty, Caramelized Onions, Lettuce, Tomato, Cheddar Cheese, Runny Cage-Free Egg, Truffle-Horseradish Aioli, Rosemary Fries	23
<i>Grilled Market Fish Tacos</i> GF Cabbage, Avocado Salsa, Lime Crema, Salsa Quemada, Chips	22	<i>Hanger Steak & Fries</i> GF DF 8oz Hanger Steak, Chimichurri, Rosemary Fries	38

SIDES

<i>Breakfast Protein</i> Bacon, Pork Sausage, Turkey Sausage, Plant-Based Sausage	8	<i>Two Eggs Any Style</i> GF VG	9
<i>Toast</i> Gluten-Free Available Upon Request	6	<i>Seasonal Fruit & Berries</i> GF VE	9
		<i>Crushed & Crispy Potatoes</i> GF VE	7

CLASSIC LIBATIONS

 <i>Mimosa Flight (4)</i> Gambino Prosecco, Choice of Fresh Orange Juice, Cranberry, Pomegranate, Grapefruit, Pineapple	25
<i>French 75</i> New Amsterdam Gin, Cognac, Lemon, Simple, Gambino Prosecco	18
<i>Paloma</i> Sauza Silver Tequila, Grapefruit, Lime, Simple, Fever Tree Soda Make it Spicy with Sauza Jalapeño-Infused Tequila	16
<i>Espresso Martini</i> Skyy Vodka, Pulled Espresso, Simple	18
<i>Chai Carajillo</i> Cinnamon-Infused Licor 43, Pulled Espresso, Allspice Dram	18

SIGNATURE LIBATIONS

<i>Lorea Michelada</i> Lorea's Private Label Blonde Ale, House Michelada Mix	14
<i>House Bloody</i> Choice of Skyy Vodka or Sauza Tequila, House Bloody Mary Mix, Lemon, Pepperoncini	18
<i>Spiced Apple Sour</i> Evan Williams Bourbon, Granny Smith, Egg Whites, Lime	16
<i>Day Dream</i> White Cacao Liqueur, Strawberry Cordial, Heavy Cream	16
<i>The Garden</i> (ZERO PROOF) Ritual Non-Alcoholic Gin, Cucumber, Lemon, Honey, Elderflower Tonic	15

SPRITZ SIPS

<i>Aperol Spritz</i> Gambino Prosecco, Aperol, Fever Tree Club Soda	18	<i>Hugo Spritz</i> Gambino Prosecco, St. Germain Liqueur, Fever Tree Ginger Beer	18	<i>Royale Spritz</i> Gambino Prosecco, Cassis Noir, Fever Tree Elderflower Tonic	18
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GF—Gluten Free **VG**—Vegetarian **VE**—Vegan **DF**—Dairy Free **KE**—Keto Friendly

18% gratuity will be added to parties of 6 or more. Split plate fee of \$4 will apply.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.