

Drinks

ICED TEA
\$4

SODAS
\$3

Coffee

ESPRESSO
\$5

AMERICANO
\$5

CAPPUCCINO
\$5

LATTE
vanilla | caramel | hazelnut | praline
\$8

HAND-CRAFTED

Signature Coffee

VANILLA LAVENDER LATTE
\$10

SALTED CARAMEL MOCHA LATTE
\$10

MAPLE CINNAMON LATTE
\$10

sip, snap, share

scan here to add your
CUSTOM LATTE ART



#BRUNCHBAROFFICIAL

let's keep in touch

@brunchbarofficial

Cocktails

MIMOSA \$12

Camp Viejo Cava brut + your choice of fresh juice:
FLAVORS ——— Classic (Orange) · Pomegranate
Rosé Mimosa · Pineapple · Passion Fruit · Lavender

MIMOSA FLIGHT *Your choice of 3 flavors* \$32

MIMOSA BOTTLE SERVICE \$36
Bottle of Cava Brut with your choice of three fresh juices for your table

MAN MOSA
Coors light · fresh orange juice
\$8

ITALIANO
Lambrusco sparkling wine · lemon juice
topped with Spanish sparkling wine
\$13

FRENCH KISS
sweet Rosé Champagne
house-made cotton candy
\$18

HOUSEMADE SANGRIA
Santa Barbara County Pinot Grigio
rested with seasonal fruit + botanicals
\$13

JUICY PEACH
Spanish sparkling wine
organic peach kombucha
fresh berries
\$13

WATERMELON SPRITZ
house made watermelon purée
Spanish sparkling wine
lemon juice · fresh berries
served over ice
\$14

HOUSE BLOODY MARY
Sabe Sake + vodka spirits
house Bloody Mary mix
celery salt rim
\$13

Beer

Michelob Ultra \$6 · Modelo \$6 · Coors Light \$6 · Stella (*non-alcoholic*) \$6
Deschutes Mirror Pond Pale Ale \$7 · Full Circle Juicy Hazy IPA \$8
Tioga Sequoia Half Dome Wheat \$8 · Barrelhouse Strawberry Daze Blonde \$7
June Shine Mango Daydream Hard Kombucha \$7

Bubbly + Wine

	GLASS	BOTTLE
Love Rosé	\$15	\$55
Di Bruno Pinot Grigio	\$13	\$47
Fess Parker Chardonnay	\$13	\$47
Cremant D' Alsace Brute Rosé	\$17	\$60
Raeburn Chardonnay	\$13	\$47
Vina Robles Sauv Blanc	\$12	\$43
Veuve Clicquot Rosé	-	\$110
Veuve Clicquot Yellow Label	-	\$100
Ronco Belvedere Lambrusco	\$11	\$40
The Fableist Alabarino	\$12	\$43
Sea Sun Pinot Noir	\$12	\$43
Campo Viejo Cava Brut	\$9	\$32



· V I N T A G E 2 0 2 3 ·

Morning Classics

CAVIAR

mini hash browns · house made crème fraîche · chives · 1/2 oz caviar
\$60

AVOCADO TOAST

7-grain batard bread · poached eggs *(optional +\$2)* · radish
toasted pepitas · black sesame seeds · avocado yuzu · edible flowers
\$15

EVERYTHING BAGEL

whipped herb cream cheese · beet + dill gravlax · heirloom tomato
pickled red onion · cucumber · dill · radish · fennel blossom
\$18

Eggs

BRUNCH BAR BREAKFAST ◊

tomahawk bacon · eggs your way
hash browns
\$18

PATATAS BRAVAS ◊

russet potato spuds · chipotle mayo
sunny-side-up eggs · garlic aioli
micro cilantro
\$17

DUNGENESS CRAB CAKE BENEDICT

dungeness crab cake · sriracha hollandaise
poached eggs · hash brown
\$25

KIND OF TRADITIONAL EGGS BENEDICT

english muffin · hand-carved ham
poached eggs · hollandaise
\$20

FLORENTINE EGGS IN A CLOUD BENEDICT

english muffin · sauteed spinach
hollandaise · salmon gravlax *(optional)*
\$18

FRENCH OMELETTE

whipped bourdin cheese · arugula
lemon vinaigrette · edible flowers
\$15

FRITTATA

shaved zucchini · peas · mint
feta · arugula salad
\$16

LOCO MOCO

brisket+short rib patty
umami beef gravy · sunny side up egg
jasmine rice cake · furikake
\$17

SHAKSHOUKA

moroccan spiced tomato stew
poached eggs · sumac
micro cilantro · 7-grain batard toast
\$15

BREAKFAST TACOS

flour tortillas · scrambled eggs
black beans · queso fresco · radish
ranchera salsa · micro cilantro
\$15

BREAKFAST PIZZA

mozzarella · feta · goat cheese
sunny-side-up egg · prosciutto
arugula salad
\$20 *sub salmon gravlax \$22*

◊ = gluten free

Entrees

PRIME NY STEAK

12oz aged new york steak · soft scrambled eggs · brava potatoes
\$35

FRIED CHICKEN + BELGIAN WAFFLE

buttermilk fried chicken · true belgian waffle with pearl sugar
whipped maple butter · maple powder · maple gochujang
\$20

ALMONDINE ◊ RED TROUT *or* GRILLED SALMON

jeweled basmati rice · pepitas · almond slices · dried cranberries · green beans
\$25

French Toast

CINNAMON CHURRO FRENCH TOAST

chocolate ganache · vanilla meringue · white chocolate + chocolate pearls
vanilla cinnamon whipped cream
\$18

NUTELLA FRENCH TOAST

nutella whipped cream · banana · banana crumble · hazelnuts
\$19

OVEN-BAKED STRAWBERRIES + CREAM FRENCH TOAST

strawberry coulis · lemon curd · fresh strawberries
strawberry crumble
\$20

Pancakes + Waffles

BUTTERMILK PANCAKES

whipped maple butter
maple sugar cotton candy
\$19

BANANA PANCAKES

caramelized & freeze-dried banana
banana jam · salted caramel sauce
\$18

OREO WAFFLES

chocolate ganache · crumbled oreo
oreo whipped cream
\$20

FUNNEL CAKE

berry crumble · blueberry yuzu coulis
strawberry coulis · powdered sugar
\$15

BLUEBERRY LEMON RICOTTA PANCAKE

blueberry yuzu coulis · blueberries · blueberry crumble
lemon curd · ricotta whipped cream
\$20

◊ = gluten free

Bowls

BREAKFAST BOWL

chicken tinga · mexican brown rice
black beans · scrambled eggs · roasted corn
ranchera salsa · avocado mousse · radish
arugula · queso fresco · micro cilantro
\$17

VEGAN BREAKFAST BOWL

tofu scramble · mexican brown rice
black beans · arugula · radish
avocado mousse · roasted corn
ranchera salsa · micro cilantro
\$18

ALMOND JOY BAR ◊ STEEL CUT OATS

coconut milk · toasted almonds
toasted shaved coconut
chocolate chips **dairy-free*
\$15

FRUITY PEBBLES ◊ STEEL CUT OATS

lemon, lime & orange zest · fresh berries
strawberry coulis · blueberry yuzu coulis
berry crumble · edible flowers
\$15

Burgers + Sandwiches

BRUNCH BURGER

brisket+short rib patty · fried egg
tomahawk bacon · cheddar cheese
house burger sauce · chives
\$17

BREAKFAST SANDWICH

brioche bun · chive egg frittata · harvati
crispy prosciutto · garlic aioli · chipotle mayo
\$15

FALAFEL BURGER

herb falafel · tzatziki · dill · mint
parsley · heirloom tomato
\$16

CLUB SANDWICH

tomahawk bacon · oven roasted turkey
butter lettuce · heirloom tomato
avocado · garlic aioli · rustic white bread
\$15

Salads

FRISCEE SALAD ◊

friscee lettuce · mesculin lettuce · radicchio · hard boiled eggs · crispy prosciutto
avocado · heirloom cherry tomato · shallot champagne vinaigrette
\$15

CAPRESE SALAD ◊

tri-color heirloom tomatoes · aged balsamic
stracciatella cheese · olive+basil oil · micro basil
\$18

CAESAR SALAD ◊

baby gem · butter lettuce
grana padano · panko crouton
\$17

SIDES

TOMAHAWK BACON ◊

classic \$18 | chipotle brown sugar candied \$18

PORK SAUSAGE ◊

maple rosemary caramelized
\$12

SWEET POTATO FRIES ◊

chipotle mayo
\$6

FRENCH FRIES

\$7

HASH BROWNS ◊

\$8

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