BRUNCH

SATURDAY & SUNDAY
11:00AM - 2:30PM

PLATES

GREEN CHILAQUILES
Scrambled eggs, Monterey Jack cheese, sour cream, guacamole, pico de gallo

CRISPY FRIED CATFISH STRIPS
Remoulade, red beans & rice or fries

CHEESE SHRIMP & GRITS
Wild caught Georgia shrimp, creamy grits
Add poached egg $2.25, Add crumbled bacon $2

SWEET POTATO PANCAKES
Toasted pecan butter, vanilla-molasses syrup

OESTE BURGER & FRIES
Richards Ranch grass-fed beef, tomato, lettuce, onion
Add on cheddar cheese or poblano chile $1, avocado $3,
poached or fried egg $2.25

IMPOSSIBLE BURGER
Tomato, lettuce, onion & fries
Add on cheddar cheese or poblano chile $1, avocado $3,
poached or fried egg $2.25

TWO EGGS ANY STYLE
Country style potatoes, toast, seasonal fruit
Add on chicken apple sausage $3, bacon $4

CHORIZO HASH
Potato, sweet potato, spinach & chorizo with two poached eggs (Soy chorizo available*)

EGG & AVOCADO TOAST
Toasted sourdough bread, avocado, poached egg & green salad

CHEF SALAD
Goat cheese, curried cauliflower, tomato, bacon,
cucumber, mixed greens, toasted coriander vinaigrette (vegan available)

CROISSANT EGG SANDWICH
Bacon, cheddar cheese, avocado, lettuce, serrano aioli, country potatoes

SIDES+SNACKS

COUNTRY STYLE POTATOES 2.5

CHEESY GRITS 3

ONE EGG ANY STYLE 2.25

HOUSE-MADE BUTTERMILK BISCUIT 2.5

BACON 4

CHICKEN APPLE SAUSAGE 3

HAND-CUT FRENCH FRIES 6

ANCHOVY STUFFED FRIED OLIVES 7

*Vegetarian ** Vegan  20% gratuity added to parties of 6 or more. Up to 4 credit cards per party. Outside cake/dessert fee - $15.
**DRINKS**

**SIGNATURE COCKTAILS**
- Tito's Vodka Strawberry Lemonade
- Cazadores Mango Habanero Margarita

**BUBBLES**
- Anna de Codorniu Blanc de Blancs Reserva, NV - Barcelona 9/36
- Anna de Codorniu Brut Rosé, NV - Barcelona 9/36
- Gruet Brut Rosé - New Mexico 12/48
- Veuve Clicquot, NV Brut - France 21/84

**WHITE WINE - ROSE WINE**
- Viña Aljibes, Syrah Rosé (draft) - Albacete, Spain 9
- Banshee, Rosé - Mendocino County, CA 12/48
- Collier Creek, Chardonnay (draft) - Lodi, CA 9
- Oyster Bay, Sauvignon Blanc - Marlborough, New Zealand 10/40
- Chalk Hill, Chardonnay - Russian River, CA 13/52
- Turonia, Albariño - Rias Baixas, Spain 11/44
- Bex, Riesling - Germany 11/44

**SIGNATURE MOCKTAILS**
- GRAPEFRUIT RICKEY
  - Grapefruit juice, simple syrup, lime, club soda
- THE MOCKING BIRD
  - Pineapple juice, agave, lemon juice, splash grenadine

**NON ALCOHOLIC**
- IZZE Sodas or Boylan Cola / Rootbeer 3
- Topo Chico Sparkling Mineral Water 3
- Iced Tea (free refills) 3
- Cold Brew Coffee 4
- Espresso Drinks 2.5 - 5

**BRUNCH DRINK FAVORITES**
- 12 Mimosa
- 11 Bloody Mary
- 10 Summer Shandy
  - Modelo Especial, lemonade & a splash of grapefruit juice

**COCKTAILS**
- 12 Mimosa
- 11 Bloody Mary
- 10 Summer Shandy
  - Modelo Especial, lemonade & a splash of grapefruit juice

**BEER + CIDER**

**BOTTLES & CANS**
- BLUE STAR WHEAT (North Coast) 4.5% 8
- RED LAGER (East Brother) 4.6% 8
- OAKTOWN BROWN ALE (Calicraft Brewing) 6.7% 8

**DRAFT**
- MODELO ESPECIAL (Modelo) 4.6% 7
- SCRIMSHAW PILSNER (North Coast) 4.7% 7
- MIGHTY DRY (Golden State Cider) 6.9% 7
- WEST COAST IPA (Almanac) 6.5% 8