

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

CHEESY 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

15*

TWO EGGS ANY STYLE

Country style potatoes, toast, seasonal fruit
Add on chicken apple sausage \$3, bacon \$4

12*

16

CHORIZO HASH

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

15

19

EGG & AVOCADO TOAST

Toasted sourdough bread, avocado, poached egg & green salad

14*

11*

CHEF SALAD

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

12

15

CROISSANT EGG SANDWICH

Bacon, cheddar cheese, avocado, lettuce, serrano aioli, country potatoes

11

17*

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

DRINKS

SIGNATURE COCKTAILS

Tito's Vodka Strawberry Lemonade	12
Cazadores Mango Habanero Margarita	11

BRUNCH DRINK FAVORITES

Mimosa	9
Bloody Mary	10
Summer Shandy	8
Modelo Especial, lemonade & a splash of grapefruit juice	

BUBBLES

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

WHITE WINE - ROSÉ 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

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

RED WINE

Angeline, Pinot Noir (draft) - Sonoma, CA	10
Simi, Cabernet Sauvignon (draft) - Alexander Valley, CA	11
Campo Viejo, Tempranillo - Spain	9/36
Carpenter, Pinot Noir - Sonoma Coast, CA	14/56
Tribute, Cabernet Sauvignon - Livermore, CA	12/48
Copain, Syrah - Healdsburg, CA	12/48
P. Harrell, Zinfandel - Dry Creek Valley, CA	15/60
Corkage Fee	15

SIGNATURE MOCKTAILS

GRAPEFRUIT RICKEY	7
Grapefruit juice, simple syrup, lime, club soda	
THE MOCKING BIRD	7
Pineapple juice, agave, lemon juice, splash grenadine	

NON ALCOHOLIC

IZZE Sodas or Boylan Cola / Rootbeer	3
Topo Chico Sparking Mineral Water	3
Iced Tea (free refills)	3.5
Cold Brew Coffee	4
Espresso Drinks	2.5 - 5

