

STARTERS

CHICKEN WINGS	20
buffalo, thai, or bbq sauce, miso ranch	
MAC & CHEESE	22
lil' shells, graston cheddar, buttered crumbs, <i>ADD: bacon or truffle +4</i>	
SPINACH DIP	20
three cheese, grilled naan	
CRISPY CALAMARI	21
jalapeño, tartar sauce, spicy marinara, lemon	
CAJUN MARINATED SHRIMP TACOS	26
green hummus, crispy chickpeas, spinach, radish, slaw, corn tortilla	
SEARED AHI TUNA	22
baby bok choy, baby carrots, kimchi and wasabi butter, sweet soy	
BUTCHER'S MEATBALLS	19
ricotta, grana padano, grilled focaccia	
QUESADILLA	18
monterey cheese, avocado, pico de gallo, poblanos, red onion, bell peppers, <i>ADD: steak +6, chicken +4, shrimp +6</i>	
PRETZEL BITES	18
warm cheese sauce	
TUNA CRISPY RICE	24
sesame, soy, sracha	
GAZPACHO	15
cucumber, mint, crème fraîche	
RAMEN SPICED SHISHITO	18
chicken stock, honey, miso ranch (<i>can be made vegetarian upon request</i>)	

DIPS TIER OF ALL THREE \$48

GUACAMOLE	18
crispy corn tortilla chips, <i>SUB: fresh market veggies +5</i>	
CLASSIC HUMMUS	18
kalamata, cucumber, red onion, cherry tomato, harissa, evoo, feta, za'atar, pita	
FRENCH ONION DIP	18
house-made chips	

FLATBREADS

MARGHERITA	21
pomodoro, fresh mozzarella, parm	
PEPPERONI	22
pomodoro, spicy honey, pickled fresno peppers	
TRUFFLE BIANCA	23
cheddar, mushrooms, parmesan, truffle oil, scallions	

SIDES

CACIO E PEPE TATER TOTS	9
black pepper mayo	
FRIES	9
<i>ADD: truffle +4</i>	
YUCCA FRIES	11
chipotle aioli	
HOUSE-MADE CHIPS	12



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scan this code with your phone camera for allergen info

brunch

STATE OF MIND

large format, serves 6 \$75

DIY MIMOSA	15
choose your flavor: orange, pineapple, guava, grapefruit, cranberry, or peach bellini (<i>large format choose 2 flavors</i>)	
REFINED BLOODY MARY	16
house mix, tajin	
<i>two scrambled eggs +10 side of bacon +8 crispy yukon potatoes +10</i>	
FRENCH TOAST	21
anglaise sauce, whipped cream, mixed berries	
SMOKED SALMON PLATTER	23
cucumber, tomato, red onion, cream cheese, capers, lemon, hard egg, plain bagel	
EGGS BENEDICT	25
english muffin, ham, poached eggs, steamed baby spinach, pepper jam, side salad	
BACON & EGG SANDWICH	22
cholula aioli, pepper jack, brioche, fries	
BRUNCH BURGER	27
8oz special blend, fried egg, garlic aioli, american, brioche, fries	
AVOCADO TOAST	21
jammy eggs, dried cherry tomato, watermelon radish, with a nice lil' salad	
WAFFLE	24
with fried chicken - or - fresh seasonal fruit	
EGGS IN PURGATORY	23
baked eggs, red sauce, chorizo, parmesan, focaccia bread	

SANDWICHES AND BURGERS

with a nice lil' salad or house-made chips

DOUBLE PATTY BURGER	27
pat la frieda aged beef patty, american cheese, caramelized onions, pickles, secret sauce, brioche bun	
GRILLED CHICKEN WRAP	22
gem lettuce, parmesan, caesar dressing	
ROOFTOP CLUB	21
grilled chicken, bacon, lettuce, tomato, basil aioli, sourdough	
GRILLED CHEESE	22
cheddar, raclette, mayo, dijon mustard, toasted sourdough	

SLIDERS 20/50*

* large format

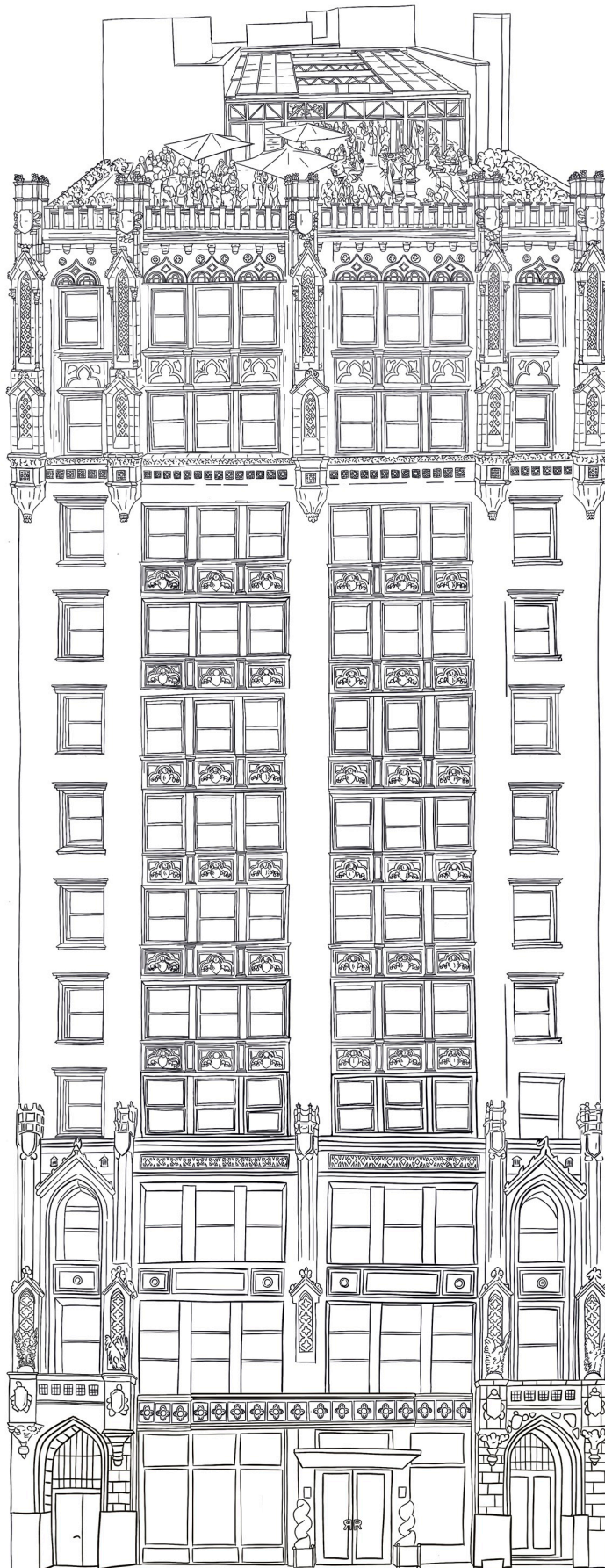
BEEF SLIDERS	VEGGIE SLIDERS
pat la frieda patties, american cheese, pickles, secret sauce	quinoa, corn, burrata, pepper jam, green goddess aioli

SALADS *ADD: chicken 9 | steak 12 | salmon 12 | shrimp 12*

CAESAR	18
gem lettuce, bagel croutons, parm, caesar dressing	
ROASTED BEETS	18
arugula, frisée, orange, roasted pecans, goat cheese, citrus vinaigrette	
COBB	19
mixed greens, gorgonzola, cherry tomato, red onion, avocado, bacon, boiled egg, balsamic vinaigrette	
KALE	19
curried cauliflower, apple, pomegranate, apple cider and maple dressing	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.





John. K. H. 1890