



COCKTAILS

THE LOCAL	\$10
<small>GOLDEN STATE VODKA Crafted in Brentwood, California</small>	
SEASONAL BERRY MOJITO	\$10
<small>A Fun Twist on a Classic Cocktail</small>	
FRESH AGAVE MARGARITA	\$8
<small>Monte Alban Tequila, Organic Agave Syrup, Lime Juice</small>	
IXTAPA MARGARITA	\$12
<small>Patron Tequila, Muddled Cucumber, Mint</small>	
BASIL GIMLET	\$14
<small>Hendrick's Gin, Locally-Grown Basil, Lime Juice</small>	
AVANT-GARDE G&T	\$10
<small>Gin, Orange Bitters, Tonic, Seasonal Berries</small>	
OLD FASHIONED	\$12
<small>GOLDEN STATE BOURBON Crafted in Brentwood, California</small>	
MANHATTAN	\$11
<small>Crafted with Maker's Mark Bourbon</small>	
ARANCIA CHAMPAGNE COCKTAIL	\$7
<small>Sparkling Wine, Orange Bitters, Orange Zest</small>	

DRAFT BEER

COORS LIGHT	\$5
STELLA ARTOIS	\$6.5
LITTLE SUMPIN' SUMPIN' LAGUNITAS BREWING	\$8
HERITIC IPA	\$6
TANGERINE WHEAT LOST COAST BREWERY	\$6
SEASONAL ROTATING LOCAL HANDLE	MP

WE LOVE EVERYTHING LOCAL AND USE LOCAL INGREDIENTS IN OUR COOKING WHENEVER POSSIBLE.

CALIFORNIA WINE

	FOR ME	FOR US
HOUSE CABERNET OR CHARDONNAY	\$5	\$18
WENTE VINEYARDS CABERNET	\$8	\$29
WENTE VINEYARDS CHARDONNAY	\$8	\$29
OUTLOT CHARDONNAY	\$9	\$35
J ROGET HOUSE SPARKLING	\$6	\$21
GNARLED VINE ZINFANDEL	\$7	\$26
MOSS ROXX ZINFANDEL		\$26
DIORA LA PETITE GRACE PINOT NOIR	\$11	\$41
MARK WEST BLACK PINOT NOIR	\$8	\$29
BENZIGNER MERLOT	\$9	\$32
PURPLE HEART RED BLEND		\$35
COOPER & THIEF RED BLEND	\$11	\$41
MICHAEL DAVID PETITE PETIT		\$34

MORE WINE

	FOR ME	FOR US
KIM CRAWFORD SAUVIGNON BLANC • NEW ZEALAND	\$8	\$29
CHATEAU STE. MICHELLE RIESLING • WASHINGTON	\$6	\$26
DA LUCA PROSECCO • ITALY		\$26
RUFFINO LUMINA PINOT GRIGIO	\$7	\$26

CALIFORNIA TAP WINE

Wine on tap allows us to skip the bottling process, eliminating excess packaging, and keeping wine quality at its highest! Served by the glass.

NOBILO SAUVIGNON BLANC	\$7
MEIOMI ROSÉ	\$8
MICHAEL DAVID FREAKSHOW CABERNET	\$11



BRUNCH FAVORITES

PANCAKE COMBO*	\$9
2 Pancakes, 1 Egg, Choice of Bacon, Ham or Sausage	
BREAKFAST SANDWICH*	\$9
Choice of Bacon, Ham or Sausage, American Cheese, Over Hard Egg, Hash Browns or Country Potatoes, Fruit Cup or Side Salad	
BREAKFAST BURRITO	\$9
Choice of Bacon, Ham or Sausage, Cheddar Cheese, Bell Peppers, Onion, Eggs, Salsa, Hash Browns or Country Potatoes, Fruit Cup or Side Salad	
EGGS BENEDICT*	\$12
2 Poached Eggs, Canadian Bacon, Hollandaise, Toasted English Muffin, Hash Browns or Country Potatoes	
FRENCH TOAST COMBO*	\$12
2 Slices, 1 Egg, Choice of Bacon, Ham or Sausage	
DENVER SCRAMBLE	\$11
3 Eggs, Onions, Bell Peppers, Ham, Hash Browns or Country Potatoes, Choice of Wheat or Sourdough Toast	
VEGGIE OMELET VEGETARIAN	\$10
Mushrooms, Tomatoes, Scallions, Bell Peppers, Choice of Cheese, Hash Browns or Country Potatoes, Choice of Wheat or Sourdough Toast	
MEAT OMELET	\$11
Bacon, Sausage, Ham, Choice of Cheese, Hash Browns or Country Potatoes, Choice of Wheat or Sourdough Toast	

PIZZA

MARGHERITA VEGETARIAN	\$12
Tomatoes, Basil, Pesto, Mozzarella, Marinara	
CLASSIC WHITE VEGETARIAN	\$13
Ricotta, Spinach, Garlic, Crushed Red Peppers, Mozzarella, EVOO	
SPICY ITALIAN	\$14
Sausage, Prosciutto, Salami, Capicola, Pepperoni, Mozzarella, Marinara	
THE GIARDINO VEGETARIAN	\$13
Broccolini, Baby Bell Peppers, Roasted Garlic, Oven-Roasted Tomato, Chives, Chili Oil, Mozzarella	
TRADITIONAL PEPPERONI	\$12
Smoked Pepperoni, Mozzarella, Marinara	

FARM & GARDEN

ADD A PROTEIN Chicken \$4 • Shrimp \$6 • Steak \$6	
CLASSIC CAESAR	\$11
Romaine, Parmesan, Croutons, Caesar Dressing	
KALE AND QUINOA GLUTEN FREE • VEGETARIAN	\$11
Kale, Mixed Greens, Quinoa, Grapes, Blueberries, Almonds, Feta, Lemon Champagne Vinaigrette	

SANDWICHES & MORE

CHOICE OF SIDE Crispy Fries • House Slaw • Side Salad Garlic Parmesan Fries • Sweet Potato Fries • Fruit Cup	
MILLIONAIRE BURGER*	\$13
Bacon, Cheddar, Lettuce, Tomato, Onion, Pickle, House Sauce, Brioche • Add Fried Egg \$1	
EGG SALAD SANDWICH	\$9
Served with Fries or Salad	
B.L.A.T SANDWICH	\$11
Chef's Bacon, Mayo, Avocado, Lettuce, Tomato Add Fried Egg \$1	
FAMOUS FRENCH DIP*	\$14
Swiss, Horseradish Sauce, Au Jus, Hoagie	

THIRSTY?

MIMOSA \$7	ESPRESSO \$3 •
BLOODY MARY \$8	MOCHA \$4.5 •
ORANGE JUICE \$3	CAPPUCCINO \$4 •
MILK \$2	LATTE \$4 •
ICED TEA \$1	Vanilla or Hazelnut +.5¢
COFFEE \$1	• Make it a Double +\$1

Please note, 18% gratuity may be added to parties of 8 or more.

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness. These menu items may be served raw or undercooked. While we offer gluten free items, we are not a gluten free kitchen. Please notify your server of any allergies you may have.