

# Brunch

## **Yogurt and Granola \$8 VG**

fruit, quinoa, sunflower seeds

## **Baby Lettuces \$9 VVG**

avocados, mustard seed vinaigrette

## **Chilaquiles \$13 \* VG**

scrambled eggs, salsa, guacamole, cotija, scallion crema, home fries  
- add roast pork shoulder \$5

## **French Toast \$9 V**

fruit, maple butter, mascarpone

## **Fried Chicken and Waffles \$13 \***

salted chili, maple butter

## **Loco Moco \$12 \***

mission burger patty, griddled eggs, soy gravy, rice

## **Heirloom Tomato Benedict \$14 V**

griddled eggs, avocado, english muffin, hollandaise, home fries

## **Croque Madame \$13**

ham, griddled eggs, gruyere, bechamel, mustard, sourdough, home fries

## **Arizmendi Scones & Muffins 1/\$5 or 3/\$12**

with house-made jams, marmalades, maple butter

## Sides

Bruleed Grapefruit \$4

Garlic Home Fries \$5

Add an Egg \$2

House-Made Sausage, Bacon or Roast Pork \$5

## Cocktails

### **Mondo Michelada \$12**

del maguey y mezcal vida, tomato juice, and negra modelo

### **Cointreau Rickey \$11**

cointreau, white rum, lime, pineapple, house-made grenadine, and a splash of soda

### **Seasonal Sangria \$9**

seasonal citrus, fruits, spices and brandy

### **Shandy \$7**

beer cocktail with liberty ale, grapefruit, orange and lemon-lime soda

### **Bloody Mary \$9**

classic style with all the fixings

## Etc.

### **Sightglass Coffee \$3**

### **Mighty Leaf Hot Tea & Iced Tea \$3**

### **Soda \$2**

*VV = vegan    V = vegetarian    G = gluten free or gluten free option*

### ***Feel Good!***

\*\$1 from the sale of select menu items will benefit local, youth serving non-profits