

the Bar at MBC

House Cocktails \$10

**Bourbon Reviver**  
bulleit borbon, lillet, cointreau, lemon,  
regan’s bitters, absinthe

**Ruby Fruit**  
tito’s vodka, st. elizabeth all spice dram,  
aperol, blood orange, lime

**Gin & Small Batch Tonic**  
gin (or spirit of choice) with house tonic made of cinchona bark,  
citrus, lemongrass, allspice, cardamom, lavender

**A Parisian’s Manhattan**  
templeton rye, byrrh, lillet, absinthe

**Ramses II**  
evan williams bourbon, grapefruit, black pepper, lime

**TBD**  
mezcal, dry vermouht, jalapeno jam, lime

Classics \$10

**Paloma**  
silver tequila, fresh grapefruit, lime, soda

**Sazerac**  
templeton rye, peychards bitters, herbsaint, simple syrup

**Aviation**  
gin, maraschino, creme de violette, lemon

**Negroni**  
hayman’s gin, punt e mes, dolin rouge, campari

**Kingston Mule**  
vodka, ginger beer, lime

Bubbles and Rose

NV Bisson <b>Prosecco.</b> Glera, Veneto, Italy	\$14/49
2010 Gerard Bertrand. <b>Cremant de Limoux Brut.</b> Languedoc-Roussillon, France	\$10/40
2012 Birichino. <b>Grenache Blend.</b> Monterey and Central Valley, CA	\$9/36

White

Skylark. <b>Chardonnay.</b> Mendocino, CA (on tap)	\$8
2011 Garciarevalo. <b>Verdejo &amp; Viura.</b> Matapozuelos, Spain	\$9/36
2012 Hendry Vineyard. <b>Albariño.</b> Napa Valley, CA	\$12/48
2011 Cantina Bolzano. <b>Pinot Grigio.</b> Alto Adige, Italy	\$11/44
2010 Mas des Bressades. <b>Viognier &amp; Roussanne.</b> Costières de Nîmes, France	\$12/48
2011 Bodega A Coroa. <b>Godello.</b> Valdeorras, Spain	\$44

Red

Giornata. <b>Sangiovese.</b> Central Coast, CA (on tap)	\$9
2011 Roots Wine Co. <b>Pinot Noir.</b> Willamette Valley, OR	\$9/36
2009 Viña Sastre. <b>Tempranillo.</b> La Horra, Spain	\$13/52
2010 Porter Bass. <b>Zinfandel.</b> Russian River, CA	\$12/48
2009 Terra Savia. <b>Cabernet Sauvignon.</b> Hopland, CA	\$12/48

Beer Flights \$12

**Hop Tour**  
Reality Czeck (Saaz), California Lager (Cluster),  
Oaktown Brown (California Cascade), Manzanita IPA (Chinook)

**Bay Flight**  
Anchor Steam- California Lager, Magnolia - Seasonal,  
Calicraft - Oaktown Brown,  
Devil’s Canyon - Full Boar Scotch Ale

**Freestyle**  
Your choice of four of our draft beers

Draft Beers

Winter Solstice, Anderson Valley Brewing \$7/26 pitcher
California Lager, Anchor Steam \$6/23 pitcher
(Ask what’s on tap), Magnolia Brewery \$6/23 pitcher
Blind Pig, Russian River Brewery \$7/26 pitcher
Oaktown Brown, Calicraft Brewing Co. \$6/23 pitcher
Reality Czeck, Moonlight Brewing Co. \$6/23 pitcher
Full Boar Scotch Ale, Devil’s Canyon Brewing Co. \$7/26 pitcher
Stout, Guinness \$7/26 pitcher
Hamm’s \$3/12 pitcher

Bottled Beers

Estrella, Lager \$4
Hitachino Nest, White Ale \$11
Abbey De Leffe, Blonde \$6
Paulaner, Hefe-weizen \$6
Strubbe’s, Flemish Red Ale \$10
Weihenstephaner, Original Lager, \$5
Harviestoun Ola Dubh, 12 yr Reserve \$14
St. Stefanus, Blonde Ale, \$11
Old Speckled Hen, English Pale Ale \$7
La Chouffe, Belgian Golden Ale, \$12
Negra Modelo, Dunkle \$6
St. Bernardus Prior 8, Dubbel \$10
Franziskaner, Dunkel \$8
Crispin Brut, Cider \$6
Sol \$5
Miller High-Life \$3
Kaliber (non-alcoholic) \$4

Non - Alcoholic Cocktails

<b>Hedgehog \$6</b> grapefruit, lime, jalapeno syrup
<b>Mint and Ginger Beer \$6</b> ginger beer, lime, mint leaves, ginger ale
<b>House-Made Hibiscus Tea \$5</b> hibiscus flowers, star of anise, cloves, ginger, cardamom, all spice

Etc.

Four Barrel Coffee \$3
Mighty Leaf Hot Tea & Iced Tea \$3
Soda \$2

the Dining Room at MBC

<b>Chicory Salad</b> <sup>V V</sup> snap peas, daikon, carrots, white soy vinaigrette	<b>\$8</b>
<b>Baby Lettuces</b> <sup>V V G</sup> avocados, mustard seed vinaigrette	<b>\$9</b>
<b>Corn Nuts</b> <sup>V V G</sup> sweet onion powder	<b>\$5</b>
<b>French Fries</b> <sup>V V G</sup> smoked chili aioli	<b>\$6</b>
<b>Deviled Eggs</b> <sup>V G</sup> roasted eggs, pimento cheese, chives	<b>3 for \$8 *</b>
<b>Fried Oyster Rockefeller</b> <sup>G</sup> spinach dip, bacon powder	<b>\$8</b>
<b>Black Eyed Pea Fritters</b> bacon marmalade	<b>\$8 *</b>
<b>Reuben Steam Buns</b> pastrami, sauerkraut, gruyere cheese, russian dressing	<b>\$12</b>
<b>Fried Chicken</b> ranch dip	<b>\$10</b>
<b>Mussels and Bone Marrow</b> <sup>G</sup> bone marrow broth, parsley, capers, horseradish	<b>\$12</b>
<b>The Daily Pig</b> <sup>G</sup> house-made salted pig parts, pickles, spreads, bread	<b>\$17</b>
<b>Fried Chicken Sandwich</b> monterey jack cheese, celery root, apple, bourbon jalapeno slaw, fries	<b>\$14</b>
<b>Jerk Pork Sandwich</b> grapefruit, red onions, jicama slaw, fries	<b>\$14</b>
<b>Mission Burger</b> 1/2lb. aged and granulated patty, monterey jack, grilled onion, caper aioli, fries	<b>\$15 *</b>
<b>Vegan Burger</b> <sup>V V</sup> chickpea panisse, guacamole, sambal, fennel, side salad	<b>\$12</b>
<b>Pork Chop</b> <sup>G</sup> cauliflower, smoked potatoes, mustard greens, apple cider	<b>\$18</b>
<b>BBQ Beef Plate</b> baked beans, coleslaw, biscuit	<b>\$19</b>
<b>Crab &amp; Grits</b> <sup>G</sup> half a crab, bok choy, radish, tarragon oil	<b>\$21</b>
<b>Farro Risotto</b> <sup>V</sup> king trumpets, shimeji mushrooms, sorrel pesto, parmesan	<b>\$17</b>

**We supply our menu from the following farms:**  
County Line Harvest, Iacopi, Dirty Girl Produce, Everything Under the Sun,  
Heirloom Gardens, Blossom Bluff, Brokaw Avocados

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

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



# 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 \$4

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

fruit, maple butter, mascarpone

## **Pork Belly Hash \$14 G**

eggs, sauerkraut, cauliflower, mustard greens, home fries

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

salted chili, maple butter

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

mission burger patty, griddled eggs, soy gravy, rice

## **Dungeness Crab Benedict \$17**

griddled eggs, 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

Scrambled Eggs \$3

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

### **Sloepoke \$11**

bols genever, lemon, combier, grapefruit syrup, creme de violette, egg white, grapefruit bitters, 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.

### **Four Barrel Coffee \$3**

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

### **Soda \$2**

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

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