

BRUNCH

Yogurt and Granola

fruit, quinoa, sunflower seeds \$8 VG

Chilaquiles

scrambled eggs, guacamole, cotija, scallion crema, home fries \$13* VVG ~ add roast pork shoulder \$5 ~

Vegan Burger

chickpea panisse, guacamole, sambal, fennel, side salad \$12 V V

French Toast

fruit, maple butter, marscapone \$9 V

Loco Moco

mission burger patty, griddled eggs, soy gravy, rice \$12*

Baby Lettuces

avocados, mustard seed vinaigrette \$9 VVG

Fried Chicken and Waffles

salted chili, maple butter \$13*

Broccoli Raab Benedict

griddled eggs, english muffin, hollandaise, home fries \$14 V

Croque Madame

ham, griddled eggs, gruyere, bechamel, mustard, sourdough, home fries \$13

Arizmendi Scones & Muffins

with house-made jams, marmalades, maple butter 1/\$5 or 3/\$12

- 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, negra modelo

Cointreau Rickey \$11

cointreau, white rum, lime, pineapple, house-made grenedine, splash of soda

Seasonal Sangria \$9

seasonal citrus, fruits, spices, brandy

Shandy \$7

anchor steam ale, grapefruit, orange, lemon-lime soda

Bloody Mary \$9

classic style with all the fixings

* Sightglass Coffee \$3 *

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

V= Vegetarian VV = Vegan G = Gluten free or gluten free option