

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

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

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

Orchard Sour \$12

Gin, Apple Brandy, Lemon, Egg whites, Apricot Liqueur, Angostura Bitters

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

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