



Brunch September 26th 2021

BRUNCHIE MUNCHIES

Porkstrami Benedict - \$17

Our Signature Cured Pork, Toasted Pretzel Roll, Poached Eggs & House Made Beer Mustard Hollandaise, Choice of Yukon Gold Country Potatoes, Fruit Bowl or Mixed Green Salad with Choice of Dressing

Porkstrami Hash - \$16

Porkstrami & Yukon Gold Potato Hash with Bell Pepper, Sweet Onion, Our Signature Seasoning & a Poached Egg

Denver Omelette - \$15

Our Signature Cured Pork, Onions, & Bell Peppers with Your Choice of Cheddar, Mild Cheddar, White Cheddar, Pepper Jack or Jack Cheese

Veggie Omelette - \$14

Braised Artichoke, Slow Roasted Sungold Tomatoes, Spinach, And White Onions with Your Choice of Cheddar, Mild Cheddar, White Cheddar, Pepper Jack or Jack Cheese

Breakfast Pulled Pork & Waffles - \$15

Special Recipe Breakfast Pulled Pork, House Made Waffle, Organic Maple Syrup, Poached Egg

Blueberry Focaccia French Toast - \$14

House Crafted Blueberry Focaccia French Toast, Fresh Blueberries, Powdered Sugar & Organic Maple Syrup

BRUNCH DRINKS:

Coffee	\$3.00
Orange Juice	\$5.00
Mimosa	\$7.00
Bloody Mary	\$8.00
w/ Grilled Shrimp & Pickled Vegetables	
Poi Clement Brut (375ml)	\$15.00
Angels & Cowboys Rosè (375ml)	\$15.00

FANCY SIDES

Assorted Fruit Bowl - \$6



Hand Picked, Seasonal Fruit

Yukon Gold Country Potatoes - \$5

Onions & Bell Peppers, Signature Seasoning

Fixed Potato Salad - \$5/8oz - \$9/16oz

Home Made Potato Salad with Organic Hard-Boiled Egg, Apple Wood Smoked Bacon & all the Fixin's

Sweet & Sour Slaw - \$4/8oz - \$7/16oz



Old Skool Style Oil & Vinegar Slaw

Mixed Greens Small Side Salad - \$5

Baby Greens & Romaine Mix, Fresh Veggies, Choice of Balsamic, Bleubird, Chipotle, or Buttermilk Sauce

DRINKS

Canned Sodas:

\$2.00

Pepsi
Diet Pepsi
Sierra Mist
Dr. Pepper
Diet Dr. Pepper
Mountain Dew
Mug Root Beer

House Iced Tea

\$3.00

Wanderoast Cold Brew

\$4.00

Bottled Water

\$1.00

FOOD WITH FRIENDS

Hummus de San Martin- \$15

House Made California Chili Harissa Hummus, Lime Chimichurri, Castelvetrano Olives, Cucumber, Fresh Fried Pita

Poke Nachos - \$17*

Poke Marinated Yellowfin Tuna, Fried Wonton Chips, Bahn Mi Slaw, Sriracha Aioli, Mae Ploy, Chopped Scallions, Tomato & Cilantro, Sesame Seeds

The Plank - \$24

Levoni Coppa Stagionata, Salame San Gennaro, Finocchio, Rovagnati Mortadella, Castelvetrano Olives, Pecorino Toscano, Asiago Fresca, House-Toasted Focaccia

SIGNATURE SANDWICHES

Comes with Choice of Fancy Side

Porkstrami & Pretzel - \$17

Our Signature Cured Pork, Mayo, Havarti Cheese, Beer Mustard, Scratch Made Pretzel Roll, House Crafted Dill Pickle Spear

Root Beer Pulled Pork - \$17

Slow Cooked Root Beer Infused Pork, Mayo, Root Beer BBQ, Sweet & Sour Slaw, Bolillo Roll, House Crafted Dill Pickle Spear

Lobster Club Roll - \$28

Wild Caught Lobster, Garlic-Herb Aioli, Honey Pepper Bacon, Tomato, Spring Mix, Fresh Baked Bolillo Roll

Pepper Jacked Club - \$16

Thick Sliced Turkey, Honey Pepper Bacon, Pepper Jack Cheese, Bacon Mayo, Spring Mix on Scratch Made Focaccia

SALADS

Fixed Greens - \$9 /Add Chicken Breast - \$14

Mixed Greens, Fresh Local Veggies, Scratch Made Focaccia, Choice of Balsamic, Bleu, or Buttermilk Sauce

Food Fix Caesar - \$10 /Add Chicken Breast - \$15

Romaine Lettuce, Focaccia Croutons, Family Recipe Caesar Dressing, Fresh Shaved Parmesan, Scratch Made Focaccia

El Hefe Salad - \$15

Mixed Greens, Sous Vide Chicken Breast, Shredded Sonoma Pepper Jack, Organic Black Beans, Cherry Tomatoes, Red Onion, Avocado, Fried Corn Chips, Chipotle Sauce, Scratch Made Focaccia

Killer Kobb Salad - \$15

Mixed Greens, Sous Vide Chicken Breast, Sharp Cheddar, Apple Wood Smoked Bacon, Organic Hard-Boiled Egg, Cherry Tomatoes, Avocado, Scratch Made Focaccia, Choice of Balsamic, Bleu, Buttermilk or Chipotle Sauce

Hand Crafted Pickles & Preserves

Everything Made Right Here!

Ready To Go in our Deli Case

Pint \$5 / Quart \$9

Dill Pickle Slices

Dill Pickle Spears

“Taco Truck” Pickled Jalapenos

Habanero Dill Pickle Slices

Consuming **raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*