



BRUNCH

9 AM - 2:30 PM

SOMETHING SPECIAL

Substitute egg whites or vegan eggs +2

- AVOCADO CROAST

Pressed croissant, cage-free poached egg, fresh guacamole, rocket salad, meyer lemon vinaigrette, parmesan

18
- MEDITERRANEAN MUSSELS

White wine reduction, verde chorizo, crispy shallot, garlic, parsley, lemon served with toasted chimichurri bread.

26
- BREAKFAST FLATBREAD

Crème fraiche, smoked salmon, chive and dill, caper, pickled red onion, avocado, arugula, meyer lemon vinaigrette

24
- TURKISH EGGS

Cage-free soft poached eggs, whipped Greek yogurt, crispy garlic, chili oil, fresh herbs, rustic toast

18
- SHORT RIB BENEDICT

Braised short rib, crumpet, cage-free poached eggs, spinach, nitro-hollandaise, chives, skillet potatoes

24
- BANGER AND BEANS

Jalapeno brisket burnt end sausage, cage-free sunny side eggs, refried black beans, tomato jam

19

TRIED AND TRUE

Substitute egg whites or vegan eggs +2

- FARMER'S BREAKFAST (CV)

Cage-free eggs, applewood smoked bacon or sausage patty, skillet potatoes, rustic toast

18
- STEAK ASADA AND EGGS

Ribeye asada, ranchero salsa, cage-free eggs any style, skillet potatoes, guacamole, rustic toast

28
- THE DAILY (CV)

Spring salad with meyer lemon vinaigrette

19
- BREAKFAST BOWL

Cage-free sunny side up eggs, skillet potatoes, sauteed spinach, refried black beans, bell pepper, salsa verde, cilantro, chives, cheddar jack, jalapeno crema and rustic toast

19
- CHILAQUILES (CV)

Corn tortilla, cage-free sunny side eggs, salsa verde, pickled red onion and fresno chili, refried black beans, cilantro, crème fraiche

22
- JAMMICH

Cage-free soft scrambled eggs, breakfast sausage patty or applewood smoked bacon, cheddar cheese, arugula, good sauce, on brioche, with fries or skillet potatoes

16
- BREAKFAST BURRITO

Cage-free eggs, cheddar jack, skillet potatoes, refried black beans, pico de gallo served with ranchero salsa and yellow corn chips

18
- Choice of, chorizo verde, applewood smoke bacon, or breakfast sausage

SIDES

- SAUSAGE PATTY (2) OR BACON (4)

9
- SOURDOUGH OR RUSTIC TOAST,

Jam and Butter

8
- SKILLET POTATOES

6
- 1 CAGE-FREE EGG

5
- FRIES

8

ANYTIME EATS

- BLTE

Cage-free fried egg, tomato, bacon, lettuce, gouda, garlic aioli, on rustic sourdough, with fries or side salad

18
- TAVERN BURGER

SRF wagyu patty, cheddar cheese, burger sauce, grilled white onion, tomato, pickles, shredded lettuce on brioche, with fries or side salad

19/24
- Add egg 3, avocado 4, bacon 4
- CRISPY CHICKEN SANDWICH

Pickled brined fried chicken, provolone, calabrian chili slaw, pickles, pesto, on brioche with fries or side salad

21
- CHICKEN WINGS

48hr pickle brined wings. Choice of: buffalo, black garlic, smokey bbq

17
- Side of Slaw
- TAVERN NACHOS

Poblano queso, refried black beans, pico de gallo, jalapeno, cilantro, salsa verde, guacamole, sour cream, with orange sauce

18
- add chorizo verde 5, adobo chicken 6, short rib 7
- BAVARIAN PRETZEL

Baked to order with poblano queso and stone ground mustard

16
- BURRATA CAPRESE

Fresh burrata dressed with roasted tomato bruschetta, shaved parmesan, fresh basil, and olive oil, with toasted baguette

21
- CAESAR SALAD

Romaine heart, pangrattato, 18-month aged parmesan, toasted fennel, anchovy, kefir Caesar dressing

16
- wrap it up + 2, served with fries

HAPPY ENDINGS ... OR BEGINNINGS

- BUTTERMILK HOT CAKES

Whipped honey butter and maple

11
- GRAND MA FRENCH TOAST

Thick cut challah, panko cinnamon Grand Marnier batter, crème brûlée strawberry, Grand Marnier butter

17
- CHALLAH FRENCH TOAST

Whipped honey butter and maple

15
- FRESH BEIGNETS

Powdered sugar and chocolate ganache

14

YOUNG GUESTS

10 or younger
Fries or fresh fruit

- JUNIOR BREAKFAST

Cage-free egg, applewood smoked bacon or sausage patty, buttermilk hot cake, side of fruit

14
- KIDS FRENCH TOAST

Whipped honey butter and maple, side of fruit

14
- Add 1 egg 3, bacon 4, sausage patty 4
- BREAKFAST GRILLED CHEESE

With scrambled eggs and melted cheddar served with fries or fruit

14
- PLAIN CHEESE BURGER

14
- GRILLED CHEESE

13

(CV) - Can be made vegan

Consuming raw or undercooked foods may increase your risk of foodborne illness.

A 20% gratuity is added for parties of 6 or more. Large parties may split the bill a maximum of 2 credit cards.

General Manager: Hitesh Ambalal, Mixologists: John Rowland, Executive Chef: Angel Garcia



FOR THE SOUL

BRUNCH COCKTAILS

ALL-DAY BLOODY MARY Grey goose, cold pressed vegetables, fennel salt, fresh horseradish, pickles	15
SEASONAL BELLINI White peach, prosecco, Rosewater,	14
EL CHARRO REPOSADO Reposado, melogold grapefruit, fresh lime, hot honey	15
APEROL SPRITZ Prosecco, Aperol, soda ... light and refreshing.	14
ESPRESSO MARTINI 2.0 Meili Vodka, fresh pressed espresso, Cantera coffee liqueur, Licor 43, smoked sea salt, shaved chocolate	16
THE BREAKFAST MARTINI Botanist gin, house made marmalade, dry curacao, citrus spritz	16
SPANISH COFFEE Goslings 151, Cantera coffee liqueur, Cointreau, black coffee topped with fresh whipped cream	15
FROSÉ Basic bitch shit	15

THE MIMOSA

Available for Brunch Only.

CLASSIC MIMOSA Choice of fresh pressed orange juice, watermelon, strawberry, peach, mango, hibiscus, raspberry served with prosecco infused gummy bears	14
FLIGHT Served with prosecco infused gummy bears	22
BOTTOMLESS Must be paired with entrée - 90-minute limit	+25

CIRCLE CITY SIGNATURES

THE 1847 – SERVED WITH A TAKE HOME FLASK Courvoisier VS, Ron Zacapa Rum, Oleo Saccharum	22
SPICY MARGARITA Fresno chili infused tequila, pineapple citrus, Grand Marnier, agave nectar	16
MP MAI THAI Light rum, Diplomatico Mantuano rum, almond nut orgeat, orange curacao, lime juice, honey liliko'i foam	17
THE MULE Titos Vodka, ginger beer, rosemary simple, lime and rosemary	15
STAR DAISY Junipero gin, Lairds Bonded applejack, dry curacao, lemon juice	16
HUGO Empress gin, elderflower, prosecco, mint simple, lime	15
THE QUEEN’S GAMBIT Diplomatico Mantuano rum, Suze, velvet falernum, pineapple, lime, peach simple, bitters	16
SMOKE SIGNAL Sazerac Rye, gran classico, oloroso sherry, amaretto, lime juice	18
PEACEFUL DREAM Titos, St Germaine, pomegranate juice, lemon juice, rosemary simple, foaming bitters	17
SIP FOR SERENITY A monthly cocktail inspired by our mixologist, with 50% of the proceeds benefiting local CNUSD schools	17

ZERO-PROOF COCKTAILS

UPTOWN FIZZ N/A prosecco, hibiscus, strawberry, lemon, hot honey	14
PINK PONY CLUB Ritual zero-proof Tequila, watermelon, lime, agave, soda water, Tajin rim	16
BOTANICAL BLOOM Elderflower, lemon juice, green tea, orange blossom, cucumber, soda water	15
SORTA LIKE A SPRITZ Lyre's Italiano, n/a prosecco, n/a bitters	15

THE OLD FASHIONED

Legend has it that the old fashioned originated in Louisville, Kentucky in 1880 at a private social club called The Pendennis Club. The recipe is rumored to have been created by bartender and bourbon distiller, James E. Pepper. During the 1870s and 1880s, bartenders began adding embellishments to their Whiskey Cocktails, some customers rebelled against the innovations, preferring the traditional version and thus ordering “old-fashioned whiskey cocktails” instead.

THE PERFECT OLD FASHIONED Buffalo Trace, simple syrup, angostura bitters, orange bitters, chocolate bitters, salt, orange peel, cherry	17
OAXACAN OLD FASHIONED El Charro reposado tequila, mezcal, agave, angostura bitters, orange peel	17
GIN HONEY OLD FASHIONED Tom cat gin, honey, aromatic bitters, luxardo cherry, orange peel	16
ISLAND OLD FASHIONED Diplomatico Mantuano rum, all spice dram, demerara, aromatic bitters, orange bitters, orange peel	16
HOGS HIGH OLD FASHIONED Whistle Pig 6 year rye, smoked bourbon maple syrup, aromatic bitters, walnut bitters, bacon, orange twist	17
JAPANESE OLD FASHIONED Hibiki Japanese whisky, demerara, aromatic bitters, lemon bitters	18

COUNT NEGRONI

The Negroni was created in Florence, Italy, in 1919, at the Casoni Bar. Count Camillo Negroni, a regular customer at the bar, requested a stronger version of his favorite Americano cocktail, which was made with Campari, sweet vermouth, and soda water. The bartender, Fosco Scarselli, obliged by replacing the soda water with gin, and the resulting cocktail became the Count's usual order. Other patrons started asking for “one of Count Negroni’s drinks,” and the cocktail eventually became known as the Negroni.

NEGRONI Botanist gin, Campari, sweet vermouth, orange	16
CHOCO-GRONI Ford's Gin, sweet vermouth, Campari, crème de cacao, chocolate bitters	16
BLANCO OAXACAN El Charro Reposado, suze, lillet blanc, mezcal spritz	17
CUCUMBER NEGRONI Empress 1908 cucumber lemon gin, bitter bianco, lillet blanc, prosecco	16
CORNWALL Boodles Gin, sweet vermouth, punt e mes, Campari, chocolate bitters	16
SOUR CHERRY NEGRONI Ford's Gin, sour cherry juice, Campari, martini rubino, tempus fugit, citric acid	17

THE MARTINI

The martini's origins are debated, with popular theories pointing to both California and New York. One theory suggests it evolved from the “Martinez” cocktail, potentially created in Martinez, California, or at the Occidental Hotel in San Francisco. Another theory links its origin to the Knickerbocker Hotel in New York City. Regardless of its precise birthplace, the martini has evolved from a sweeter, fruit-garnished drink to the drier, gin-and-vermouth cocktail we know today.

DORIAN GREY Earl grey infused gin, Diplomatico Mantuano rum, lemon juice, orange bitters	16
FILTHY Grey Goose, Cinzano 1757 dry, St. Germain. olive oil.	16
VESPER Fords Gin, Ketel One Vodka, lillet blanc	16
GIBSON, BUT A LITTLE MESSY Botanist Gin, Dolin Blanc, Cinzano Dry 1757, lemon bitter, pickled onion	16
ESPRESSO Haku Vodka, cantera coffee, vanilla simple, fresh espresso	16
50/50 Nolly pratt with a choice of Botanist Gin, or Kettle One Vodka	16

ON TAP

COORS LIGHT American-Style Light Lager - 4.2%	7
MODELO ESPECIAL Mexican Pilsner-Style Lager - 4.4%	8

PLEASE ASK YOUR SERVER WHICH ROTATING TAPS WE ARE CURRENTLY OFFERING

BY THE CAN

ATHLETIC UPSIDE DAWN Non-Alcoholic Golden Ale	6.5
FIRESTONE WALKER 805 Blonde Ale - 4.7%	6.5
CORONA EXTRA Mexican Lager - 4.6%	6.5
BUD LIGHT American-Style Light Lager - 4.2%	6
ELYSIAN SPACE DUST India Pale Ale - 8.2%	7.5
- 196 LEMON SELTZER Vodka Seltzer - 5.5%	8
- 196 PEACH SELTZER Vodka Seltzer - 5.5%	8
- 196 STRAWBERRY SELTZER Vodka Seltzer - 5.5%	8
MICHELOB ULTRA American-Style Light Lager	6

UNBOTTLED WINES

HALF-LITER HOUSE CABERNET OR CHARDONNAY, CALIFORNIA	19
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BUBBLES

	<i>Gl/Btl</i>
2023 PIPER SONOMA Brut Rosé, Sonoma Picked berries, tangerine and guava	14/53
LA MARCA Prosecco, Italy Green apple, peach, lemon, hints of mineral	13/49

REDS

	<i>Gl/Btl</i>
2022 MARTIS Cabernet Sauvignon, Alexander Valley Blackberry, dark cherry, nutmeg, sage	19/72
2022 WILD HORSE WINERY & VINEYARDS Cabernet Sauvignon, Paso Robles Wild cherry, toasted oak, warm spice	16/60
2023 ORIN SWIFT Merlot, You Had Me At Hell No, Advice From John Blackberry pie, black plum, lilac	120
2022 ORIN SWIFT, ABSTRACT Red Blend, California Black plum, cacao, black pepper, oak	24/90
2023 FESS PARKER Pinot Noir, Sta. Rita Hills Spice, cranberry, light blueberry and strawberry	23/87
2023 SCARPETTA Barbera, del Monferrato Berries and plums, porcini mushroom	15/57

WHITES

	<i>Gl/Btl</i>
2022 DOMAINE DROUHIN-VAUDON Chablis Dry and fruity, with mineral notes	17/64
2023 J. LOHR VINEYARDS & WINES Chardonnay, Riverstone Ripe citrus and apple, white nectarine and baking spice	12/45
2023 BELLE GLOS Pinot Noir Blanc Oeil De Perdrix Rosé, Sonoma County Nectarine, peach, and apricot, hint of citrus	15/57
2023 SCARPETTA Delle Venezie Pinot Grigio Stone fruits and melon	12/45
2023 FESS PARKER White Riesling, Santa Barbara County Off dry with great acidity	49
2024 WHITEHAVEN WINES Sauvignon Blanc Marlborough Bright citrus aromas of grapefruit and lemongrass	13/49

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