



## **BRUNCH MENU**

### ***FRESH FRUIT 11***

seasonal hand cut fruit, greek yogurt

### ***FUEL SALAD 14***

baby kale, micro shoots, garden vegetables, seeds,  
ginger vinaigrette  
add grilled chicken 7 / add grilled shrimp 9

### ***CAESAR SALAD 14***

romaine, shaved parmesan cheese, grilled crostini,  
house made caesar dressing  
add grilled chicken 7 / add grilled shrimp 9

### ***6 OZ. BASEBALL STEAK 28***

baby kale, carrots, cucumber, tomato, ginger vinaigrette

### ***TUNA POKE' 20***

forbidden rice, avocado, tobikko

### ***DUCK CONFIT ON TOAST 16***

jalapeno grape chutney, marscapone, mozzarella

### ***BAKED EGGS MERGUEZ 19***

shakshuka, braised vegetables, lebneh

### ***FRENCH TOAST 17***

hazelnut crema, apples, bliss maple syrup

### ***THE BRUNCH BURGER 22***

grilled 8oz australian wagyu, over easy organic egg,  
exotic mushrooms, san joaquin gold cheddar, truffle jus

### ***LEMON PANCAKES 17***

cherry compote

### ***DUCK EGG HASH 20***

guajillo braised duck, caramelized sweet potato

### ***EGGS BENEDICT 18***

poached eggs, english muffins, ham, bacon jam, hollandaise

### ***MAINE LOBSTER PAELLA 47***

spanish chorizo, pei mussels, saffron rice

### ***SMOKED CHICKEN BREAST 28***

fried yuca, cabbage slaw

### ***SIDES 8***

CHICKEN SAUSAGE / PORK MAPLE SAUSAGE / APPLEWOOD BACON

20% SERVICE CHARGE WILL BE ADDED TO BOTTLE SERVICE AND PARTIES OF 6 OR MORE  
\*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF  
FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. WDC 3/12 2-5