

Brunch on the Park

COCKTAILS & SPRITZES

BLOODY MARY

tomato, harissa, parsley, aleppo, lemon preserve 18

UP ALL NIGHT!

St. George vodka, Greek coffee liqueur espresso, sweet cream 18

AQUA DE VALENCIA

Ford's gin, St. George vodka, citrus, sparkling wine 18

SANT'ANDREA SPRITZ

Ford's gin, Italian amaro, house citrus-cello, sparkling wine 18

HUGO SPRITZ

Ford's gin, elderflower, lemon 18

GHLA SPRITZ (Zero Proof)

grapefruit, lemon, NA sparkling wine 15

see our Beverage Book for full list of cocktails, wine selections and more

PARKSIDE BOULANGERIE BASKET

An assortment of freshly baked pastries.
basket of 3 \$19 basket of 5 \$29

SUPRÊME CROISSANT
CHOCOLATE CROISSANT
CINNAMON ROLL
CHERRY TART
PISTACHIO DANISH ‡

BRUNCH ENTRÉES

STEAK & EGGS*

filet mignon, two sunny side up eggs, warm pita baked fresh to order 34

DUTCH BABY

traditional German pancake, cherry compote, powdered sugar 19

SMOKED SALMON BAGEL BOARD

Bagelwick bagel, smoked salmon, whipped cream cheese 23

CROQUE MONSIEUR

Jambon de Paris, Comté cheese, sauce Mornay 22
Madame — add a sunny side up egg (no charge)

SHAKSHUKA*

our take on a classic Moroccan breakfast
simmered tomatoes, poached egg, pork chorizo 22

FRENCH OMELET

cage-free farm eggs, fontina, herb goat cheese 18

From Mr. Espresso, a family-run Oakland roaster rooted in Naples, our beans are oak wood-fired for a rich, caramel depth true to Italian espresso.

ESPRESSO 3.75
MACCHIATO 4

AMERICANO 4
CAPPUCCINO 4.75

LATTE 5.5
FRENCH PRESS 4

Salads

TOMATO †‡

romas, feta, walnut, pomegranate dressing 19

ARUGULA †‡

artichoke, pine nuts, Kalamata olives, Parmigiano-Reggiano 16

MELON †‡

jamón Serrano, hazelnuts 21

GREEK †

tomato, feta, cucumber, artichoke, vinaigrette 21

LOBSTER †

avocado, radicchio, oregano vinaigrette 34

Add a SIGNATURE SKEWER

CAFÉ CLASSICS

served on our Pan de Cristal, Catalan "glass bread" known for its beautifully crisp crust and airy, delicate interior

PARISIAN

Jambon de Paris, whipped butter — a classic 22

CAPRESE ‡

fresh mozzarella, heirloom tomato, basil, arugula pesto, balsamic glaze 18

NIÇOISE

Ortiz Tuna, artichoke aioli, arugula, radicchio, mixed olives, egg 21

SHAREABLE

YELLOWTAIL CRUDO* †‡

pistachio salsa macha, golden berries 21

SMOKED SALMON CARPACCIO* †

Gingress cold-smoked salmon, Persian cucumbers, caperberries, peppercorn vinaigrette 17

SHRIMP LOUIE †

Oishii shrimp, Louie dressing, iceberg 19

TUNA TARTARE*

sushi grade tuna, cacciatore 18

GREEK CEVICHE* †‡

white fish, feta, olives, pine nuts, tomato, lemon vinaigrette 21

GAMBAS AL AJILLO †

Oishii shrimp, garlic, brown butter 23

DRESSED DUNGENESS CRAB

handpicked crab, saffron mustard aioli — a classic 32

PAN CON TOMATE

pan de cristal, crushed tomato 12

PAPAS BRAVAS †

classic Spanish potatoes fried in no-seed oil, aioli 13

CHICKEN SCHNITZEL ‡

pistachio, za'atar, dipping sauces 19

SEARED FETA & TOMATO

lightly breaded, preserved lemon honey 18

BEEF CARPACCIO* †

B&R Reserve Tenderloin, horseradish aioli, arugula, chopped egg 19

100% IBERICO JAMÓN

hand-cut Cinco Jotas from the famous acorn-fed, black-footed Spanish pigs
1 oz. \$34 (+ 1/2 oz. \$16) served simply with Pan con Tomate

Entrées

EGGPLANT NAPOLEON ‡

mozzarella, crispy leeks, arugula pesto, passata 29

MONTE CARLO CHEESEBURGER*

B&R Reserve beef ground in-house, brioche bun, hand cut papas bravas 24

PAN ROASTED CHICKEN †‡

Moroccan marinade, red pepper sauce, basmati rice 33

CACIO E PEPE

bucatini, Parmigiano-Reggiano, black peppercorn 27

LINGUINE AND CLAMS

Manila clams, white wine, garlic, parsley, lemon 30

FISH AND CHIPS

lightly fried wild-caught sole, tartar, hand cut papas bravas 30

FILET of TURBOT †

charcoal-grilled on our Josper, Lebanese slaw, beet chermoula 46

500g LOUP DE MER †

charcoal-grilled on our Josper, Heirloom tomatoes, salsa verde 55

CHARCOAL-GRILLED SKEWERS

basmati rice, tomato, Lebanese slaw

KING TRUMPET MUSHROOM ‡ 25

ORGANIC CHICKEN 8 oz 31

B&R RESERVE FILET MIGNON* 8 oz 48

OISHII SHRIMP ‡ 36