

SATURDAY & SUNDAY

Brunch on the Park

BRUNCH UNTIL 3PM

BRUNCH COCKTAILS

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

GHIA 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

SPICED BEEF KAFTA AND EGGS*

two sunny side up eggs, zhoug, papas bravas 26

DUTCH BABY

traditional German pancake, cherry compote, powdered sugar 19

SMOKED SALMON *BAGEL BOARD*

Bagelwick bagel, smoked salmon, whipped cream cheese 23

CROQUE MADAME

Jambon de Paris, Comté, sauce Mornay, two sunny side up eggs 22

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 23

GREEK ♦

tomato, feta, cucumber, artichoke, vinaigrette 21

LOBSTER ♦

avocado, radicchio, oregano vinaigrette 36

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

CAPRESE‡

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

PARISIAN

Jambon de Paris, whipped butter — a classic 22

NIÇOISE

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

SHAREABLE

YELLOWTAIL *CRUDO** ♦‡

pistachio salsa macha, golden berries 22

SMOKED SALMON *CARPACCIO** ♦

Gingrass cold-smoked salmon, Persian cucumbers, caperberries, peppercorn vinaigrette 19

SHRIMP *LOUIE* ♦

Oishii shrimp, Louie dressing, iceberg 19

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 34

CACIO E PEPE

bucatini, Parmigiano-Reggiano, black peppercorn 27

LINGUINE *AND* CLAMS

Manila clams, white wine, garlic, parsley, lemon 32

FISH *AND* CHIPS

lightly fried wild-caught sole, tartar, hand cut papas bravas 31

STEAK *FRITES**

B&R Reserve filet, green peppercorn sauce, arugula salad 48

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 32

B&R RESERVE FILET MIGNON* 48

OISHII SHRIMP ‡ 37

