

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 23

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 24

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 center-cut filet mignon, green peppercorn sauce, arugula salad 54

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 57

· CHARCOAL-GRILLED SKEWERS ·

basmati rice, tomato, Lebanese slaw

KING TRUMPET MUSHROOM ‡ 25

ORGANIC CHICKEN 32

B&R RESERVE FILET MIGNON* 48

OISHII SHRIMP ‡ 37

