# Openaire Brunch Menu

**Fresh Start**

- Acai-Pomegranate Slush $13
- Avocado Toast, Cilantro, Radish, Lime, Crunchy Seeds, Sprouts $18
  - + Smoked Salmon $23
  - + Poached Egg $22
- Frozen Yogurt Bowl, Green Tea, Yuzu, Granola, Sour Cherries $17
- Ahi Tuna Tartare, Avocado, Cucumber, Citrus Vinaigrette $23
- Warm Baked Cinnamon Roll, Lemon Cream Cheese Frosting $11

**Organic Eggs + Mains**

- ‘Line Breakfast,’ 2 Eggs, Pancakes, Potatoes, Bacon or Chicken Sausage $25
- Soft Omelet, Wild Mushroom Ragout, Fontina Cheese $21
  - + Freshly Shaved Black Truffles $38
- Huevos Rancheros, 2 Eggs Over Medium, Quesadilla, Black Beans, Molcajete & Tomatillo Salsa $19
- Corn Flake Crusted French Toast, Caramelized Bananas, Mint $17
- Hibachi Grilled Flat Iron Steak and 2 Eggs Over Medium, Kimchi Fried Rice $30
  - + Grilled Maine Lobster Tail $38
- Smoked Salmon Plate, Everything Bagel, Lemon-Dill Cream Cheese $27
- Lobster Chilaquiles, 2 Eggs Over Medium, Molcajete Salsa, Jack Cheese, Avocado $39
  - + Griddled Ham $23
  - + Smoked Salmon $26
  - + Crab $27
  - + Spinach Tomato $21

**Sides**

- Organic Egg Any Style $6
- Substitute Vegan Eggs $6
- Chicken Apple Sausage $9
- Smoked Bacon $9
  - + 1/2 Avocado $7
  - + Breakfast Potatoes $7
  - + Fresh Cut California Fruit $9
  - + Vegan Sausage $11

# Bottomless

Mimosa --- Bloody Mary
30 Per Person --- Limit 1 Hour and 15 Minutes

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Chef Partner Josiah Citrin — Executive Chef Richard Archuleta

*Items may be served raw or undercooked and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 5% charge is added to provide health insurance benefits for our employees. This charge may be removed upon request.*
COCKTAILS

MIDNIGHT MARGARITA
TEQUILA, COINTREAU, LIME, CHARCOAL

PIN UP
VODKA, GREEN CHARTREUSE, LEMON, GRAPEFRUIT, ORANGE BITTERS

SHATTERED
KAFFIR LIME LEAF TEQUILA, ALOE VERA, YUZU, PEYCHAUD’S BITTERS

BEAST OF BOURBON
BOURBON, MONTENEGRO AMARO, LICOR 43, CREOLE BITTERS

BRASS MONKEY
RYE, CREME DE MURE, MARASCHINO, LIME, PEYCHAUD’S BITTERS

PURPLE HAZE
HIBISCUS RUM, CHERRY HEERING, APRICOT, YUZU, ORGEAT, PEYCHAUD’S BITTERS

NOT YOUR DAD’S OLD FASHIONED
MEZCAL, ANCHO REYES, ELDERFLOWER, ORANGE & LIME BITTERS

OLYMPIC BOULEVARDIER
MAKER’S MARK PS JOSIAH, CARPANO, CAMPARI

WINES BY THE GLASS

SPARKLING
CRÉMANT DE BOURGOGNE ROSÉ - MAISON PERIGOT & RICHARD - BOURGOGNE, FR

WHITE
SAUMUR BLANC “CLOS DU MIDI” - CHÂTEAU DE BRÉZÉ - LOIRE VALLEY, FR 2016 15
PINOT GRIS/PINOT BLANC - AU BON CLIMAT - SANTA BARBARA COUNTY 2017 14
CHARDONNAY - CHANIN WINE CO. - SANTA BARBARA COUNTY 2015 18
SANCERRE - DOMAINE DENIZOT - LOIRE VALLEY, FR 2017 16
RIESLING - “TROCKEN” - EMRICH-SCHÖNLEBER - NAHE, DE 2016 14

ORANGE/SKIN CONTACT - NATURAL
TROUSSEAU GRIS - “FANUCHI WOOD ROAD VINEYARD” - PAX WINERY - RUSSIAN RIVER VALLEY 2014 14

ROSE
COTEAUX VAROIS EN PROVENCE ROSÉ - DOMAINE DE CALA - PROVENCE, FR 2016 12
VIN DE FRANCE ROSÉ - “PINK PEGAU” - LAURENCE FERAUD - VIN DE FRANCE, FR 2016 14

RED
NERELLO MASCALESE - “PIETRADOLCE,” SICILIA, IT 2018 15
SAUMUR ROUGE - “ CLOS MAZURIQUE ” - CHATEAU DE BREZE - LOIRE VALLEY, FR 2016 15
GRENACHE - PENVILLE WINE - BALLARD CANYON 2015 15
SYRAH - “HOLUS BOLUS” - BLACK SHEEP FINDS - STA. RITA HILLS 2015 15
CABERNET SAUVIGNON/MERLOT - DOMAINE DU TEMPS “SANS ORDONNANCE” - LANGUEDOC, FR 2016 18
CABERNET SAUVIGNON - HUNT & HARVEST - NAPA VALLEY 2016 17

CHILLED RED - NATURAL
BLAUFRAKISCH-MEINKLING-BURGENLAND, AT 2017 16
CABERNET FRANC - LO-FI WINES - SANTA BARBARA COUNTY, FR 2016 15