



OPENAIRE

BRUNCH

FRESH STARTS

COCONUT & CHIA PUDDING SEASONAL BERRIES, PINEAPPLE, HOUSE GRANOLA	17
AVOCADO TOAST MULTIGRAIN BREAD, CILANTRO, SPROUTS, CUCUMBER, RADISH, LIME, CRUNCHY SEEDS	22
+Poached Egg* 6 + Smoked Salmon 8	
AHI TUNA TARTARE* AVOCADO MOUSSELINE, PICKLED CUCUMBER, CITRUS VINAIGRETTE, SWEET POTATO CHIPS	25
WARM CINNAMON ROLL VANILLA-CREAM CHEESE FROSTING, DULCE DE LECHE, TOASTED PECANS	17

EGGS & MAINS

CONTINENTAL BREAKFAST	HOUSE-BAKED PASTRIES, FRESH FRUIT, JUICE, AMERICAN COFFEE OR HOT TEA	24
SMOKED SALMON PLATE	EVERYTHING BAGEL, DILL CREAM CHEESE, GRATED EGG, TOMATO, ONION, CAPERS	28
LINE BREAKFAST*	TWO EGGS, BACON OR CHICKEN-APPLE SAUSAGE, PANCAKES, BREAKFAST POTATOES	30
SOFT OMELETTE*	WILD MUSHROOM RAGOUT, FONTINA CHEESE, MIXED GREENS, BREAKFAST POTATOES	27
HUEVOS RANCHEROS*	TWO EGGS, JACK CHEESE QUESADILLA, BLACK BEANS, COTIJA CHEESE, AVOCADO, MOLCAJETE & TOMATILLO SALSAS	25
CORN FLAKE-CRUSTED FRENCH TOAST	YUZU-BERRY COMPOTE, VANILLA ANGLAISE, WHIPPED CREAM	24
HIBACHI-GRILLED HANGER STEAK & EGGS*	KIMCHI-BACON FRIED RICE, BLACK PEPPER SAUCE	38
+Grilled Maine Lobster Tail 15	BLACKENED	
SHRIMP & WHITE GRITS*	BRAISED PORK BELLY, POACHED EGG, HOLLANDAISE, CHEDDAR, SCALLIONS	30
EGGS BENEDICT*	POACHED EGGS, HOLLANDAISE SAUCE, BREAKFAST POTATOES, MIXED GREENS	
Griddled Ham 28	Smoked Salmon 30	Crab 32
	Spinach & Tomato 25	
AUGIE’S FRIED CHICKEN SANDWICH	COLESLAW, TOMATO, PICKLES, PEPPER SAUCE, BRIOCHE BUN, FRENCH FRIES OR SWEET POTATO FRIES	23
FRENCH DIP SANDWICH	THINLY SLICED RIB EYE STEAK, GOUDA & PROVOLONE CHEESES, PICKLED ONION, MUSHROOMS, HORSERADISH CREAM, HOAGIE ROLL, AU JUS, FRENCH FRIES OR SWEET POTATO FRIES	27
CHEESEBURGER*	AMERICAN CHEESE, CARAMELIZED ONION, LETTUCE, TOMATO, PICKLES, BURGER SAUCE, BRIOCHE BUN, FRENCH FRIES OR SWEET POTATO FRIES	23

SIDES

TWO EGGS*	12	VEGAN SAUSAGE	10
VEGAN EGGS	10	PANCAKE SHORT STACK	12
SMOKED BACON	10	1/2 AVOCADO	6
CHICKEN-APPLE SAUSAGE	10	BREAKFAST POTATOES	8
GRIDDLED HAM	10	FRESHLY CUT FRUIT	12

SWEET

CARROT SWISS ROLL COCONUT CREAM CHEESE FROSTING, CARROT-GINGER GELÉE, CANDIED WALNUTS, OLIVE OIL	15
CHOCOLATE & PEANUT BUTTER CRUNCH CAKE VALRHONA DULCEY ICE CREAM	16
CITRUS PAVLOVA VANILLA MOUSSE, CARA CARA ORANGE, BLOOD ORANGE SORBET	15
COCONUT VANILLA PANNA COTTA SEASONAL FRUITS, MANGO TAPIOCA & SORBET	15

BOTTOMLESS

MIMOSA OR BLOODY MARY
40 PER PERSON | LIMIT 90 MINUTES

*MENU SUBJECT TO CHANGE. 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.

COCKTAILS

OLD SCHOOL	20	WHITE NEGRONI	18
Maker’s Mark Bourbon, Carpano “Antica Formula” Sweet Vermouth, Cynar, Luxardo Maraschino, Angostura & Orange Bitters		Beefeater Gin, Dry Vermouth, Amaro Montenegro	
GO GO GOCHUJANG	19	THE BIRD	18
Catedral Mezcal or Aviation Gin, Lime, Gochujang Syrup, Tajin		Appleton “Signature Select” Rum, Fresh Pineapple, Campari, Italicus Rosolio Di Bergamotto, Pineapple & Lime Juices	
MIDNIGHT MARGARITA	21	LA WOMAN	18
Corazón Blanco Tequila, Cointreau, Lime, Agave Syrup, Activated Charcoal, Sea Salt Foam		Beefeater Gin, Cointreau, Peach Puree, Ginger Beer	
SHATTERED	18	PALOMA	19
Don Julio Silver Tequila, Aperol, Cointreau, Yuzu, Agave Syrup		Catedral Mezcal, Lime Juice, Grapefruit Juice, Simple Syrup, Club Soda	
ESPRESSO MARTINI	21	SPIRIT-FREE COCKTAILS	
Grainger’s Vanilla Vodka, Espresso, Mr. Black Liquor, Simple Syrup		STORMY WEATHER	16
JAPANESE VESPER	22	Pentire Non-Alcoholic Caribbean Spiced Spirit, Ginger Syrup, Angostura Bitters, Fever Tree Ginger Beer	
Ono Sake, Wheatley Vodka, Dry Vermouth, Orange Bitters		CITRUS BLISS	16
KISS & TELL	19	Pentire Non-Alcoholic London Botanical Spirit, Blood Orange Syrup, Lemon, Bitters, Club Soda	
Beefeater Gin, Creme de Violets, St. Germaine, Lemon Juice, Simple Syrup			

BEERS

CAN (16 oz.) 12	CAN (12 oz.) 10	DRAFT 12
Trademark Brew “Viking” Blonde	Clara “Pacifico” Pilsner Style Lager	Skyduster “Super Dry” Lager
Eureka “Normandie & Western” PA	Stone Buenaveza Salt & Lime, Lager	Smog City “Little Bo Pils” Pilsner
Harland Brewing “ Hazy IPA”	Modern Times “Orderville” Hazy IPA	Crown & Hops “Dopest” Hazy IPA
	Best Day Brewing “Kölsch-Style” NA	

WINES BY THE GLASS

SPARKLING	
MV Champagne, Lanson "Black Label" Brut Champagne	25
MV Crémant de Alsace, Hubert Meyer Brut, France	17
Miguel Torres “Estelado” Sparkling Brut Rose, Maule Valley, Chile	16
WHITE	
2022 Chardonnay, Jordan, Russian River Valley	21
2020 Cuvee, Gerard Bertrand, Languedoc Roussillon	18
2019 Blend, Cusumano Salealto, Sicily	23
2022 Riesling, Hubert Meyer, Alsace	15
2021 Sauvignon Blanc, J. De Villebois, Pouilly-Fumé	20
2023 Sauvignon Blanc, “Lieu Dit” Santa Ynez Valley	19
ORANGE & PINK	
2023 Orange of Pinot Gris, Horse & Plow “The Gardener”, Carneros	18
2023 Rosé of Grenache, Domaine De Cala “Prestige”, Provence	16
RED	
2023 Cabernet Sauvignon, Cultivar, North Coast, Napa, California	19
2022 Cabernet Sauvignon, Mac & Billy “M”, Paso Robles	18
2019 Leo Steen, Cabernet Sauvignon, Tin Cross Vineyard	24
2023 Grenache/Syrah/Mourvedre, Frequency, Santa Barbara County	18
2023 Pinot Noir, Maison Noir “Other People’s Pinot”, Willamette Valley	19
2019 Sangiovese, Querciabella, Chianti Classico	18
2022 Red Blend, Cordant, Paso Robles	18