

BOTTOMLESS BELLINIS & MIMOSAS \$35 (CHOOSE ONE)

- guava, pear, & sage
- peach & thyme

includes one food item from the menu per person*. two hour seating limit for tables with bottomless bellinis.

WEST COAST OYSTERS

cucumber mignonette, cocktail sauce, lemon \$3 ea

HOUSE MADE GRANOLA

honey, berries, greek yogurt or milk \$9

CAESAR SALAD

romaine, niman ranch bacon, grana padano crisps \$13 add chicken \$6

TUSCAN KALE & SHAVED BRUSSELS SPROUTS

red wine vinaigrette, currants, fuji apples, shallots, pecorino cheese, toasted pecans \$13

HAM SANDWICH

house made jambon de paris, tomato, pickles, arugula, mustard-mayo, pretzel bun \$13

GRASS FED CHEESEBURGER

caramelized onion, iceberg lettuce, tomato, tillamook cheddar, S.O sauce \$17

THE ROADIE

two eggs any style, breakfast potatoes, toast, choice of bacon or sausage \$13

COCONUT PANDAN FRENCH TOAST

macadamia nuts, crusoe rum butter, coconut chantilly cream \$15

OMELETTE

caramelized onions, maitake mushrooms, feta cheese, mixed greens \$14

WAFFLES

vanilla butter, maple syrup \$15 add bacon & chives \$3

PORK BELLY TOAST

sunny side up eggs, tomato marmalade, piquillo peppers, cherry tomatoes, confit fennel \$16

TINGA SOPES

housemade sopes, chicken tinga, black beans, avocado mousse, cotija cheese, watermelon radish, micro greens \$17

SMOKED SALMON OR NEUSKE'S CANADIAN BACON BENEDICT

english muffins, poached eggs, béarnaise, fried capers, dill, mixed greens \$17

RIBEYE AND EGGS

two eggs any style, bernaise, breakfast potatoes \$27

SIDES

toast with butter \$6

mixed greens \$6

breakfast potatoes \$6

truffled fries \$9

sausage (3) \$6

mixed berry bowl \$6

french fries \$6

three eggs \$6

niman ranch bacon (5) \$6

COMMERSON

MENU SUBSTITUTIONS ARE POLITELY DECLINED.

A 20% Service Fee will be automatically added to all parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.