

# RUSTIC BRUNCH

## BREAKFAST MENU

### TWO EGGS

two eggs any style + breakfast potatoes + toast  
choice of: canadian bacon + house made sausage + bacon

### BREAKFAST SANDWICH

sunny side up egg + housemade sausage patty + jarslberg swiss  
mustard aioli + arugula + brioche bun + breakfast potatoes  
**substitute beyond burger patty \$2**

### PORK BELLY FRIED RICE

crispy pork belly + kimchi + furikake + two eggs any style

14

14

15

### AVOCADO TOAST

toasted french white bread + smashed avocado  
goat cheese + applewood smoked bacon + pickled red onion  
espelette + hardboiled egg + mixed greens + sambal oelek vinaigrette

### ACAI BOWL

banana + granola + fresh berries

### BRAISED CHICKEN VERDE

tomatillo salsa + fried tortilla + creme fraiche + cotija + cilantro  
red onion + two eggs any style

13

12

12

## Scrambles 15

### PHILLY CHEESESTEAK

shaved steak + caramelized onion + bell pepper  
mushroom + american cheese + breakfast potatoes + toast

### HARVEST

roasted butternut squash + brussels sprouts + sage  
goat cheese + breakfast potatoes + toast

## Eggs Benedict

### TRADITIONAL 15

poached egg + canadian bacon + hollandaise + sourdough english muffin + breakfast potatoes

### PORK BELLY 15

poached egg + creole mustard hollandaise + waffle + arugula + maple vinaigrette  
breakfast potatoes

## SWEET & SAVORY

### BUTTERMILK PANCAKES 14

maple syrup + butter  
add chocolate chips or blueberries \$2

### MONKEY BOARD 16

crumbonone + caramel drizzle + powdered sugar

## LUNCH MENU

choice of: house chips + side salad + tomato soup + parmesan fries

### RUSTIC BURGER

grass fed beef + house made bacon jam  
mustard aioli + lettuce + tomato + aged cheddar  
caramelized onions + brioche bun  
add sunny side up egg \$2

20

### BEYOND BURGER

lettuce + tomato + veg 'n' out sauce + vegan cheddar + brioche bun

18

### BLACKENED SALMON SANDWICH

lemon thyme aioli + crispy pancetta + butter lettuce  
pickled red onion + ciabatta

19

### FRIED CHICKEN SANDWICH

buttermilk brined chicken breast + iceberg lettuce  
bread & butter pickles + lemon thyme aioli + brioche bun  
add bacon \$2

16

### TUNA MELT

albacore tuna + red onion + oven roasted tomatoes  
aged cheddar + toasted sourdough

15

### RUSTIC GRILLED CHEESE

aged goat + cheddar + brie + dijon mustard quince paste  
sherry roasted onions + oven roasted tomatoes + french white bread

15

### MUSHROOM "BLT" (v) 18

slow roasted portabella mushroom + arugula + oven roasted tomatoes + avocado + vegenaise + french bread

## SALADS

### KALE CAESAR SALAD

baby kale + grated pecorino + oven roasted tomatoes  
pine nuts + sourdough croutons + house caesar  
add roasted chicken \$4

14

### WEDGE

baby iceberg lettuce + oven roasted tomatoes  
blue cheese + crispy prosciutto + chives  
creamy herb vinaigrette

15

## SIDES

### 2 EGGS

4

### 3 STRIPS BACON, HOUSE MADE SAUSAGE PATTY, OR CANADIAN BACON

5

### BREAKFAST POTATOES

4

### TOAST

3

### SEASONAL FRUIT

8

### SIDE PANCAKE

6

## COFFEE DRINKS

### COFFEE

3

### ESPRESSO

4

### AMERICANO

4

### JUICES

4

orange + cranberry

pineapple + grapefruit

**BUBBLES & BERRIES TRAYS:**

served with assortment of fresh berries  
three fruit purées  
three fruit juices

**Campo Viejo Cava 40**

Two bottle tray \$65

**Mumm Napa Brut 58**

Two bottle tray \$106

**Bisot "Jeio" Sparkling Rosé 45**

Two bottle tray \$70

**Moët & Chandon Imperial Brut 120**

Two bottle tray \$230

**Dom Pérignon 2009 Brut 360**

Two bottle tray \$710

**Perrier-Jouët Grand Brut 96**

Two bottle tray \$182

**Classic Cocktails**

**1862 SOUR**

gentelman jack ♦ powdered sugar ♦ syrup ♦ lemon

13

**1874 MANHATTAN**

bulleit rye ♦ carpano antica ♦ angostura bitters

15

**1895 OLD FASHIONED**

maker's mark ♦ demerara sugar cube ♦ angostura bitters

13

**1909 DAIQUIRI**

bacardi ♦ demerara syrup ♦ lime

12

**1922 SIDECAR**

hennessy vs ♦ grand marnier ♦ lemon

15

**1938 MARGARITA**

cazadores silver ♦ curacao ♦ lime

15

**1980 COSMOPOLITAN**

absolut citron ♦ cointreau ♦ lime ♦ cranberry

15

**RUSTIC'S Classics**

**DR. JERRY'S ROYAL FLUSH**

knob creek ♦ cherry vanilla tobacco syrup ♦ lemon  
walnut and cherry bitters

18

**IMPRESSING CHURCHILL**

buffalo trace ♦ hennessey vs ♦ carpano antica  
fig saba ♦ orange bitters

16

**RUSTIC OLD FASHIONED**

rustic root's woodford reserve batch no. 5  
amaro nonino ♦ giffard banana liqueur ♦ angostura bitters

15

**THE SUN ALSO RISES**

sailor jerry spiced rum ♦ giffard apricot liqueur  
maraschino luxardo ♦ passion fruit ♦ lime

15

**ARMY CAPTAIN**

martel vs ♦ curacao ♦ french oaked black currant  
lime ♦ truffle oil

15

**THESPIAN'S REQUEST**

casa noble silver ♦ curacao ♦ cilantro coconut milk ♦ lime

16

**PERCEPTION OF FASHION**

tito's ♦ cointreau ♦ white grape nectar ♦ lime

15

*Signature*  
**COCKTAILS**

**THE BOLD AND BEAUTIFUL**

los vecinos mezcal ♦ martini & rossi fiero ♦ vanilla  
passion fruit ♦ lime

14

**THE INDIGO BERET**

basil hayden bourbon ♦ blueberry reduction ♦ lemon  
black walnut bitters

15

**A LOVER'S FLANNEL**

ketel one cucumber mint ♦ strawberry syrup  
lemon ♦ egg white

14

**THE MATRIARCH**

hendrick's ♦ crème de pamplemousse, ♦ grapefruit  
rose infused noily prat ♦ orange bitters

15

**Frozé Rosé**

rosé, svedka rosé, lemon juice, strawberry puree, simple syrup

*Served as a Slushy*

15

**Bloody Marys & More** 13

**PICK YOUR STYLE**

**RUSTIC MARY**

bacon salt rim ♦ lime juice  
bloody mary mix

**SPICY MARY**

tajin rim ♦ habanero bitters  
cucumbers ♦ jalapeño  
bloody mary mix

**PICKLED MARY**

salted rim ♦ pickle juice  
bloody mary mix

**RUSTIC MICHELADA**

tajin rim ♦ corona ♦ clamato  
habanero bitters ♦ lime juice

**PICK YOUR LIQUOR**

Choose one: TITO'S VODKA, LOS VECINOS MEZCAL, GHOST SPICY TEQUILA, CAZADORES TEQUILA

## DRAFTS

<b>Stone Delicious IPA</b> by Stone Brewery - 7.7% gluten reduced, citrusy IPA with lemon drop & el dorado hops	9	<b>Marlin Spike</b> by Bivouac Ciderworks - 6% perfectly sweet, juicy, tropical pineapple pear cider	9
<b>Sculpin IPA</b> by Ballast Point - 7% hints of apricot, peach, mango and lemon	9	<b>Spacedust IPA</b> by Elysian Brewing- 8.2% sweet upfront and strongly bitter on the finish, hops evoke peach, orange, and mango, with orange, pine, and lemon aromas	9
<b>Blood Orange IPA</b> by Latitude 33 - 7.3% west coast ipa - infused with blood orange and a tropical bitterness that is well balanced and refreshing	9	<b>Salty Crew Blonde</b> by Coronado Brewing Blonde Ale 4.5% crisp, versatile, and refreshing	7
<b>Harland Hazy IPA</b> by Harland Brewing- 6.5% new england IPA- smooth and creamy mouthfeel from oats and wheat, with citrus, gooseberry, and hints of white wine aromas	8	<b>Windansea Wheat</b> by Karl Strauss - 5.1% bavarian hefeweizen - hazy & unfiltered with aromas of banana & clove with a bitter finish <i>*won 11 awards, including 1st place at great american beer festival</i>	8
<b>Seacoast Pilsner</b> by Coronado Brewing - 4.9% crisp, refreshing, and highly drinkable with hop aroma and flavor	8	<b>Mango Cart Wheat Ale</b> by Golden Road Brewing- 4% light wheat ale bursting with lots of fresh mango flavor and aroma, finishing crisp and refreshing	8
<b>.394</b> by Alesmith Brewing Company - 6.2% pale ale - american hops with a slight bitterness & a malty finish	8	<b>Bud Light</b> - 4.2% lager - premium hop varieties provide aromas of grain with a crisp finish	6
<b>Drink This or the Bees Die "Honey Ale"</b> by Duckfoot Brewing - 6.9% honey ale - honey aroma and flavors with a nice dry finish <i>*a portion of proceeds will be donated to planet bee foundation</i>	8	<b>Stella Artois</b> - 5% belgian lager - bitter hoppy flavor with a refreshing crisp finish	7
<b>Cali Creamin' Creamsicle Vanilla</b> by Mother Earth Brewing - 5% orange vanilla cream ale - hints of vanilla and a distinct citrus cream flavor that finishes slightly sweet	8	<b>Modelo Especial</b> - 4.5% pilsner style mexican lager - light hop character with a well balanced taste with honey aromas	7

## WINE

SPARKLING	glass	bottle	RED WINE	glass	bottle
<b>CAMPO VIEJO</b> Cava Brut Reserva - NV, Spain	9	34	<b>Z. ALEXANDER BROWN</b> Pinot Noir - 2017, California	10	36
<b>CA' BOLANI</b> Prosecco - NV, Veneto, Italy	9	34	<b>BELLE GLOS "LAS ALTURAS"</b> Pinot Noir - 2017, California	-	80
<b>BISOL "JEIO"</b> Sparkling Rosé - NV, Veneto, Italy	10	36	<b>QUERCETO</b> Sangiovese - 2017, Chianti Classico, Tuscany Italy	11	40
<b>MUMM NAPA</b> Sparkling Brut Reserve - NV, Napa Valley California	13	48	<b>MELEE</b> Grenache - 2016, California	17	75
<b>TAITTINGER</b> Champagne Brut - NV, Reims, France	-	85	<b>EMMOLO</b> Merlot - 2016, Rutherford, California	-	85
<b>MOËT &amp; CHANDON IMPERIAL BRUT</b> Champagne Brut - NV, Epernay, France	20	110	<b>SALDO</b> Zinfandel - 2017, California	14	52
<b>DOM PERIGNON</b> Champagne Brut - 2009, Epernay, France	-	340	<b>THE ARSONIST</b> Petit Verdot / Malbec / Cabernet Sauv- 2016, Dunnigan Hills, California	13	48
WHITE WINE	glass	bottle	<b>LA POSTA</b> Malbec - 2017, Mendoza, Argentina	10	36
<b>THE PALM</b> Rosé - 2018, Provence, France	10	36	<b>SUBSTANCE</b> Cabernet Sauvignon - 2017, Columbia Valley, Washington	12	44
<b>PIERRE SPARR</b> Riesling - 2017, Alsace, France	12	44	<b>JUSTIN</b> Cabernet Sauvignon - 2017, Paso Robles, California	-	62
<b>SARTORI</b> Pinot Grigio - 2018, Friuli-Venezia Giulia, Italy	10	38	<b>AUSTIN HOPE</b> Cabernet Sauvignon - 2017, Paso Robles, California	-	158
<b>KIM CRAWFORD</b> Sauvignon Blanc - 2018, Marlborough, New Zealand	12	44	<b>CAYMUS</b> Cabernet Sauvignon - 2017, Napa Valley, California	-	220
<b>CAKEBREAD</b> Sauvignon Blanc - 2017, Napa Valley, California	-	80	<b>QUPE</b> Syrah - 2016, Central Coast, California	13	48
<b>BLINDFOLD</b> Chardonnay / Viognier / Roussanne / Marsanne Grenache Blanc / Semillon / Riesling - 2017, California	14	52	<b>CHATEAU HAUT BEAUSÉJOUR</b> Cabernet Sauv / Merlot / Petit Verdot - 2015, Bordeaux, France	-	120
<b>FRANCIS COPPOLA DIAMOND</b> Chardonnay - 2017, Monterey, California	10	35	<b>OPUS ONE</b> Cabernet Sauv / Petit Verdot / Cabernet Franc Merlot Malbec - 2014, Napa Valley, California	-	450
<b>SONOMA CUTRER</b> Chardonnay - 2018, Russian River Ranches, Sonoma Coast, CA	14	50			
<b>THE SNITCH</b> Chardonnay - 2017, California	-	70			

WI-FI AVAILABLE // #RUSTICROOT // #RMDGROUP