

*Brunch Cocktails*

- cannery bloody mary**  
with housemade smoked bacon .....15
- dockside** tepozan blanco tequila,  
elderflower, fresh grapefruit or tangerine juice,  
splash of soda and tajin .....13
- sunday boots!** dos boots mezcal, cointreau,  
passion fruit, fresh pineapple .....13

- el cholo margarita**  
Secret Family Recipe featuring Patrón Tequila ....11
- how to duffy**  
ketel 1 botanical peach & orange blossom,  
fresh lemon juice , cava .....13
- bottomless champagne** .....20  
(with the purchase of an entree)

*Small Plates*

- ½ dozen oysters** side of rose mignonette granita,  
shallots & herb gremolata, pink peppercorns .....20
- ceviche**  
pineapple leche de tigre, maui sweet onion,  
fresno chili, watermelon radish, tostadas .....17
- crab cake**  
avocado creme fraiche, fine herbs,  
fennel pollen and lemon salt .....18
- fried calamari**  
yuzu aioli, cocktail sauce .....17
- house made guacamole**  
with fresh tostadas .....12

- tuna on toast**  
house smoked albacore tuna, tonnato dressing,  
italian salsa verde, watercress, radish .....17
- shrimp cocktail**  
cocktail sauce, green goddess ..... 19
- caesar salad**  
brioche croutons, parmesan cheese, anchovy ....12
- mixed green**  
lemon vinaigrette, cherry tomatoes,  
croutons, chives .....10
- new england clam chowder**  
brioche croutons .....10

*Mains*

- quiche**  
broccolini, fiscallini smoked cheddar, lardons,  
caramelized onions, arugula .....16
- eggs benedict**  
sous vide slab bacon, poached eggs, chipotle  
hollandaise- served with tots .....20
- brioche french toast**  
meyer lemon curd, macerated blackberries,  
nueskes bacon .....17
- boring breakfast**  
scrambled eggs, english muffin, fresh jam,  
house made tots, choice of bacon or sausage ...16
- fried chicken biscuit**  
housemade herbed biscuit, smokey breakfast gravy,  
fried egg, fresno chile hot sauce .....20

- breakfast burrito**  
mexican chorizo, scrambled eggs, cotija cheese,  
avocado crème fraiche, roasted poblano peppers,  
crispy marble potatoes, and pico de gallo .....19
- huevos “ron”cheros**  
roasted chili sauce, refried beans, fried eggs, avocado,  
cotija cheese, tostada, Served with Escabeche .....18
- lobster roll**  
maine lobster, brioche roll, old bay aioli, lemon oil,  
chives, fries .....38
- fish & chips**  
beer battered rockfish, tartar sauce, french fries ....24
- burger**  
smoked fiscalini, iceberg lettuce, tomato,  
red onion, secret sauce- served with fries .....22

*Sides*

- |                            |                         |                             |
|----------------------------|-------------------------|-----------------------------|
| <b>avocado</b> .....6      | <b>bacon (4)</b> .....8 | <b>sausage (2)</b> .....8   |
| <b>french fries</b> .....8 | <b>tots</b> .....8      | <b>mixed berries</b> .....8 |

20% gratuity will be applied to all parties of 8 guests or greater.  
Split plate charge \$10, but we will happily provide share plates

*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness, especially if  
you have certain medical conditions.*