

# COVEWOOD

# BRUNCH

## EGGCETERA

- Covewood Benedict** 21  
poached eggs, applewood smoked canadian bacon, hollandaise, skillet potatoes, english muffin
- Birria Benedict** 23  
chili-braised short rib, poached eggs, smashed avocado, tomato, pickled red onion, hollandaise, english muffin, skillet potatoes
- Garden Omelet** VG 20  
spinach, tomato, mushroom, avocado, skillet potatoes, toast, seasonal local jam
- Short Rib Chilaquiles** GF 23  
salsa roja, sunny side up eggs, charred scallion, avocado, crema
- Two Eggs “Cooked Your Way”** 19  
bacon or sausage, skillet potatoes, toast, seasonal local jam
- Ham & Cheese Quiche** 19  
rosemary ham, gruyere, caramelized onion, saffron, baby gem lettuce, sherry shallot vinaigrette

## GRIDDLED

- Mascarpone French Toast** VG N 18  
triple-berry sauce, candied walnuts, chantilly cream
- Belgian Waffle** VG 17  
strawberry compote, chantilly cream
- Buttermilk Pancakes** 16  
blueberry sauce, chantilly cream

## SALADS

+ shrimp 13 / chicken 10 / salmon 12

- The Noble Garden** N 16  
red quinoa, farro, avocado, cucumber, radish, arugula, baby tomato, roasted beet, pea tendrils, celery, almond, lime vinaigrette
- Classic Caesar** 16  
romaine hearts, parmesan reggiano, white anchovy, classic dressing, olive oil crouton
- Chop Chop** GF VG N 16  
baby gem lettuce, cucumber, radish, tomato, avocado, egg, carrot, cashew, jalapeño ranch
- Mango & Jicama** GF N 17  
macadamia nut, jicama, red chili, baby kale, red onion, cilantro, coconut-lime vinaigrette

## LIGHTER SIDE

- Guacamole** GF VG 16  
lime-salt tortilla chips
- Acai Bowl** VG N 18  
strawberries, blueberries, banana, peanut butter, honeycomb, granola, toasted coconut
- Smoked Salmon** 22  
dill cream cheese, heirloom tomato, fried capers, red onion, cucumber, six-minute egg, sesame bagel
- Avocado Toast** 18  
smoked mozzarella, heirloom tomato, crisp prosciutto, basil, balsamic reduction

## BRUNCH BOARD N 28

blueberry streusel muffin, lemon poppyseed pound cake, assorted fresh & dry fruit, soppressata, prosciutto, camembert, marcona almond, local jam, lemon curd

## BY SEA

- Clam Chowder** 14  
smoked bacon, chives, sourdough crostini
- Miso Salmon** 28  
chili-garlic edamame, soba noodles, tomato dashi
- PEI Mussels** 21  
rouille, tomato-shellfish emulsion, fine herbs, grilled sourdough
- Wild Shrimp Tacos** 21  
cilantro cabbage slaw, crema, avocado, salsa quemada, lime-salt tortilla chips
- Beer Battered Fish Tacos** 19  
cilantro cabbage slaw, guacamole, crema, salsa verde, lime-salt tortilla chips

## BETWEEN

- The Burger** 26  
*sub plant-based patty on request*  
*add avocado + 2*  
bacon jam, gruyere, confit tomato, pommery aioli, arugula, sâp brioche bun, house pickles, truffle parmesan fries
- Mission Bay Club** 22  
roasted turkey, swiss, avocado, applewood bacon, tomato, red onion, iceberg, chili aioli, fries
- The Chicken Sandwich** 24  
buttermilk fried or grilled chicken, havarti, celery slaw, pickled green tomato remoulade, ciabatta, hot sauce, kettle chips
- Monte Cristo** 24  
honey-cured ham, swiss, challah, lemon curd, seasonal berries & crème anglaise

GF | Gluten-Free VG | Vegetarian V | Vegan N | Contains Nuts

**We only accept credit card or room charge – no cash.** Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. **A 6% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members.** Parties of six (6) or more will have a 20% gratuity added to the check. A 15% service charge will be added to pickup / to-go orders, and a 22% service charge will be added for all delivered orders.

# COVEWOOD

# BRUNCH

## BEVERAGES

Coffee	6
Hot Tea	4
Cappuccino	7
Latte	7
Fresh Juice	6
French Press	10
tableside coffee, serves two	

## WINE

### SPARKLING

NON1 Salted Raspberry & Chamomile Zero Proof, <i>Australia</i>	12
Gambino Gold Prosecco, <i>Italy</i>	14
Chandon Brut Rosé, <i>California</i>	18
Lallier Brut Champagne, <i>France</i>	26

### WHITE

Drumheller Chardonnay, <i>Washington</i>	16
Mer Soleil Reserve Chardonnay, <i>California</i>	14
Bertrand Cote des Roses, Rosé, <i>France</i>	16
Il Masso Pinot Grigio, <i>Italy</i>	14
Kim Crawford Sauvignon Blanc, <i>New Zealand</i>	15
Chateau Ste Michelle Riesling, <i>Washington</i>	13

### BOTTOMLESS MIMOSAS 36 per person

Bottle of Sparkling + Carafe of Juice

orange, blood orange, grapefruit, cranberry, *pineapple*  
available 11am-2pm only

### RED

Daou Cabernet Sauvignon, <i>California</i>	16
Caymus California Cabernet Sauvignon, <i>California</i>	23
A to Z Pinot Noir, <i>Oregon</i>	16
Lyric by Etude Pinot Noir, <i>California</i>	20
Terrazas de los Andes Reserva Malbec, <i>Argentina</i>	14

### DRAFT BEER / 10

Melvin Brewing, Noble Wolf, Pilsner
Harland Brewing, Japanese Lager
Mike Hess Brewing, Grapefruit Solis, IPA
Modelo Especial, Lager
Bay City Brewing, Jucci Gang, Hazy Double IPA
Thorn Brewing Michelada

## SIGNATURE COCKTAILS

**Covewood's Sunset Cocktail 18**  
kuleana's hawaiian dark rum, campari, tamarind, lime,  
sugar cane

**Hibiscus Royale 15**  
gambino gold prosecco, hibiscus liquor

**False Bay Paloma 16**  
flecha azul blanco tequila, prickly pear, fever tree  
grapefruit, lime

**Rosebud 16**  
codigo 1530 rosa tequila, lemon, mint

**Have the Last Word 18**  
illegal mezcal, luxardo, aperol, lemon, burnt orange

**Peach Elderflower Spritz 16**  
grey goose essences white peach & rosemary,  
st. germain, prosecco, soda

**Water Lily 18**  
tanqueray gin, crème de violette, cointreau, lemon

**Mission Bay Mai Tai 16**  
kuleana huihui light rum, kuleana nanea dark rum, orgeat,  
curaçao, lime

**Perfect Pisco Sour 16**  
barsol pisco puro quebranta, lime, simple,  
egg white, angostura

**Luxe Manhattan 18**  
basil hayden bourbon, antica carpano, luxardo

**Tableside Smoked Old Fashioned 20**  
elijah craig small batch bourbon, angostura,  
luxardo cherry

### ZERO-PROOF

**Hibiscus Camarena 14**  
seedlip spice 94 na spirit, hibiscus tea, agave, lime

**Pentire Coastal Spritz 14**  
non-alcoholic aperitif,  
fever tree mediterranean tonic, orange

**We only accept credit card or room charge – no cash.** Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. **A 6% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members.** Parties of six (6) or more will have a 20% gratuity added to the check. A 15% service charge will be added to pickup / to-go orders, and a 22% service charge will be added for all delivered orders.