

BRUNCH

spruce + ash

CLASSIC BREAKFAST \$14

Two eggs your way, bacon, seasoned potatoes, & toast with jam

EGGS BENEDICT \$15

english muffin, shaved ham, two poached eggs, hollandaise & scallion. served with seasoned potatoes

FRENCH TOAST \$15

thick cut french toast stuffed with sweet whipped ricotta & topped with fresh seasonal berries

OMELETTE \$16

three cage free egg omelet made with thinly sliced ham, greyere cheese, & topped with scallion, served with seasoned potatoes

STEAK & EGGS \$28

prime ribeye steak cooked medium+ & served with two over easy eggs, hollandaise, & seasoned potatoes

PANCAKE \$13

honey butter, seasonal berry compote, & side of seasonal berries (*our homage to The famous Golden Diner pancake*)

BEVERAGES

DRIP COFFEE	\$4
LATTE	\$5
ESPRESSO	\$3.5
CAPPUCCINO	\$5.5
ICED LATTE	\$5.5
ORANGE JUICE	\$5
GRAPEFRUIT	\$5

BOTTLE SERVICE

ZONIN PROSECCO (750ML) SERVED
WITH ORANGE & PINEAPPLE JUICE \$35

PINA PALOMA CARAFE \$35

SHORTTRIB HASH \$19

shortrib, cheddar, onion, green pepper, two overeasy eggs, seasoned potatoes

VEGGIE HASH \$16

mushroom, onion, green pepper, cheddar, two overeasy eggs, seasoned potatoes

SHRIMP & GRITS \$19

homestyle grits topped with sauteed shrimp, cheddar mushrooms, green pepper, onion, cajun butter

CHICKEN & WAFFLES \$18

cornbread, jalapeno, & cheddar waffle topped with hand breaded chicken tenders, served with spicy maple syrup

STEAKHOUSE BURGER \$19

half-pound butcher's blend cooked to order & topped with cheddar, lettuce, tomato, onion, pickle, & our famous burger sauce. Served with tallow fries

NASHVILLE HOT CHICKEN SANDWICH \$19

Two hand-breaded nashville hot chicken tenders topped with coleslaw, pickle chips, & buttermilk dill ranch. Served with tallow fries

COBB SALAD \$16

Artisan lettuce topped with thick cut bacon, tomato, pickled red onion, croutons, blue cheese, & house made dill ranch

SIDES

BACON	\$5
TRUFFLE FRIES	\$10
TWO EGGS	\$5
TOAST & JAM	\$4
CHEDDAR GRITS	\$7
SIDE BERRIES	\$6

Menu items may contain or come in contact with WHEAT, EGGS, TREE NUTS, PEANUTS, and MILK. For more information please speak with a manager. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness.

WE FRY IN BEEF TALLOW & LIMIT OUR USE OF SEED OIL

COCKTAILS

Oceanside	13
gray whale gin, salted simple, lime, fresh mint, soda	
Espresso Martini	13
cantera negra cafe, vodka, espresso, simple	
El Sol	13
cantera negra silver, chinola passionfruit, ancho chili liqueur, lime, agave	
Midnight Manhattan	14
bib & tucker 6 year bourbon, amaro, blood orange liqueur, cherry liqueur, orange bitters	
The Power Sour	13
redemption bourbon, blood orange liqueur, lemon, simple, angostura bitters, egg white	
Lemoncello Spritz	12
zonin prosecco, limoncello, soda, lemon	
Pina Paloma	12
cantera negra silver, grapefruit, pineapple, lime, soda	
Blueberry Smash N/A	9
blueberry, rosemary simple, lemon, soda	
Nojito N/A	9
lime, mint, agave, soda	

WINE

The Crossings 2023 Sauvignon Blanc (New Zealand)	8 / 29
Loren Crossing Oakville 2024 Sauvignon Blanc (California)	14 / 44
Barone Fini 2023 Pinot Grigio (Italy)	9 / 31
Cave De Lugne 2022 Chardonnay (France)	11 / 38
The Calling Dutton Ranch 2022 Chardonnay (Sonoma, CA)	19 / 58
Zonin Prosecco (Italy)	9 / 31
Old Soul 2021 Cabernet Sauvignon (California)	10 / 34
The Calling 2021 Cabernet Sauvignon (Paso Robles, CA)	19 / 58
The Wines of Francis Coppola 2023 Pinot Noir (California)	9 / 31
Pike Road 2023 Pinot Noir (Willamette Valley, OR)	14 / 44
