BRUNCH

Until 3 PM

SWEET & SAVORY

crème brûlée french toast [veg] 19
strawberry butter, berries, maple syrup, powdered sugar

lemon ricotta waffle [veg] [gf] [nut] 20
black current compote, maple syrup, pistachio powder

fried chicken & waffles 22
maple butter, hot honey, nashville spice

avo toast [gfa] [veg] [nut] 16
smashed avocado, creamy brie, citrus greens, pomegranate molasses, pickled shallots, toasted seeds and nuts
add: one egg (3.50), two eggs (7), bacon (3)

BITES & SMALL PLATES

warm olives [vegan] [gf] 7
marinated green olives

classic deviled eggs [veg] [gf*] 7
fried capers, chives, preserved lemon, sweet paprika

suda fries [veg] [gf*] 10
regular or sweet potato
add: truffle (4) or make it animal style fries (5)

crispy rice [gf*] 17
spicy tuna, avocado mousse, togarashi spice, sesame seeds

sticky cauliflower [veg] [gf*] 16
gochujang sauce, pickled cucumbers, green onions, sesame seeds

crispy brussels [gf*] [vegan] [nut] 16
cashew cream, salsa brava, black garlic sauce, sesame seeds

chicken wings [gf*] 16
honey sriracha, sesame seeds, green onions

[gf] = gluten free [gfa] = gluten free available
[gf*] / [gfa*] = gluten free item using shared fryer [veg] = vegetarian
[vegan] = vegan [nut] = contains nuts

SALADS & SOUP

add: chicken (9), steak (14), shrimp (12), fish (14), tofu (8), avocado (3)

fresh poke bowl [gf] 23
guava ponzu, sushi rice, mixed lettuce, carrots, onions, asian pear, edamame beans, seaweed salad, sriracha aioli, pea shoots, sesame seeds

detox salad [veg] [nut] [gf] 18
kale, cauliflower, broccoli, red cabbage, carrots, celery, almonds, golden raisins, sunflower seeds, lemon vinaigrette

kale caesar [gf] 18
preserved lemons, grana padano, chives, gf breadcrumbs, caesar dressing

seasonal salad [veg] [nut] [gf] 18
mixed lettuce, seasonal veggies, apple, asian pear, mandarin orange, goat cheese, citrus balsamic vinaigrette, toasted seeds and nuts

seasonal soup 12
chef's seasonal preparation
add: bread (5) or grilled cheese (9)

TACOS

wild mushroom tostada [veg] [gf*] 17
black bean puree, chili garlic mushrooms, salsa brava, salsa verde, cilantro

baja fish tacos [gf*] 22
crispy rock fish, red cabbage slaw, salsa verde, pico de gallo, pickled onions, baja crema

carnitas tacos [gf] 22
braised pork butt, red cabbage slaw, charred salsa roja, queso fresco, cilantro

SIDES

crispy spuds 7
braised kale 7
mixed berries 8
apple smoked bacon 8
chicken apple sausage 8
spiced tofu 8
two eggs any style 7

MAINS

steak & eggs [gf] 35
6 oz ny strip, duck fat yukon potatoes, fried eggs, creamy spinach, béarnaise sauce, chives

brick chicken & fried rice 28
seared chicken, 5-spice pork belly, market veggies, sweet soy, pineapple, scrambled eggs, chili crunch

power bowl [veg] [nut] [gf] 23
quinoa, beet hummus, seasonal veggies, braised kale, avocado, spiced tofu, almonds, green goddess dressing

huevos divorciados [veg] [gf*] 22
fried tortilla, chili black beans, poached eggs, salsa roja, salsa verde, queso fresco, cilantro, spuds
add: carnitas (5) or avocado (3)

portola benny [gfa*] [nut] 25
english muffin, poached eggs, bacon, cheddar cheese, hollandaise, salsa fresco, side salad

harvest benny [veg] [nut] [gf*] 25
potato latke, poached eggs, wild mushrooms, braised kale, tomato & garlic confit, hollandaise, parsley salsa verde, side salad

american breaky [gfa*] 19
two eggs any style, apple smoked bacon or chicken apple sausage, crispy spuds, sourdough toast

BURGERS & SANDOS

choose your side:
fries, sweet potato fries, truffle fries, (2) greens [nut] (2), kale (2)
add: bacon (3), bacon jam (3), fried egg (3.50), gf bun (2)

suda burger [gfa] 22
white cheddar, butter lettuce, sautéed onions, dill pickles, garlic aioli

wagyu french dip [gfa] 24
sautéed onions, herb butter, provolone cheese, horseradish crema, au *jus*

kfc sando 22
korean fried chicken, gochujang sauce, turmeric pickled daikon, kewpie mayo, chili crunch, kimchi

blta [gfa] 20
smoked bacon, butter lettuce, heirloom tomatoes, avocado, garlic aioli

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

DRINKS

BRUNCH FAVORITES

champagne bottle service 38
verichon & clerc brut w/ 2 juices of choice: apple, cranberry, grapefruit, orange, guava, pineapple, pomegranate

brodie's bacon bloody *spicy, bold, life-saving* 14
house-made spicy bloody mix, vodka, tajin rim, bacon, pickled garnishes

cat's irish coffee *hand shaken, hand stirred* 14
jameson, cat & cloud coffee, hand shaken vanilla whipped cream

spa water 15
ketel 1 cucumber mint botanicals OR tanqueray rangpur gin, citrus, pineapple, mint, cucumber, soda water

solstice spritz 15
veso strawberry solstice apertivo, lemon, rosemary, soda

SUDA STAPLES

suda 75 *fresh, vegetal, effervescent* 15
gin, cucumber & basil vodka, lemon, champagne

chaos theory *sweet, bright, nutty* 15
multi-berry infused vodka, elderflower, orgeat, lime

firecracker *rustic, spicy, fruity* 15
reposado tequila, ancho reyes, lemon, strawberry shrub, serrano tincture
sub mezcal +1

suda old-fashioned *our bestselling cocktail* 16
buffalo trace bourbon, luxardo maraschino liqueur, angostura & orange bitters, flamed orange rind

frozen john daly 13
vodka, lemonade, iced tea slushified

SEASONAL SIPS

mel's hot buttered rum *cozy, boozy, festive* 15
housemade batter, brugal 1888, plantarey dark, & don q 151 rum, hand-whipped cream

earl grey martinez *silken, citrusy, stirred* 16
hayman's old tom gin, earl grey veso aperitif, luxardo maraschino, orange bitters

sierra madre *fresh, vegetal, crushable* 15
100% agave blanco tequila, cucumber, rosemary, lime, jalapeño, specialty rim

grapefruit paperplane *bright, tangy, irresistible* 16
buffalo trace bourbon, mommenpop grapefruit aperitif, aperol, nonino, lemon

olive oil martini *velvet in a glass* 16
olive oil washed ketel one vodka, herbs, brine, carpano vermouth

doctor's orders *rx: r&r* 15
mount gay eclipse rum, guava, coconut, lemon, aromatic island spice

aprés cosmo *a frosty twist* 15
vodka, elderflower liqueur, dry curaçao, white cranberry juice, lime

black forest manhattan *warm, woodsy, rich* 16
rittenhouse rye, vicario nocino walnut liqueur, averna, black walnut & cardamom bitters

afternoon delight *tangy, citrus, hint of smoke* 15
tamarind-infused blanco tequila & mezcal, mandarine napoléon liqueur, lemon, citrus elixir

dusk till dawn *lush, tropical, aromatic* 15
ford's gin, st. george spiced pear liqueur, passionfruit, lemon, lavender, vanilla bean

el humo verde *crisp, herbal, smoky* 16
mezcal, dry curaçao, green chartreuse, cucumber, lime, cilantro

MOCKTAILS

ginger-cardamom cooler 10
ginger cordial, lime, cardamom bitters, soda water

point break refresher 10
passionfruit, lime, agave, soda water

italian amarno spritz 13
dr. zero - zero italian amano, tonic, soda

milky chance 10
coconut milk, lime, aromatic island spice

NON-ALCOHOLIC

ginger beer 5
mexican coke 5
mexican sprite 5
diet coke 4
abita root beer 5
pellegrino (500ml) 5
topo chico (12oz) 4
shirley temple/roy rogers 5
arnold palmer 5
iced tea 4
lemonade 5

JUICE

pineapple, apple, guava, grapefruit, orange, cranberry 6

COFFEE/TEA

cat and cloud coffee *regular or decaf* 5

tea numi *(*designates caffeine free)* 4
jasmine green, rooibos, moroccan mint*, breakfast blend, aged earl grey, lemon chamomile*, golden chai*

süda