

SUNDAY BRUNCH

this side
8:30am - 3:30pm

a good start

- OVERNIGHT OATS** (v)
rolled oats, oatmilk, chia seeds,
strawberry, agave 12
- ELIXIR SHOT** (gf/v)
ginger, lemon juice, agave, pepper 5

- POWER SMOOTHIE** (gf/v)
strawberry, banana, apple,
frozen yogurt, whey protein 10

iron & griddle

- CROISSANT WAFFLE** (v)
berries, maple syrup, house whipped 18
add fried chicken karaage 7
- FRENCH TOAST** (v)
brioche, caramelized bananas, maple syrup,
house whipped cream 17

eggs

- BACON & EGGS** (gf)
three eggs, bacon, hash browns, sour cream,
gluten-free english muffin 19
- RICE OMELET*** (gf)
eggs, fried rice, gravy, cilantro 18
- GARDEN OMELET*** (v)
eggs, bell peppers, squash, zucchini,
onions, mozzarella, toast 17
- BACON SCRAMBLE***
bacon, bell peppers, jalapeno, cheddar cheese,
fruit, toast 18
- BRAISED BENNY** (gf)
braised short rib, poached egg, gluten-free
english muffin, hollandaise 21
- BREAKFAST BURRITO**
pork chorizo, scrambled eggs, spanish rice,
sour cream, orange sauce, chips 16
- NEW YORK STEAK & EGGS***
6oz usda prime strip loin, fried eggs,
cheesy hash browns, wasabi relish 29
- SHORT RIB & EGGS*** (gf)
usda prime short rib, fried egg,
steamed jasmine rice 32
- WAKE & BACON SANDO**
omelet, sharp cheddar cheese, candied bacon,
lemon aioli, sesame brioche bun,
cheesy hash browns, fries 17

this side
11am - 3:30pm

lunch

- CHICKEN KARAAGE CAESAR**
romaine hearts, parmesan cheese, croutons,
tomatoes, tomatoes, caesar dressing 18

- STEAK SALAD** (gf)
sliced new york, cucumbers, mint, cilantro,
red onions, tomatoes, chili vinaigrette 26

- ROYALE CHEESEBURGER***
ground wagyu, aged white cheddar, bacon,
sweet heat aioli, peppadew peppers,
sesame brioche, fries 24

- JIDORI FRIED CHICKEN** (gf)
southeast slaw, nori, jasmine rice,
gochujang sauce 24

- KUNG PAO**
garlic, green onions, bell peppers, jasmine rice
tofu 19 | chicken 23 | shrimp 25 | steak 26

- MISO COD** (gf)
forbidden rice, snap peas, miso glaze 32

- STEAK FRITES** (gf)
6oz prime new york, fries,
thai chili chimichurri, sambal ranch 26

& then some

- WAGYU DUMPLINGS**
ground wagyu beef, shrimp, chili crunch 21

- HONEY WALNUT SHRIMP** (gf)
candied walnut, honey aioli, ginger,
vermicelli 22

- BANG BANG SHRIMP** (gf)
sriracha, aioli, ginger, vermicelli 22

- ADOBO PORK RIBS** (gf)
sweet chili glaze 18

- FRIED RICE** (v)
egg, garlic, onions, scallions, soy 12

iykyk

- FAVORITES**
your rosewood social favorites may be available,
don't hesitate to ask your server

(gf) gluten free (v) vegetarian

*THE STATE OF CALIFORNIA WOULD LIKE YOU TO KNOW THAT CONSUMING
RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY OR
EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



Follow us

ROSEWOOD
social

SUNDAY SOCIAL

cocktails

REFRESHING

ELECTRIC AVENUE

vodka, strawberry, thyme,
lemon juice, agave 16
mocktail ready 10

GUAVA MARGARITA

tequila, guava, lemon sour,
orange liqueur 15
mocktail ready 10

CUCUMBER MARTINI

hendrick’s gin, cucumber, lime juice,
agave nectar 16

SPINDRIFT

rum, sake, honeydew melon,
lime, cane sugar 15
mocktail ready 10

EXOTIC

BLUE INDIGO

empress gin, soursop, lime, cane sugar 16

NIRVANA

vodka, pineapple juice, basil, lemon 16
mocktail ready 10

PACIFIC SOUR

angostura bitters, rittenhouse rye,
orgeat, lemon juice 16

CLASSIC

ESPRESSO MARTINI

vodka, kahlua, bailey’s, espresso 17

LION’S TALE

bourbon, spiced rum, citrus 15

NEGRONI

gin, campari, sweet vermouth 15

ROASTED JALAPENO MARGARITA

pineapple & jalapeno infused tequila,
cucumber, orange liqueur, lemon sour 17

brews

BALLAST POINTE GRAPEFRUIT SCULPIN

ipa, ballast point, san diego 7

LAGUNITAS

ipa, petaluma 7

COORS LIGHT

lager, colorado 7

ANGRY ORCHARD CRISP APPLE

hard cider, boston 7

XINGU

black lager, brazil 7

DRAFT

sapporo, modelo especial or feature 8

mimosas

GUAVA

sparling wine, guava juice, aperol 12

SOUTHEAST

sparkling wine, soursop, agave 13

CLASSIC

sparkling wine, fresh squeezed oj 12

mimosa bar

CAMPO VIEJO CAVA

assorted juices, fruit 44

wine

CAMPO VIEJO CAVA

brut sparkling, spain 11 / 44

CHANDON SPARKLING

brut, napa, ca 62

AKASHI TAI SPARKLING SAKE

okasa, japan 300ml 36

VEUVE CLICQUOT CHAMPAGNE

reims, france 99

WENTE MORNING FOG CHARDONNAY

central coast, ca 12 / 48

VERIZET

white burgundy, france 12 / 48

FLOWERS CHARDONNAY

sonoma, california 18 / 72

JUSTIN SAUVIGNON BLANC

central coast, california 12 / 48

14 HANDS PINOT GRIS

columbia valley, washington 10 / 40

GERARD BERTRAND COTE DES ROSE

languedoc, france 13 / 50

coffee & juice

DRIP

medium roast, caffeinated or decaf 4

ESPRESSO

shot 4 | americano 4 | latte 6
cappucino 5

ICED VIETNAMESE COFFEE

vietnamese premium blend, condensed milk 7

JUICE

orange 6 | grapefruit 6 | apple 6

LEMONADE

classic or strawberry 5