



BRUNCH MENU

STARTERS

YOGURT WITH FRUIT 12

Fresh mixed berries with low fat yogurt

GRANOLA 12

House made granola with raisins, honey and fresh berries

SMOKED SALMON BRUSCHETTA 17

Grilled sourdough with crème fraiche, dill, capers and red onions topped with smoked salmon

SCRAMBLES

SMOKED SALMON OMELETTE 21

Open-faced omelette with mozzarella cheese, tomatoes and spinach. Served with smoke Norwegian salmon, asparagus, country potatoes

SHRIMP & SPINACH OMELETTE 21

Open-faced omelette with shrimp, spinach, tomatoes and mozzarella cheese. Served with country potatoes

OMELETTE CONTADINA 18

Omelette with red onions, smoked bacon and potatoes.

Served with grilled polenta and gorgonzola cheese

MUSHROOMS & BROCCOLI OMELETTE 18

Omelette with mushrooms, broccoli with mozzarella cheese.

Served with roasted red potatoes

EGGS, ETC, ETC.

THE PORTOLA SPECIAL 21

2 Eggs any style, 2 Applewood smoked bacon, 2 Italian sausages, 2 buttermilk pancakes with fresh strawberries and NE maple syrup

FARM FRESH EGGS WITH BACON OR SAUSAGE 18

Eggs any style, served Applewood smoked bacon or Italian sausage

TRADITIONAL EGGS BENEDICT 19

Imported Italian ham with poached eggs, English muffin and hollandaise sauce. Served with country potatoes

STEAK WITH EGGS AND POTATOES 28

Grilled skirt steak with eggs. Any style eggs served with roasted fingerling potatoes

HOT OFF THE GRIDDLE

BUTTERMILK PANCAKES 16

Pancakes with fresh strawberries and NE maple syrup

BRIOCHE FRENCH TOAST 16

French toast with mascarpone cheese, fresh strawberries and NE maple syrup

BELGIAN WAFFLE WITH FRUIT 16

Warm waffle with fresh strawberries, soft whipped cream, Powdered sugar, and NE maple syrup

HOT OFF THE PIZZA OVEN

PIZZA PAPALINA 20

Oven baked pizza, topped with tomato sauce, mozzarella, caramelized onions, fingerling potatoes, Italian ham & scrambled eggs

BREAKFAST CALZONE 20

Oven baked, folded pizza with mozzarella, scrambled eggs, caramelized onions & Italian ham

CLASSICS WITH A TWIST

BANANA & CRISPY BACON BELGIAN WAFFLE 14

Stuffed with crispy applewood smoked bacon and bananas, topped with whipped cream and powdered sugar

SWEDISH OATMEAL PANCAKES (TWO) 14

Lingonberries

BLUEBERRY RICOTTA PANCAKES 14

Pure maple syrup

BUTTER CROISSANT SANDWICH 15

Butter croissant, two eggs, bacon, tomatoes and cheddar cheese. Served with fries or homemade potatoes

CORNED BEEF HASH 16

Two eggs any style, corned beef, mixed organic bell peppers and red onions. Served with potatoes and caramelized onions

EGGS BENEDICT & CRAB CAKES 26

Sautéed spinach, poached eggs and fresh crab cakes on English muffin with lobster cream sauce and parmesan.

Served with roasted potatoes and caramelized onions

FRESH SQUEEZED ORANGE JUICE 8

SIDES

ITALIAN SAUSAGE 7

APPLEWOOD SMOKED BACON 6

ROASTED RED POTATOES 5

FINGERLING POTATOES 6

SALADS

STEAK SALAD 26

Grilled skirt steak with romaine lettuces, white beans, roasted peppers & red onions. Tossed with gorgonzola dressing

SALMON & SPINACH SALAD 26

Grilled salmon with organic spinach salad with red onions, mushrooms, radish & cucumber. Tossed with walnuts & red wine vinaigrette

COBB SALAD 19

Organic romaine, gorgonzola, chicken, avocado, egg, tomato, bacon & green onions. Tossed with a red wine vinaigrette

AHI TUNA SALAD 21

Seared sushi-grade ahi tuna. Served with wild arugula salad with couscous, tomatoes, red onions, capers, raisins & lemon-olive oil dressing. Served with pepperoncino & Caesar dressing in a half egg white

CHICKEN SALAD 19

Grilled chicken breast tossed with organic romaine lettuce, olives, bell peppers & potatoes in a spicy mustard dressing. Topped with bread crumbs

BEEF SALAD 18

Organic wild arugula, tossed with roasted golden, red beets, orange segments, pistachio & goat cheese. Tossed in a citrus vinaigrette

PEAR SALAD 18

Organic mixed greens with candied walnuts, dried cranberries, bosc pears & gorgonzola cheese. Tossed with raspberry vinaigrette

MIXED GREEN SALAD 12

Mixed greens, shaved vegetables, balsamic vinaigrette & ricotta salata

CAESAR SALAD 14

Romaine lettuce, grana Padano & house-made caesar dressing



BRUNCH MENU

SALADS (CONT'D)

HEIRLOOM TOMATO & BURRATA 19

Burrata, heirloom tomatoes, baby wild arugula & EVOO

SANDWICHES

CHEESEBURGER 18

Hamburger bun with natural grass-fed beef, melted cheddar, red onion & lettuce, tomato, pickles & tomato aioli. Served with fries

AVOCADO TOAST 14

Toasted whole wheat bread, topped with mashed avocado

BLAT 14

Sourdough sliced bread, applewood smoked bacon, avocado, lettuce, sliced tomatoes & tomato aioli

BRUNCH BEVERAGES

COFFEE & TEA

STEVEN SMITH TEAMAKER 4

PEERLESS COFFEE WESTSIDE BLEND COFFEE 4

FRESH-SQUEEZED ORANGE JUICE 8

APPLE JUICE 4

CRANBERRY JUICE 4

MILK

REGULAR, SOY, ALMOND, OR CHOCOLATE 4

FRESH-SQUEEZED LEMONADE 4

HOT CHOCOLATE 5

Topped with whipped cream

ESPRESSO DRINKS

ADD \$2 FOR DRINKS PREPARED WITH DOUBLE ESPRESSO. ALL DRINKS MAY BE ORDERED ICED

ESPRESSO 4

CAFFE LATTE 5

CAPPUCCINO 5

MOCHA 5

SPECIAL DRINKS

MIMOSA 14

Prosecco, orange juice

PARADISE 75 | ST GERMAIN ELDERFLOWER LIQUEUR 14

Prosecco flavored with infused Lychee syrup. Garnished with an edible lychee fruit

BELLINI | PROSECCO EXTRA DRY 14

Prosecco flavored with French peach puree