

berlin BRUNCH

OMELETS/SCRAMBLES/BENEDICTS

RUSTIC BOWL 12
two poached eggs, braised kale and spinach, charred tomatoes, crispy prosciutto, quinoa, grilled rustic bread

THE CLASSIC 11
two eggs any style, two strips of bacon, hashbrowns, avocado, whole grain toast

SANTA BARBARA OMELETTE 12
three eggs, roasted tomatoes, applewood bacon, goat cheese, spinach, side of fruit

CROSS-FIT OMELET 11 **VEGETARIAN**
three eggs, baby spinach, cremini mushrooms, side of greek yogurt in a jar, honey, almonds

ASPARAGUS BENEDICT 13
prosciutto, asparagus, poached eggs, english muffin, hollandaise sauce, side of fruit

DUNGENESS CRAB CAKE BENEDICT 14
wild caught dungeness crab meat, poached eggs, spinach, tomato, chives, hollandaise sauce, side of fruit

COCKTAILS wine based cocktails 18% alc/vol

EAST BERLIN BLOODY MARY 9
spicy bloody mary, soju, bacon slice

CADILLAC MARGARITA 7 soju based cocktail

MOSCOW MULE 8
Fever Tree ginger beer, Soju, candied ginger, lime

CANELLA PROSECCO SUPERIORE 7 sparkling wine

DRAFT BEERS

WINE SPRITZER WITH PEACH 6
sauvignon blanc, craft brewed peach juice

BLACK BERRY MULE 9.50
soju, fresh berries, ginger beer, muddled blackberry

ENLIGHTENED

TOFU SCRAMBLE 12
tofu, spinach, mushroom, tomato, red onion, bell peppers, on a bed of hash browns, avocado **VEGAN**

VEGETARIAN BRIOCHE FRENCH TOAST 12
vanilla scented egg batter with golden brown brioche bread, maple syrup, fresh seasonal berries, sugar dusted

SALMON SKILLET 15
salmon, egg, hash browns, roasted tomatoes, spinach, red onion, hollandaise sauce, cortini

HOUSE SPECIALTIES

SMOKED SALMON BREAKFAST FLATBREAD 14.50
smoked salmon, heirloom tomato, red onion, dill-cream cheese, capers, dill, lemon oil on a grilled flatbread

AVOCADO TOAST 10
avocado, roasted tomatoes, arugula, olive oil, whole grain bread add two eggs any style: \$4 **VEGAN**

BERLIN BOWL 10
hash browns, scrambled eggs, apple-wood smoked bacon strips, cheddar jack cheese, buttermilk biscuits, country gravy, served in a large bowl

JAM AND BUTTER 10
house-made seasonal jam and butter, grilled rustic bread, cup of coffee **VEGETARIAN**

CHILAQUILES 12
house made green salsa, tortillas chips, two sunny side up eggs, avocado mash, onions, cotija cheese and cream

HAND-HELDS

VEGETARIAN BURRITO 8
egg, spinach, mushrooms, peppers, cheddar jack cheese, hash browns, flour tortilla

BACON BURRITO 8
egg, cheddar jack cheese, hash browns, flour tortilla

SOYRIZO BURRITO 8
egg, soyrizo, cheddar jack cheese, hash browns, flour tortilla

VEGETARIAN NO MEAT, POULTRY, OR FISH
VEGAN NO MEAT, POULTRY, FISH, OR ANIMAL BY-PRODUCTS

18% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE
OUR VERY SMALL KITCHEN RESPECTFULLY REQUESTS TO REFRAIN FROM MODIFICATIONS

COFFEE

ESPRESSO

AMERICANO espresso & water

RED EYE espresso & coffee

CAPPUCCINO equal parts espresso, steamed milk & foam

LATTE espresso, steamed milk & light foam

MOCHA espresso, steamed milk, dark chocolate & whipped cream

WHITE CHOCOLATE MOCHA

espresso, steamed milk, white chocolate & whipped cream

MEXICAN CHOCOLATE MOCHA

espresso, steamed milk, mexican choc. & whipped cream

NEW! STUMPTOWN NITRO COLD BREW ON TAP the ultimate cold brew

TEA

ICED TEA tropical iced tea (unsweetened, lightly passion fruit flavored)

ARNOLD PALMER iced tea with lemonade

LAVENDER PALMER iced tea w/ lemonade & a hint of lavender syrup

HOT TEA ask your server for our current selection

please choose from our manual coffee brewing processes

HARIO CHEMEX FRENCH PRESS

Our available roasts are subject to change and availability:

ILLY-ETHIOPIAN MONO-ARABICA: fruity notes of citrus & jasmine

ILLY-Guatemalan MONO-ARABICA: strong notes of chocolate

ILLY-Brazilian MONO-ARABICA: intense of aroma, yet velvety in feel

ROSE PARK ROASTERS, LONG BEACH
BLACK RING COFFEE, LONG BEACH
STUMPTOWN

} Please ask your server for our current selection

WHITE WINE

HOUSE WHITE, CALIFORNIA SAUVIGNON BLANC 2012 6, 24
hints of ripe citrus and melon

ROSE, CURRAN, SANTA BARBARA 2014 9, 32
Rose Quartz in color, this dry Rose is refreshingly clean with notes of strawberry, watermelon, mango and hints of fresh lime zest. This wine has beautiful structure with firm, yet velvety, tannins and a crisp, lingering finish.

CHARDONNAY, TIERRA DE FUEGO, CHILE 2016 8, 28
Bright yellow color with aromas of pineapple, mango, banana and citrus. Outcrops oak aromas, vanilla and toasted almonds. The palate is full and round with beautiful structure and persistence. It has nice oak flavors and a long, creamy finish.

SPARKLING MOSCATO, MONGE GRANON, FRANCE 2015 24
White fruit notes, apple, pear, white flowers and honey scents. Typical of Muscat grapes, reveals floral notes, vineyard peach, pear, elderflower and honey aromas; this is great sparkling dessert wine.

CANELLA PROSECCO SUPERIORE 7
Brilliant straw yellow with fine, persistent perlage, fruity aromas of peach, apple, pear and citrus fruit; the palate gracefully balances zesty acidity and a subtle hint of sweetness; a rich and silky-smooth texture.

RED WINE

HOUSE RED, CALIFORNIA CABERNET SAUVIGNON, 2012 6, 24
ripe raspberry and velvety smooth

PINOT NOIR, FOLLY OF THE BEAST, CALIFORNIA 2014 9, 32
Make a splash with the beast! Central Coast Pinot Noir with notes of fruit preserves, vanilla and spices pervade the nose. Predominantly Santa Lucia Highland fruit.

TEMPRANILLO, VIDIGAL RESERVA, PORTUGAL 2015 8, 28
Bright red and black fruit aromas and hints of spice, leather, and tobacco, with no shortage of flavor.

MALBEC, LLAMA, ARGENTINA 2015 9, 32
Fruity aromas of cherries, blackberries and plums stand out against a background of fine toasty hints from ageing in top-quality oak.

RED SANGRIA, SAN ANTONIO WINERY 6
Semi-sweet red sangria with fresh orange, lemon, and lime characteristics that are balanced with bright acidity.

COCKTAILS

wine based cocktails
18% alc/vol

spicy bloody mary, soju, bacon slice
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CANELLA PROSECCO SUPERIORE sparkling wine 7

DRAFT BEERS 5

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BEER

ICELANDIC WHITE ALE - EINSTÖK ÖLGERE 5
brewed with pure Icelandic water

BROUWERIJ WEST, IPA 7
rotating selection

PLEASE ASK YOUR SERVER FOR OUR **CURRENT SELECTION** OF DRAFT BEER CHOICES. IN ORDER TO PROVIDE YOU WITH NEW AND SEASONAL CHOICES, OUR BEERS WILL CHANGE FREQUENTLY.

ENJOY A SAISON, IPA, AMBER OR PORTER - YOUR SERVER WILL BE ABLE TO GUIDE YOU TO A DRAFT BEER **OF YOUR LIKING!**