



OPENAIRE

BRUNCH

FRESH STARTS

COCONUT & CHIA PUDDING SEASONAL BERRIES, PINEAPPLE, HOUSE GRANOLA	17
FROZEN YOGURT BOWL YUZU, HOUSE GRANOLA, SOUR CHERRIES	18
AVOCADO TOAST MULTIGRAIN BREAD, CILANTRO, SPROUTS, CUCUMBER, RADISH, LIME, CRUNCHY SEEDS	20
+ Poached Egg* 5 + Smoked Salmon 8	
AHI TUNA TARTARE* AVOCADO MOUSSELINE, PICKLED CUCUMBER, CITRUS VINAIGRETTE, SWEET POTATO CHIPS	25
WARM CINNAMON ROLL VANILLA-CREAM CHEESE FROSTING, DULCE DE LECHE, TOASTED PECANS	16

EGGS & MAINS

CONTINENTAL BREAKFAST HOUSE-BAKED PASTRIES, FRESH FRUIT, JUICE, AMERICAN COFFEE OR HOT TEA	24
SMOKED SALMON PLATE EVERYTHING BAGEL, DILL CREAM CHEESE, GRATED EGG, TOMATO, ONION, CAPERS, LEMON	27
LINE BREAKFAST* TWO EGGS ANY-STYLE, BACON OR CHICKEN-APPLE SAUSAGE, PANCAKES, BREAKFAST POTATOES	24
SOFT OMELETTE* WILD MUSHROOM RAGOUT, FONTINA CHEESE, MIXED GREENS, BREAKFAST POTATOES	24
HUEVOS RANCHEROS* TWO EGGS ANY-STYLE, JACK CHEESE QUESADILLA, BLACK BEANS, COTIJA CHEESE, AVOCADO, MOLCAJETE & TOMATILLO SALSAS	21
CORN FLAKE-CRUSTED FRENCH TOAST YUZU-BERRY COMPOTE, VANILLA ANGLAISE, WHIPPED CREAM	20
HIBACHI-GRILLED FLAT IRON STEAK & EGGS* KIMCHI-BACON FRIED RICE	33
+ Grilled Maine Lobster Tail 15	
LOBSTER CHILAQUILES* TWO EGGS ANY-STYLE, JACK CHEESE, AVOCADO, MOLCAJETE SALSA	45
EGGS BENEDICT* POACHED EGGS, HOLLANDAISE SAUCE, BREAKFAST POTATOES, MIXED GREENS	
Griddled Ham 26 Smoked Salmon 30 Crab 32 Spinach & Tomato 23	
AUGIE'S FRIED CHICKEN SANDWICH COLESLAW, TOMATO, PICKLES, PEPPER SAUCE, BRIOCHE BUN, FRENCH FRIES OR SWEET POTATO FRIES	25
FRENCH DIP SANDWICH THINLY SLICED RIB EYE STEAK, FONTINA & PROVOLONE CHEESES, PICKLED ONION, MUSHROOMS, HORSERADISH CREAM, HOAGIE ROLL, AU JUS, FRENCH FRIES OR SWEET POTATO FRIES	30
CHEESEBURGER* WHITE AMERICAN CHEESE, CARAMELIZED ONION, LETTUCE, TOMATO, PICKLES, BURGER SAUCE, BRIOCHE BUN, FRENCH FRIES OR SWEET POTATO FRIES	25

SIDES

TWO EGGS*	10	VEGAN SAUSAGE	10
VEGAN EGGS	10	PANCAKE SHORT STACK	12
SMOKED BACON	10	1/2 AVOCADO	6
CHICKEN-APPLE SAUSAGE	10	BREAKFAST POTATOES	8
GRIDDLED HAM	10	FRESHLY CUT FRUIT	12

SWEET

BERRIES & CREAM MOUSSE VANILLA MERINGUE, STRAWBERRY SORBET, BERRIES, STRAWBERRY SAUCE	14
CHOCOLATE & PEANUT BUTTER CRUNCH CAKE PEANUT BUTTER CHIP ICE CREAM	14
MANGO & PASSION FRUIT CRÊPE CAKE COCONUT-LIME SORBET, COCONUT CRUMBLE	14
CHEF'S SEASONAL SORBETS	14

BOTTOMLESS

MIMOSA OR BLOODY MARY
40 PER PERSON | LIMIT 90 MINUTES

*MENU SUBJECT TO CHANGE. ITEMS MAY BE SERVED RAW OR UNDERCOOKED AND/OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

COCKTAILS

BROKEN DREAMS	22	PURPLE RAIN	18
Maker's Mark "Josiah Citrin Private Selection" Bourbon, Carpano "Antica Formula" Sweet Vermouth, Cynar, Luxardo Maraschino, Angostura & Orange Bitters		Hibiscus-Infused Myers's Platinum Rum, Pimm's Cup #1, Yuzu, Orgeat, Demerara Syrup, Peychaud's Bitters	
HEART OF GOLD	18	THE BIRD	18
George Dickel 8 Year Bourbon, Italicus Rosolio Di Bergamotto, Mint, Honey, Lemon		Appleton "Signature Select" Rum, Fresh Pineapple, Campari, Italicus Rosolio Di Bergamotto, Pineapple & Lime Juices	
MIDNIGHT MARGARITA	18	LA WOMAN	18
Corazón Blanco Tequila, Cointreau, Lime, Agave Syrup, Activated Charcoal, Sea Salt Foam		Beefeater Gin, Cointreau, Peach Puree, Lime, Bitters, Ginger-Beer	
SHATTERED	18		
Don Julio Silver Tequila, Aperol, Cointreau, Yuzu, Agave Syrup			
IT'S A GOOD DAY	18		
Union Mezcal, Demerara Syrup, Chocolate & Orange Bitters			
GO GO GOCHUJANG	18		
Rosaluna Mezcal or Aviation Gin, Lime, Gochujang Syrup, Tajin			
CRAZY IN LOVE	18		
Wheatley Vodka, Heering Cherry Liqueur, Lemon, Grapefruit, Falernum			

SPIRIT-FREE COCKTAILS

STORMY WEATHER	16
ISH Non-Alcoholic Caribbean Spiced Spirit, Ginger Syrup, Angostura Bitters, Fever Tree Ginger Beer	
CITRUS BLISS	16
ISH Non-Alcoholic London Botanical Spirit, Blood Orange Syrup, Lemon, Orange Bitters, Club Soda	

BEERS

CAN (16 oz.) 10	CAN (12 oz.) 9	DRAFT 10
Brouwerij West "Popfuji" Pilsner	Ballast Point "Grunion" Lager	Skyduster "Super Dry" Lager
Eureka "Normandie & Western" PA	Modelo "Especial" Lager	Santa Monica "Cali Pali" Pilsner
Stereo Brewing "Perfect Day" IPA	Avery "White Rascal" Wheat Ale	Crown & Hops "Dopest" Hazy IPA
Modern Times "Orderville" Hazy IPA	Boochcraft "Cherry Limeade" Hard Kombucha	
	Best Day Brewing "Kölsch-Style" NA	

WINES BY THE GLASS

SPARKLING

MV Champagne, Nicolas Feuillatte Brut, Chouilly	23
MV Crémant de Alsace, Hubert Meyer Brut, France	16
MV Spumante Rosé, Scarpetta "Timido" Brut, Friuli-Venezia Giulia	14

WHITE

2021 Chardonnay, Elephant Hill, Hawke's Bay	18
2022 Chenin Blanc, Leo Steen "Saini Farms", Dry Creek Valley	16
2021 Riesling, Hubert Meyer, Alsace	15
2021 Sauvignon Blanc, J. De Villebois, Sancerre	18

ORANGE & PINK

2020 Orange of Pinot Gris, Horse & Plow "The Gardener", Carneros	16
2020 Rosé of Grenache, Domaine De Cala "Prestige", Provence	14
2021 Rosé of Mourvèdre/Grenache, Samsara, Santa Barbara County	16

RED

2018 Cabernet Sauvignon, Cultivar, Napa County	18
2021 Grenache/Syrah/Mourvedre, Frequency, Santa Barbara County	16
2021 Pinot Noir, Maison Noir "Other People's Pinot", Willamette Valley	18
2019 Syrah, Presqu'île "Estate", Santa Maria Valley	19
2020 Zinfandel, Bedrock "Old Vine", Clarksburg	16