

## Brunch

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### **CARNEROS BREAKFAST 15**

soft boiled egg, local cheeses, charcuterie, & toasted bread

### **AVOCADO TOAST 15**

pain au levain, shallot, radish, avocado, lemon, kale, & a cage free egg

### **BAKED EGG OF THE MOMENT 14**

ask your server about chefs' preparation of the day

### **KC-QUILES 14**

smoked tomatillo salsa, scrambled eggs, tortilla chips, cotija cheese, & avocado crema

### **BUTTERMILK GRIDDLE CAKES 12**

vanilla bean chantilly, maple syrup, & fruit salad

### **FRENCH OMELET 14**

cage free eggs, butter, brie, herbs de' carneros, & served with arcadian greens tossed in champagne vinaigrette

### **"TRADITIONAL" BENNY 16**

black forest ham, poached eggs, hollandaise, & toasted english muffin

### **THE SONOMA BENNY 16**

eggplant, tomato, squash and onion with poached eggs, herbs de' carneros hollandaise, & toasted english muffin

## Wood Fired Oven

*Available Saturday & Sunday only*

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COMING SOON

*Ask us about our seasonal paired menu  
with our tasting flights | \$50 pp*

COMING SOON

## Sides

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### **BRÛLÉED GRAPEFRUIT 6**

california grown ruby red citrus, & caramelized sugar in the raw

### **SIDE OF SEASONAL FRUIT 6**

### **BREAKFAST POTATOES 6**

of the moment

### **BACON OR BLACK FOREST HAM 6**

### **BASKET OF SCONES 6**

artisanal jam & butter

### **DUO OF CAGE FREE EGGS 6**

choice of preparation

**KIVEL  
STADT  
CELLARS**  
*Winegarten*

## Kickstarts

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### **KC MIMOSA 8**

### **MARGARITA 8**

Baja Lime

### **Bloody Mary 10**



*hot* | **SINGLE CUP 5**

**THREE CUP THERMOS 12**

*cold* | **COLD BREW 5**

## Desserts

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### **UBE CHEESE CAKE 7**

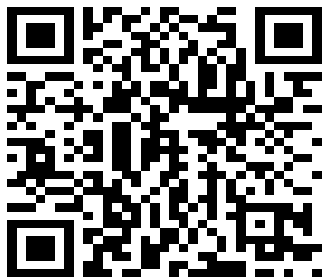
oreo cookie crust, local honey

## Alcohol other than wine

<b>SONOMA SPRINGS</b> kölsch	8
<b>THREE WEAVERS</b> sun trap sour	8
<b>DRAKE'S</b> hefe	8
<b>NORTH COAST BREWING</b> le merle	10
<b>MOONLIGHT</b> death + taxes	10
<b>COOPERAGE</b> rotating hazy ipa	10
<b>GOWAN'S</b> gravenstein cider	10
<b>JIANT</b> hard kombucha	10

## Non-Alcohol

<b>REVIVE</b> kombucha	5
<b>SPARKING WATER</b>	5
<b>JUICE</b> apple, orange, or lemonade	3
<b>ARNOLD PALMER</b>	3
<b>COLD BREW</b>	5
<b>ICED TEA</b>	3



Check out our awesome collection of wines that inspire us from Europe.



## Kivelstadt Cellars

	glass	flask	750 ml	1L
<b>WONDERING</b> carignane pet-nat	12	—	33	—
<b>THE FAMILY SECRET</b> sauvignon blanc	8	15	—	28
<b>TWICE REMOVED</b> rosé	8	15	—	28
<b>MOTHER OF INVENTION</b> white rhône blend	10	—	37	—
<b>KC LABS PINOT BLANC</b> skin fermented	10	—	27	—
<b>WAYWARD SON</b> orange wine	12	—	35	—
<b>KC LABS ZINFANDEL</b> carbonically fermented	10	18	—	35
<b>SIBLING RIVALRY</b> estate pinot noir	14	—	49	—
<b>KC LABS SYRAH</b> carbonically fermented	10	18	—	35
<b>OLDE WYVE'S TALE</b> old vine carignane	12	—	35	—
<b>KC LABS PINOT NOIR</b> carbonically fermented	10	18	—	35
<b>FATHER'S WATCH</b> red rhône blend	10	18	—	35
<b>NATIVE SON</b> old vine charbono	12	—	28	—
<b>THE INHERITANCE</b> estate syrah	14	—	49	—
Heritage Series <b>1877 CARIGNANE</b>	14	—	49	—
<b>1950 CHARBONO</b>	14	—	49	—