



BISCUIT BREAKFASTS

THE CHICKEN BENNY \$15

Buttermilk fried chicken breast with white cheddar cheese, two over easy eggs, and sausage gravy on top of a buttermilk biscuit. Served with hash browns or grits.

CATFISH ROYALE \$15

Crispy catfish bites with spicy cabbage slaw, two over easy eggs, and spicy remoulade sauce on a buttermilk biscuit. Served with hash browns or grits.

BISCUITS & GRAVY \$12

Two over easy eggs on top of sausage gravy and a buttermilk biscuit.

SPECIALITY BREAKFASTS

THE 2-EGG STANDARD \$12

Two eggs any style with hash browns or grits, choice of toast or buttermilk biscuit, and fruit.

BELGIAN WAFFLE \$12

Belgian waffle with whipped cream and choice of strawberries or caramelized apples. Add: pure maple syrup \$1.50 or chocolate sauce \$1.50

CHICKEN AND WAFFLE \$16

Southern-style buttermilk fried chicken leg & thigh with a Belgian waffle, caramelized apples or strawberries, and choice of gravy or pure maple syrup.

CALI-STYLE SHRIMP & GRITS \$15

Sauteed shrimp, white hominy grits, spicy bacon-infused gravy, kale, and tomato topped with an over easy egg.

EGGS LUKA \$15

Eggs scrambled with smoked salmon, avocado, herbed creme fraiche, and toast.

LOADED HASH BROWNS \$13

Hash browns topped with melted cheddar cheese, bacon, sausage gravy, and an over easy egg.

BREAKFAST SIDES

Hash browns \$2.50

Grits \$2.50

Add cheese \$1.50

Applewood smoked bacon \$3

Fried chicken breast \$6

Catfish bites \$6

Egg \$2

Egg white only +\$0.5

White toast \$1.5

Wheat toast \$1.5

Buttermilk biscuit \$2.5

Sausage gravy \$2

Mushroom gravy \$2

NON ALCOHOLIC BEVERAGES

Cold Brew Coffee \$3.5

Sparkling Lemonade \$3.5

Fresh-squeezed Juice \$5

orange or grapefruit

Cock & Bull Ginger Beer \$4

San Pelligrino Sparking Water \$4.5

Mexican Coke \$3.5

Squirt \$3.5

Diet Coke or Sprite \$3



COCKTAILS

MAKE YOUR OWN MIMOSA \$30

Bottle of J. Lauren's blanc-de-blanc with fresh squeezed grapefruit or orange juice

	\$single/\$pitcher
BLOODY MARY	\$7/\$35
MARGARITA	\$7/\$30
MEZCAL MARGARITA	\$9/\$40
STRAWBERRY MARGARITA	\$8/\$35
CADILLAC MARGARITA	\$9/\$40
GREEN HORNET	\$8/\$35
PALOMA	\$7/\$30

pitchers serve 5

GREYHOUND \$8

MOJITO \$7

SAM'S MAI TAI \$8

GIN & TONIC \$6

RUM & COKE \$6

LOCAL BEER

Alameda Island Haze IPA 16oz \$6

Faction "Penske File" Pale Ale 16oz \$6

Temescal Vienna Lager 16oz \$6

East Brothers Oatmeal Stout 16oz \$6

Line 51 IPA 22oz \$9

Lagunitas Lil' Sumpin 12oz \$7

Golden State Cider 16oz \$8

MORE BEER

Pabst Blue Ribbon 22oz \$4

Pacifico Clara \$4

Red Stripe \$4

Glutenberg GF Pale Ale \$4.5

Modelo Especial \$5

Miller High Life \$5

Stella Artois \$6

Guinness Draught Stout 14.9oz \$7

Erdinger NA \$7

Stella Artois \$6

WINE BY THE BOTTLE

Sparkling

J. Laurens, Languedoc \$25

Feuillatte, Champagne \$40

White Wine

PICPOUL Hugues Beauvignac \$20

CHARDONNAY Denante, Macon \$25

SAUVIGNON BLANC Andrew Rich \$25

Rose

GRENACHE Esterelle, Provence \$20

SPARKLING CABERNET Gassac \$30

Red Wine

TEMPERANILLO Altanza, Rioja \$20

SANGIOVESE Polesio, Italy \$20

ZINFANDEL Folie a Deux, Dry Creek \$20

PINOT NOIR Hess, Napa Valley \$30

SYRAH Unti, Dry Creek \$25

CABERNET SAUVIGNON Monticello \$30