

BRUNCH AT THE GATE



Breakfast

Three Pancakes (v)	16
Two Egg Plate eggs, bacon or sausage, breakfast potatoes, toast	19
Avocado Toast (v) poached egg, wheat toast, avocado, pickled onion cherry tomato, hummus	18
Florentine Benedict poached eggs, spinach, tomato, hollandaise, potatoes	21
Seasonal Omelette egg, cheese, potatoes, seasonal filling	22
Greek Yogurt and Granola Parfait (v) mint, honey, seasonal fruit	14
Steak and Eggs (gf) hanger steak, eggs, breakfast potatoes	30
French Toast (v) brioche, whipped cream, honey butter, seasonal fruit	18
Vegan Tacos (v/vg/gf) roasted sweet potato, caramelized onions, pico de gallo salsa macha, guacamole, vegan cotija,tortilla	17
Chilaquiles (v) tortilla chips, guajillo sauce, eggs, sour cream, avocado, pickled onion, cotija cheese, radish	19
Breakfast Burrito beef tips, eggs, potatoes, cheese, sweet peppers, onions sour cream & salsa (on the side) add guacamole 4	25

Sides

Sides		Potatoes	6
Bacon	8	Toast and Jam	6
Sausage	7	Seasonal Vegetables	9
Side of French Toast	9	Side of Pancake	5

Drinks

Drip Coffee	6	Orange Juice	6
Espresso	9	Grapefruit Juice	6
Latte	9	Apple Juice	6
Cappuccino	9		
Mocha	9		

Lunch

Steak Frites (gf) hanger steak, hand-cut fries, bearnaise sauce	44
Chicken Sandwich chicken thigh, pickle, cabbage slaw, hot honey	19
French Dip prime rib, swiss cheese, crispy onions, horseradish aioli	24
Fish and Chips local rock cod, togarashi french fries, serrano tartar sauce	25
Baja Fish Tacos local rock cod, battered and fried, cabbage slaw, salsa pico de gallo, pickled onions, chipotle aioli, tortillas	22
Burger cheddar, bacon, lettuce, onion, tomato, pickle, aioli	24
Summer Pasta artichoke, cherry tomato, spinach, pappardelle cream sauce + chicken 9 shrimp 14 salmon 19 hanger steak 4oz 20 ahi tuna 5oz 22	28
Flatbread Margherita Pizza fresh mozzarella cheese, marinara sauce, fresh basiil	16
Flatbread BBQ Chicken white cheddar cheese, BBQ sauce, chorizo, chicken, bacon, red onions, green onions	18
Salmon (gf) parmesan risotto, seasonal vegetable, pine nut relish, balsamic gastrique	36
Chicken Club grilled chicken, lettuce, tomato, aioli, avocado, bacon, sourdough	21

Salads

Beet & Citrus Salad (vg/gf) avocado, pistachio, goat cheese, frisee, balsamic glaze, champagne vinaigrette	19.5
Soba Noodle Salad (v) (vg) yaki soba noodles, mango, cucumber, red onion, bell peppers, edamame, green onion, crispy wonton strips, soy vinaigrette dressing	21
House Salad (vg) mixed greens, cucumber, radish, carrot, croutons	18
Caesar Salad romaine, parmesan cheese, croutons	20
Wedge Salad iceberg, bacon, tomato, onion, bleu cheese crumbles, chives, bleu cheese dressing + chicken 9 shrimp 14 salmon 19 hanger steak 4oz 20 ahi tuna 5oz 22	20

SPLIT PLATE FEE 7

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. A 21% GRATUITY WILL AUTOMATICALLY BE APPLIED FOR PARTIES OF 6 PEOPLE OR MORE.

EXECUTIVE CHEF - JAVIER VEGA

3-18-26