

BRUNCH AT THE GATE



Breakfast

Three Pancakes (v) flax seed, lemon, brown butter	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
Murieta Benny poached eggs, shaved beef, 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
Seasonal Quiche	20
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

Potatoes	6
Bacon	8
Sausage	7
Side of French Toast	9
Potatoes	6
Toast and Jam	6
Seasonal Vegetables	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
Dill 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
Prawn Pasta prawn, artichoke, cherry tomato, spinach, pappardelle cream sauce	28
Mushroom Truffle Quesadilla (v) wild mushroom, oaxaca cheese, perigord black truffle salsa, guacamole, sour cream	27
Mushroom Risotto (v/vg/gf) mushroom medley, risotto, herbs, mushroom demi	24
Salmon (gf) parmesan risotto, char-grilled asparagus, pine nut relish, balsamic gastrique	36
Chicken Club grilled chicken, lettuce, tomato, aioli, avocado, bacon, sourdough	21

Salads

Strawberry Spinach Salad (vg/gf) bloomsdale spinach, strawberries, hardboiled egg, red onion, cherry tomatoes, cucumber, strawberry vinaigrette, toasted almonds	18.5
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	20

Add Chicken 9 | Shrimp 14 | Salmon 19
Hanger Steak 4oz 20 | Ahi Tuna 5oz 22

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