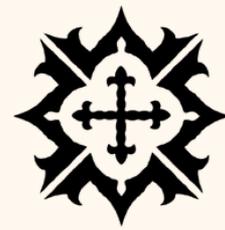


BRUNCH AT THE GATE



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

| | | | |
|----------------|---|----------------------------|---|
| Bacon | 6 | Potatoes | 6 |
| Sausage | 6 | Toast and Jam | 6 |
| | | Seasonal Vegetables | 9 |

Drinks

| | | | |
|--------------------|---|-------------------------|---|
| Drip Coffee | 6 | Orange Juice | 6 |
| Espresso | 6 | Grapefruit Juice | 6 |
| Latte | 6 | Apple Juice | 6 |
| Cappuccino | 6 | | |
| Mocha | 6 | | |

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