

BRUNCH AT THE
GATE

Breakfast

(available until 11am Mon-Fri | 2pm Sat-Sun)

Three Pancakes (v) maple syrup, 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	18
Murieta Benny poached eggs, shaved beef, hollandaise, potatoes	21
Seasonal Omelette egg, cheese, potatoes, seasonal filling	22
Greek Yogurt and Granola Parfait (v) honey, seasonal fruit	14
Steak and Eggs (gf) New York 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) New York steak, hand-cut fries, mojo verde, pickled red onion	44
Tri Tip Sandwich tri tip, gruyere cheese, caramelized onions, horseradish aioli	24
Fish and Chips local rock cod, togarashi french fries, 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, lettuce, onion, tomato, pickle, aioli	18
Seasonal Pasta seasonal vegetables, pasta, house made sauce +chicken 9 shrimp 14 salmon 19 NY steak 20	26
Salmon (gf) pomegranate miso glaze, shaved brussels, cauliflower puree, fresno chile	36
Chicken Club grilled chicken, lettuce, tomato, aioli, avocado, bacon, sourdough	21
Chicken Sandwich chicken thigh, pickle, cabbage slaw, kimchi crema	19

Salads

Fall Chopped Salad kale, brussel sprouts, kabocha squash, pomegranates, feta cheese, pistachio dukkah, honey mustard vinaigrette	17
House Salad (vg) mixed greens, cucumber, radish, carrot	12
Caesar Salad romaine, parmesan cheese,	14

Add Chicken 9 / Shrimp 14 / Salmon 19 / NY steak 20

Corkage Fee \$20 Split plate fee \$7

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.