

RUSTIC BRUNCH

ROOFTOP

ACAI BOWL <i>banana + granola + fresh berries</i>	12	HARVEST SCRAMBLE <i>roasted butternut squash + brussels sprouts + sage goat cheese + breakfast potatoes + toast</i>	15
MONKEY BOARD <i>crumbonne + caramel drizzle + powdered sugar</i>	16	RUSTIC BURGER <i>grass fed beef + house made bacon jam + mustard aioli + lettuce tomato + aged cheddar + caramelized onions + brioche bun parmesan fries</i> substitute beyond burger patty \$2	20
BREAKFAST SANDWICH <i>sunny side up egg + housemade sausage patty jarlsberg swiss + mustard aioli + arugula + brioche bun breakfast potatoes</i> substitute beyond burger patty \$2	14	RFC SANDWICH <i>buttermilk fried chicken breast + dill pickles + lemon thyme aioli iceberg lettuce + brioche bun + parmesan fries</i>	16
AVOCADO TOAST <i>toasted french bread + smashed avocado + goat cheese applewood smoked bacon + pickled red onion + espelette hardboiled egg + mixed greens + sambal oelek vinaigrette</i>	13	TUNA MELT <i>albacore tuna + red onion + oven roasted tomatoes aged cheddar + toasted french bread + parmesan fries</i>	16
BELGIAN WAFFLE <i>blueberry compote + fresh whipped cream</i>	12	KALE CAESAR SALAD <i>baby kale + oven roasted tomatoes + grated pecorino toasted pine nuts + sourdough croutons + house caesar</i> add chicken \$5	14
PHILLY CHEESESTEAK SCRAMBLE <i>shaved steak + caramelized onion + bell pepper + mushroom american cheese + breakfast potatoes + toast</i>	15	WEDGE SALAD <i>baby iceberg lettuce + oven roasted tomatoes crispy prosciutto + blue cheese + chives + creamy herb vinaigrette</i> add chicken \$5	15

DOWNSTAIRS

AVOCADO TOAST <i>toasted french bread + smashed avocado + goat cheese applewood smoked bacon + pickled red onion + espelette hardboiled egg + mixed greens + sambal oelek vinaigrette</i>	13	KALE CAESAR SALAD <i>baby kale + oven roasted tomatoes + grated pecorino toasted pine nuts + sourdough croutons + house caesar</i> add chicken \$5	14
ACAI BOWL <i>banana + granola + fresh berries</i>	12	WEDGE SALAD <i>baby iceberg lettuce + oven roasted tomatoes crispy prosciutto + blue cheese + chives creamy herb vinaigrette</i> add chicken \$5	15
MONKEY BOARD <i>crumbonne + caramel drizzle + powdered sugar</i>	16	TUNA MELT <i>albacore tuna + red onion + oven roasted tomatoes aged cheddar + toasted french bread + mixed greens</i>	15

SIDES

2 EGGS	4
3 STRIPS BACON	5
HOUSE MADE SAUSAGE PATTY OR BREAKFAST POTATOES	5
TOAST	4
SEASONAL FRUIT	3
	8

COFFEE DRINKS

COFFEE	3
ESPRESSO	4
AMERICANO	4
JUICES	4
<i>orange + cranberry + pineapple + grapefruit</i>	

RUSTIC BRUNCH

BUBBLES & BRUNCH

BUBBLES & BERRIES TRAYS:

served with assortment of fresh berries
three fruit purées
three fruit juices

Campo Viejo Cava 40
Two bottle tray \$65

Mumm Napa Brut 58
Two bottle tray \$106

Conundrum Rosé 58
Two bottle tray \$106

Moët & Chandon Imperial Brut 120
Two bottle tray \$230

Dom Pérignon 2009 Brut 360
Two bottle tray \$710

Perrier-Jouët Grand Brut 96
Two bottle tray \$182

BRUNCH COCKTAILS

SMOKE & MIRRORS

whistlepig rye ♦ apple brandy ♦ agave ♦ lime juice
smoked with applewood smoke chips tableside

PEAR OF CROWNS

crown royal ♦ st. george pear ♦ egg white ♦ honey
lemon ♦ simple

BURNING EMBER

jack daniel's ♦ angostura bitters ♦ orange ♦ ginger
honey ♦ lemon

THY NEIGHBOR'S HEART

los vecinos mezcal ♦ cucumber ♦ aloe vera liqueur
egg white ♦ lemon ♦ agave ♦ lavender

STRAWBERRY BERET

ketel one ♦ strawberry ♦ basil ♦ cranberry ♦ fresh lime
egg white ♦ triple sec

THE SCOTTISH LASSIE

hendrick's ♦ cucumber ♦ simple syrup ♦ framboise ♦ lime

20

BASIL AND BARREL

basil hayden ♦ passion fruit puree ♦ organic agave
lemon juice ♦ basil

13

SPANISH SUNRISE

cazadores blanco ♦ lavender ♦ lime juice ♦ tonic

14

WINTER PARADISE

bacardi superior ♦ simple ♦ fresh lime ♦ fresh pineapple
coconut cream ♦ triple sec ♦ activated charcoal

THE BOOTSTRAPPED DAME

tito's ♦ prosecco ♦ peach bitters ♦ lichi-li ♦ orgeat ♦ lemon

THE BENEFACTOR

jameson ♦ ginger beer ♦ angostura bitters
lemon ♦ simple

RUSTIC OLD FASHIONED

rustic root's woodford reserve batch #5 ♦ angostura bitters
amaro nonino ♦ giffard banana liqueur

SANGRIA

campo viejo cava ♦ glendalough gin ♦ brandy ♦ pomegranate
cinnamon black tea

13

13

13

14

12

14

14

Frozen Arctic Mule

our own proprietary blend of svedka vodka ♦ barrows intense ginger ♦ mint.

Served as a Slushy

Bloody Marys & More 13

PICK YOUR STYLE

RUSTIC MARY

bacon salt rim ♦ lime juice
bloody mary mix

SPICY MARY

tajin rim ♦ habanero bitters
cucumbers ♦ jalapeño
bloody mary mix

PICKLED MARY

salted rim ♦ pickle juice
bloody mary mix

RUSTIC MICHELADA

tajin rim ♦ corona ♦ clamato
habanero bitters ♦ lime juice

PICK YOUR LIQUOR

Choose one: TITO'S VODKA, LOS VECINOS MEZCAL, GHOST SPICY TEQUILA, CAZADORES TEQUILA

DRAFTS

Stone Delicious IPA by Stone Brewery - 7.7% <i>gluten reduced, citrusy IPA with lemon drop & el dorado hops</i>	9	Cucumber Crush by 10 Barrel Brewing- 5% <i>sour base with a cucumber finish</i>	8
Revolver by BNS Brewing and Distilling Co. - 6.5% <i>west coast ipa - hop forward with a clean dry finish and citrus notes *gold medal winner at the great american beer festival</i>	9	Spacedust IPA by Elysian Brewing- 8.2% <i>sweet upfront and strongly bitter on the finish, hops evoke peach, orange, and mango, with orange, pine, and lemon aromas</i>	9
Blood Orange IPA by Latitude 33 - 7.3% <i>west coast ipa - infused with blood orange and a tropical bitterness that is well balanced and refreshing</i>	9	Salty Crew Blonde by Coronado Brewing Blonde Ale 4.5% <i>crisp, versatile, and refreshing</i>	7
Harland Hazy IPA by Harland Brewing- 6.5% <i>new england IPA- smooth and creamy mouthfeel from oats and wheat, with citrus, gooseberry, and hints of white wine aromas</i>	8	Windansea Wheat by Karl Strauss - 5.1% <i>bavarian hefeweizen - hazy & unfiltered with aromas of banana & clove with a bitter finish *won 11 awards, including 1st place at great american beer festival</i>	8
California Kolsch by Ballast Point - 5.2% <i>german-style pale ale - smooth, bright notes of spiced honey, biscuits, and fruit</i>	8	Mango Cart Wheat Ale by Golden Road Brewing- 4% <i>light wheat ale bursting with lots of fresh mango flavor and aroma, finishing crisp and refreshing</i>	8
.394 by Alesmith Brewing Company - 6.2% <i>pale ale - american hops with a slight bitterness & a malty finish</i>	8	Bud Light - 4.2% <i>lager - premium hop varieties provide aromas of grain with a crisp finish</i>	6
Drink This or the Bees Die "Honey Ale" <i>by Duckfoot Brewing - 6.9% honey ale - honey aroma and flavors with a nice dry finish *a portion of proceeds will be donated to planet bee foundation</i>	8	Stella Artois - 5% <i>belgian lager - bitter hoppy flavor with a refreshing crisp finish</i>	7
Cali Creamin' Creamsicle Vanilla <i>by Mother Earth Brewing - 5% orange vanilla cream ale - hints of vanilla and a distinct citrus cream flavor that finishes slightly sweet</i>	8	Modelo Especial - 4.5% <i>pilsner style mexican lager - light hop character with a well balanced taste with honey aromas</i>	7

WINE

SPARKLING

	glass	bottle
CAMPO VIEJO <i>Cava Brut Reserva - NV, Spain</i>	9	34
CA' BOLANI <i>Prosecco - NV, Veneto, Italy</i>	9	34
CONUNDRUM ROSÉ <i>Sparkling Rosé - 2017, California</i>	13	48
MUMM NAPA <i>Sparkling Brut Reserve - NV, Napa Valley California</i>	13	48
TAITTINGER <i>Champagne Brut - NV, Reims, France</i>	-	85
MOËT & CHANDON IMPERIAL BRUT <i>Champagne Brut - NV, Epernay, France</i>	20	110
DOM PERIGNON <i>Champagne Brut - 2009, Epernay, France</i>	-	340

WHITE WINE

	glass	bottle
THE PALM <i>Rosé - 2018, Provence, France</i>	10	36
PIERRE SPARR <i>Riesling - 2017, Alsace, France</i>	12	44
SARTORI <i>Pinot Grigio - 2018, Friuli-Venezia Giulia, Italy</i>	10	38
KIM CRAWFORD <i>Sauvignon Blanc - 2018, Marlborough, New Zealand</i>	12	44
CAKEBREAD <i>Sauvignon Blanc - 2017, Napa Valley, California</i>	-	80
BLINDFOLD <i>Chardonnay / Viognier / Roussanne / Marsanne Grenache Blanc / Semillon / Riesling - 2017, California</i>	14	52
FRANCIS COPPOLA DIAMOND <i>Chardonnay - 2017, Monterey, California</i>	10	35
SONOMA CUTRER <i>Chardonnay - 2018, Russian River Ranches, Sonoma Coast, CA</i>	14	50
THE SNITCH <i>Chardonnay - 2017, California</i>	-	70

RED WINE

	glass	bottle
Z. ALEXANDER BROWN <i>Pinot Noir - 2017, California</i>	10	36
BELLE GLOS "LAS ALTURAS" <i>Pinot Noir - 2017, California</i>	-	80
QUERCETO <i>Sangiovese - 2017, Chianti Classico, Tuscany Italy</i>	11	40
MELEE <i>Grenache - 2016, California</i>	17	75
EMMOLO <i>Merlot - 2016, Rutherford, California</i>	-	85
SALDO <i>Zinfandel - 2017, California</i>	14	52
THE ARSONIST <i>Petit Verdot / Malbec / Cabernet Sauv- 2016, Dunnigan Hills, California</i>	13	48
LA POSTA <i>Malbec - 2017, Mendoza, Argentina</i>	10	36
SUBSTANCE <i>Cabernet Sauvignon - 2017, Columbia Valley, Washington</i>	12	44
JUSTIN <i>Cabernet Sauvignon - 2017, Paso Robles, California</i>	-	62
AUSTIN HOPE <i>Cabernet Sauvignon - 2017, Paso Robles, California</i>	-	158
CAYMUS <i>Cabernet Sauvignon - 2017, Napa Valley, California</i>	-	220
QUPE <i>Syrah - 2016, Central Coast, California</i>	13	48
CHATEAU HAUT BEAUSÉJOUR <i>Cabernet Sauv / Merlot / Petit Verdot - 2015, Bordeaux, France</i>	-	120
OPUS ONE <i>Cabernet Sauv / Petit Verdot / Cabernet Franc Merlot Malbec - 2014, Napa Valley, California</i>	-	450