

## ALL DAY MENU

8am - 2:30pm

### TOAST + JAM 5

Levain Bread, Seasonal Jam

### GREEK YOGURT 12 <sup>GF</sup>

Grain Free Granola, Honey, Goji Berries

### BAGEL + LOX 20

Smoked Salmon, Tomato, Onion, Capers, Dilly Cream  
Everything Bagel

### AÇAI BOWL 17 <sup>V + DF + GF</sup>

Organic Berries, Banana, Grain-Free Granola, Hemp Seed  
Goji Berries, Agave

### AVOCADO TOAST 18

Smashed Avocado, Lacto Fermented Fresno Chili, Cilantro  
Radish, Sprouts, Perfect Egg

### BREAKFAST BURRITO 20

Srambled Eggs, Bacon, Tater Tots, Cheddar, Avocado, -Salsa

### TBP BASIC BREAKFAST 17 <sup>DF + GF</sup>

Eggs, Chicken Apple Sausage Or Bacon, Potatoes  
Avocado, Kale

### MEZZE PLATTER 20

Hummus, Cucumber Labneh, Garbanzo, Marinated Olives  
Raw Vegetables, Pita

### BURRATA 19 <sup>GF</sup>

Heirloom Tomatoes, Basil, Caper  
Fermented Tomato Seed Vinaigrette

### MARKET GREENS 16 <sup>V + GF + DF</sup>

Avocado, Beet - Sesame Tahini, Pickled Pearl Onion  
Crispy Quinoa, Herbs

### JICAMA TACOS 21 <sup>GF</sup>

Yellowfin Crudo, Pepino, Cilantro Crema, Pasilla Negro  
Pickled Serrano, Escabeche

### FALAFEL WRAP 20 <sup>GF</sup>

Hummus, Cucumber, Tomato, Romaine, Onion  
Lebni, Za'atar Spice

### EGGPLANT BAO 18 <sup>DF</sup>

Cilantro, Scallion, Radish, Boiled Egg  
Chinese Black Vinegar, Hoisin BBQ Sauce

### BAHN MI BURGER 20

Beyond Patty, Pickled Carrot + Daikon  
Vietnamese Mint, Thai Basil, Curry Aioli

### TBP CLASSIC BURGER 20

Angus Patty, Cheese, Pickles, Onions, Lettuce  
Tomato, Special Sauce, Sesame Bun

## DESSERT

### STICKY TOFFEE DATE CAKE 12

Crème Fraiche

### CHOCOLATE MOUSSE 10

Marcona Crumble, Berry Jam  
Chantilly Cream, Cocoa Nibs

### GELATO 10

Assorted Flavors

## DINNER MENU

5pm - 9pm / 10pm [friday + saturday only]

## SHARE

### PICKLED & FERMENTED 14 <sup>DF + GF</sup>

House Made Pickles, Kimchi, Sauerkraut

### BUTCHER'S BLOCK 25

Chef's Choice Artisanal Cured Meats & Cheeses  
Pickles, Spreads

### EGGPLANT BAO 18 <sup>DF</sup>

Cilantro, Scallion, Radish, Boiled Egg, Chinese Black Vinegar  
Hoisin BBQ Sauce

### JICAMA TACOS 21 <sup>GF</sup>

Yellowfin Crudo, Pepino, Cilantro Crema, Pasilla Negro  
Pickled Serrano, Escabeche

### HAMACHI 22 <sup>DF + GF</sup>

Miso, Avocado, Dashi Cucumber, Fresno Chili, Nori Chip

## START

### CASHEW CHEESE DIP 15 <sup>V + DF + GF</sup>

Marinated Tomatoes, Flax Cracker, Burnt Onion Vinegar, Herbs

### MARKET GREENS 16 <sup>V + GF + DF</sup>

Avocado, Beet - Sesame Tahini, Pickled Pearl Onion  
Crispy Quinoa, Herbs

### PROSCIUTTO MELON 18 <sup>GF + DF</sup>

Prosciutto, Melon, Cucumber, Cilantro, Mint, Hazelnut

### BURRATA 19 <sup>GF</sup>

Heirloom Tomatoes, Basil, Caper  
Fermented Tomato Seed Vinaigrette

### AGUACHILE 22 <sup>DF + GF</sup>

Serrano-Lime Sea Scallop, Avocado, Red Pearl Onion  
Garlic, Cucumber

## MAINS

### CAULIFLOWER 19 <sup>V + GF</sup>

Garam Masala, Curry Leaf, Turmeric Kefir Sauce, Basmati Rice

### SPANISH OCTOPUS 36 <sup>DF + GF</sup>

Chorizo, Chickpea, Piquillo Pepper, Spinach, Potato  
Clam Wine, Rustic Sourdough

### YELLOWFIN TUNA 37 <sup>GF</sup>

Chevre Polenta, Tomato, Boiled Potato, Green Bean, Niçoise Olive

### FREE-RANGE CHICKEN 34 <sup>GF</sup>

Wild Mushrooms, Creamed Corn, English Peas, Chicken Jus

### HANGER STEAK 38 <sup>GF + DF</sup>

Sunchokes, Charred Spring Onion, Green Garlic Salsa Verde

\*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your chance of food borne illness

## FRESH PRESSED JUICES BY LITTLE WEST 12

### GINGER SNAP

Fuji Apple, Green Apple, Ginger, Lemon

### CELERY JUICE

Celery, Lemon, Pink Himalayan Salt

### DETOX GREENS

Coconut H2o, Cucumber, Celery, Kale, Fennel, Parsley, Lemon, E3live, Spirulina

### SUNRISE

Orange, Carrot, Coconut Water, Lemon, Ginger, Turmeric

### GO BIG

Beet, Kale, Carrot, Apple, Wheatgrass, Lemon, Ginger

### THE CLOVER

Kale, Cucumber, Celery, Spinach, Pear, Cilantro, Mint, Lime

### THE QUENCH

Watermelon, Jicama, Strawberry, Mint, Lime

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## BUBBLES + ROSÉ + WHITES

Mionetto, Prosecco, Italy 12 | 48

Pommery, Champagne, France 25 | 100

Field Recordings, Pet Nat Rosé, Paso Robles 16 | 64

Forge Cellars, Dry Riesling, New York 14 | 56

Two Shepherds, Pinot Gris Skin Fermented, Sonoma Valley 16 | 64

Martian Ranch Vineyard, Albariño, San Luis Obispo 14 | 56

Fiction, Chardonnay/Chenin Blanc Blend, Central Coast 14 | 56

The Fableist, Chardonnay, Central Coast 17 | 68

## RED WINE

Portalupi, Lupi Red Blend, NV 12 | 48

Fiction, Red Blend, Paso Robles 14 | 56

Groundwork, Grenache, Central Coast 16 | 64

Two Shepherds, Carignan, Mendocino 17 | 68

Major, Pinot Noir, Santa Barbara 18 | 72

The Fableist, Cabernet Sauvignon, Paso Robles 18 | 72

Korbin Kameron Cabernet Sauvignon, Sonoma Valley 120

## BEER + KOMBUCHA

Allagash White, ME 8

White Rascal, White Ale, CO 8

Mon Rye IPA, CA 8

Flying Dog, Blood Orange Ale, MD 8

Refuge Brewery, Honey Blonde Ale 10

La Quinta Poolside Blonde, CA 10

Stella Artois, Belgium 8

Weihenstephaner Pilsner 10

Clownshoes Mango Kolsch, MD 8

JuneShine Hard Kombucha, CA 9

Boochcraft Hard Kombucha, CA 9

O'Douls Non Alcoholic Beer 7

## COFFEE + ESPRESSO + TEA

FRESH BREWED COFFEE 5

CAPPUCCINO 6

LATTE 6

BLUE BOTTLE COLD BREW 10

TURMERIC LATTE 7

Turmeric, Cinnamon, Black Pepper, Ginger Powder  
Cayenne Pepper, Raw Honey

HOT TEA 5

BOTTLED ICED TEA 7

\* ADD CBD TO ANY DRINK +10

## HOUSE COCKTAILS

WATERMELON CART-A-RITA 16

Tequila, Watermelon, Lime, Tajin, Agave

THE BRAMBLE 16

Gin, Berry Trio, Lemon, Grapefruit

CITRINE 17

Vodka, Passionfruit, Lemon, Pineapple, Orgeat

PIEL CANELA 17

Mezcal, Blood Orange, Pineapple, Agave, Cinnamon

SPICY GARNET 17

Tequila, Chile Ancho Reyes, Berry Trio, Lime, Agave

THE GREEN RIBBON 16

Gin, St. Germain, Lime, Cucumber

TOKIDA'S SPRITZER 16

Vodka, St. Germain, Raspberry, Lemon, Rosemary Simple

BLOOD ORANGE OLD FASHIONED 19

Elijah Craig, Blood Orange, Lemon, Sugar Cubes, Bitters

SHANDY 12

IPA Beer, Lemonade

\* ADD CBD TO ANY DRINK +10

