

Happy Mother's Day

STARTERS

Bread Board	artisan baguette, housemade butter and marmalade	\$12	Ceviche Tri-Colore	sashimi grade market fish marinated in citrus herb dressing, orange supreme, cucumber, fresno peppers, pickled red onions	\$24
Pastry Board	apple coffee cake, cinnamon roll, apple turnover, blueberry muffin	\$28	Burrata & Heirloom Tomatoes	balsamic glaze, pesto, sea salt (gf)	\$18
Blueberry Pistachio Waffle	blueberry and pistachio waffle with chantilly cream, served with real maple syrup	\$18	Casa Cordoba Albondigas	spanish meatballs made with moroccan spiced beef and chorizo in tomato sauce, topped with el valle cheese	\$18
Seasonal Fruit Plate	seasonal fresh fruit with chantilly cream	\$12	French Fries	served with ketchup	\$10

BREAKFAST

Avocado Toast	country white, avocado spread, pickled shallots, watermelon radish, espelette spice, chives, olive oil, served with crispy potatoes + Add Egg \$3	\$18	Prosciutto & Asparagus Omelette	prosciutto, asparagus, provolone, herbs, served with crispy potatoes	\$24
Smoked Salmon Toast	country white, smoked salmon, avocado spread, olive oil, capers, pickled onion, togarashi, served with crispy potatoes + Add Egg \$3	\$23	Western Omelette	ham, bell peppers, cheddar cheese, caramelized onions and a pinch of smoked paprika, served with crispy potatoes	\$22
Classic Eggs Benedict	english muffin, poached eggs, canadian bacon, lemon hollandaise, served with crispy potatoes	\$22	Garden Omelette	egg whites, goat cheese, cherry tomatoes, spinach, onions, pesto, served with crispy potatoes	\$22
Benedict a la Florentine	english muffin, poached eggs, spinach, lemon hollandaise, served with crispy potatoes	\$22	Chilaquiles	braised short rib, fried egg, salsa verde, fried tortillas, onions, queso fresco, avocado, sour cream	\$23

ENTRÉES

1886 Steak Frites	marinated 8oz hangar steak, bourbon peppercorn poivre, herb frites	\$47	Bison Cheeseburger	bison patty, white cheddar, fig jam, dijon mustard grilled onions sliced tomato and fresh arugula, on brioche bun. served with french fries	\$28
Brick Chicken	roasted skin-on chicken breast with drumette, served with garlic mashed potato, piquillo sour sauce and yucca sancochada	\$36	Caesar Salad	lettuce blend (little gem, rainbow swiss chard, red oak leaf, lollo rosso), heirloom tomatoes, spring onions, toasted garlic croutons, parmigiano, house caesar dressing + add shrimp \$9/ add chicken \$7	\$19
Chilean Seabass	lemongrass coconut curry sauce, forbidden rice, bok choy, onion sprouts, fresno chiles (gf)	\$52	Summer Kale Salad	chopped kale, red leaf lettuce, beets, strawberries, raisins, sliced roasted almonds, goat cheese, honey citrus dressing + add shrimp \$9/ add chicken \$7	\$19
Spaghetti Pomodoro (V)	spaghetti with fresh pomodoro sauce with shallots and basil	\$28			

BAR

SEASONAL COCKTAILS

Summer Shade	vodka, lemon juice, ginger syrup, demerara syrup, muddled raspberries topped with soda water	\$19
Spring Cleaning	gin, lime juice, green apple juice, vanilla syrup, suze aperitif, egg whites, muddled mint	\$18
Petal Plata	tequila, lime juice, violet, green chartreuse	\$18
Charred Sunset	mezcal verde, lime juice, strawberry syrup, sparkling wine, mezcal strawberry foam	\$18
Primavera	3yr rum, lime juice, guava syrup, velvet falernum	\$18
Camp Fire	buffalo trace bourbon, toasted black sesame syrup, benedictine, tiki bitters, marshmallow garnish	\$19
Not So Ryep	rye whiskey, banana liqueur, carpano antica, maraska, angostura bitters, orange bitters	\$19
Scotty Doesn't Know	monkey shoulder scotch, laphroaig 10 yr, yellow chartreuse, benedictine, angostura bitters, orange bitters	\$21
Vamos a la Playa	flor de cana rum 5 yr, cognac, lime juice, coco lopez, cacao	\$18
Altiplano	pisco acholado, lime juice, aji amarillo/ aji panco syrup, sloe gin, mango tajin rim	\$18
The 1886 Old Fashioned	rare character bourbon, hine cognac, dom benedictine, grand marnier, tobacco bitters, angostura bitters, flamed orange rose garnish	\$25

BEER

Ration Ale	non-alcoholic mexican lager	\$8
Pacifico	refreshing flavor, grass, citrus, ocean mist 4.5% ABV	\$9
Fremont Golden Pilsner	moderate sweetness, light bitterness, crisp light body 4.5% ABV	\$10
Stone Delicious IPA	citrus ipa with lemondrop and el dorado hops 7.7% ABV	\$10
Enegren Valkyrie	german style amber, smooth, toasty, caramel taste with hints of chocolate 6.2% ABV	\$10
Made West Pale Ale (16 oz)	american pale ale, heavily hopped, bright citrus 5.6% ABV	\$12
Chimay Grand Reserve Blue	dark ale with a powerful and complex flavor 9% ABV	\$15

WINES BY THE GLASS | 6OZ/9OZ/BOTTLE

(full wine list available)

SPARKLING

Champagne Jacquart	Brut, France NV (375ml)	\$60
Jean Philippe	Méthode traditionnelle, Brut, France,NV	\$17/ \$60
Domaine Rondeau,	Cerdon de Bugey, France, NV	\$18/\$63

WHITE & ROSE

Campuget	Syrah - Grenache Rose, France 2023	\$17/ \$25/ \$60
Duckhorn	Sauvignon Blanc, Napa, 2022	\$19 / \$28 / \$67
Schloss Gobelsburg	Gruner Veltliner, Austria, 2021	\$17 / \$25 / \$60
Trefethen	Chardonnay, Napa, 2020	\$18 / \$27 / \$63
Turonia	Albarino, Rias Baixas Spain, 2023	\$20 / \$30 / \$72

RED

Caymus 'The Walking Fool'	Red Blend, Napa, 2021	\$22 / \$33 / \$77
Chateau de Parenchere	Cabernet/ Merlot, Bordeaux, 2019	\$18 / \$27 / \$63
Eberle	Cabernet Sauvignon, Paso Robles, 2020	\$20 / \$30 / \$70
Raeburn	Pinot Noir, Russian River, 2021	\$18 / \$27 / \$63

CORKAGE FEE \$35 PER 750ML BOTTLE

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

