

brunch cocktails

bloody mary ~ \$12

vodka or aquavit, romolo mary mix,
lemon, bitters, pickles

french 75 ~ \$11

london dry gin, spanish brandy,
lemon, sparkling rose

basque bebida ~ \$9

ice cold manzanilla sherry
and fresh grapefruit juice

pimm's cup - \$10/\$45 pitcher

choice: anything but scotch,
pimm's, cucumber, mint, ginger,
lemon juice, bitters, seltzer

breakfast tonic - \$11

old tom gin, italian vermouth, cold brew,
tonic water, cardamom & turmeric tincture

jerry good milk punch - \$13

armagnac, cherry brandy, cacao nibs,
creme de noyaux, "milk washed"

mexpresso martini - \$11

reposado tequila, mexican
espresso liqueur, heavy cream

cortado cobbler - \$13

palo cortado sherry, pineapple rum,
persimmon, lemon, orange, tonka sugar

sparkling

mont marçal brut rosado cava 12/39
mas candi brut nature 14/45

draft

scrimshaw pilsner, fort bragg 6
anderson valley blood orange gose 6
alesmith ipa, san diego 8
black hammer blueberry kush ipa (5mg CBD), SF 8

Ask about our other beers, wines & ciders



punch cup

daily punch \$6

brunch fare

churro waffle ~ \$10

hazelnut chocolate sauce

croquetas ~ \$7

goat cheese, spinach

baked egg & sofrito ~ \$7

peppers, tomato, olive oil
...add jamon serrano + \$3

old world scramble ~ \$11

three eggs, piperade, side salad

basque hotel breakfast - \$14

two eggs fried or scrambled, home fries,
crispy bacon, greens

confit duck leg ~ \$19

piperade, brussels sprouts,
cranberry sauce

croque madame - \$14

jamon serrano, comte, fried egg, mornay
sauce, sourdough loaf

punch drunk brunch burger ~ \$13

wagyu beef patty, fried egg,
harissa mayo, tomato, mizuna, pickles

burger mods:

add cheddar + \$1
add bacon + \$2
add bacon+peanut butter + \$2.5

veggie burger ~ \$11

almond-mushroom patty, fried egg,
harissa mayo, tomato, mizuna, pickles

fries ~ \$6

curry ketchup, fancy ranch

2 eggs ~ \$3.5

fried or scrambled

crispy bacon ~ \$3.5

home fries ~ \$3.5