

Mother's Day Brunch 2021 *Sip. Savor. Share.*

Serving from 10am-2pm

Brunch

your dish & your experience with friends and family

Waffle 12

caramelized peaches, bourbon maple sauce, whipped cream

Lox & Bagel 18

smoked salmon, pickled red onions, caper berries, herb roasted tomato, cucumber, pimento cream cheese, everything bagel

Savor the Local

Grilled Vegetables 17

an array of *Savor the Local* vegetables, romesco, aioli

Cured Meats & Cheeses 33

Chef's selection of local and Spanish meats & cheese, grain mustard, country olives, pickled vegetables, membrillo, *Ad Astra* bread

Seasonal Montadito 20

Spanish inspired open-faced sandwich

Egg Dishes

All egg dishes come with Spanish potatoes

Chef's French Omelet 15

caviar, crème fresh, chives
Ad Astra seeded sourdough

Eggs Benedict 16

2 eggs, english muffin, Baker's bacon, avocado, hollandaise

Steak & Eggs 22

8 oz. NY Strip, 2 sunny side up duck eggs,
Ad Astra seeded sourdough

All Spanish Breakfast 13

2 eggs any style, *Ad Astra* seeded sourdough, choice of meat:
chorizo, longganisa, bacon

SIP and relax

Bottomless Mimosa

Keep traditional or mix it up...

guava ~ kiwi ~ lychee ~ strawberry

Cava 17

Cuvée 19

Single glass...

Cava 13

Cuvée 15

"Brunch in a Glass"

Bloody Mary

House-made Bloody Mary 16

bacon, prawns, quail egg, guandilla pepper

Make it a Michelada for \$2 more

SAVOR

Grilled Stone Fruit Salad 16

grilled stone fruit, field greens, burrata, sugar snap peas

Shaved Asparagus 16

asparagus, Lake Family Farms duck egg, Jamon serrano

Vegetable Tagine 28

Savor the Local's bounty, couscous, tzatziki, lemon vinaigrette, flat bread

Crispy Pulpo 19

remoulade, Yukon potato, chorizo, rosemary chili oil

Chef Burger & Fries 22

choice of cheese, grilled onions, aioli,
Ad Astra bun



Specialty Cocktails

Siesta Thyme 14

Fords Gin, cranberry, thyme, ginger beer, kumquat simple syrup

Squirrely Samba 15

Skrewball Peanut Butter Whiskey, St. George Pear, Cointreau, Fever-Tree soda water

Spanish Paradise 15

raspberry & coconut rums, pineapple & cranberry juice, coconut rim

Cinnamon Toddy 14

Fireball, Bullet Bourbon, honey, cinnamon, orange peel

Boss Anna small 16 large 20

Herradura Silver tequila, Patrón Citron, lime,, Grand Marnier
Named after Estéban's award-winning bartender.
Upgrade with Herradura Reposado for \$2

Balestreri Manhattan 15

Maker's Mark. ginger liqueur. lemon. Vermont maple svrup. ginger beer

Bubbles

Mont-Marcal, Cava, Penedés, Spain	13/43
J Sparkling, Cuvée, Russian River Valley	15/52
Mont-Marcal, Brut Rose, Penedés, Spain	12/42

White Wine

Flume Crossing, Sauvignon Blanc, Monterey, CA, '18	13/49
Morgan, Sauvignon Blanc, Monterey, CA, '18	11/43
Scheid Vineyards, Grenache Blanc, Monterey, CA, '18	13/49
Morgadio Legado del Conde, Albariño, Rias Baixas, Spain, '19	11/43
Holman Ranch Pinot Gris, Monterey, CA, '19	13/49
Hahn, Chardonnay, Monterey, CA, '19	11/43
Arroyo Vista, Chardonnay, Arroyo Seco, CA, '19	14/50

Red Wine

Falcon's Perch, Pinot Noir, Monterey, CA, '18	11/43
Joyce Submarine Canyon, Pinot Noir, SLH, CA, '19	13/49
Montana Crianza, Rioja, Spain, '17	11/43
Brave & Maiden, Red Blend, Santa Ynez, CA, '18	16/55
Hama, Malbec, Mendoza, '18	11/43
Scheid Vineyards, Cabernet, Monterey, CA, '16	16/55
VDR, Red Blend, California, '15	16/55

House-made Sangrias

Rose Sangria 10

fresh pears, pear liquor, kumquat peel

Red Sangria 10

lemon, orange, apple

Aperitivo's

Sherries

Manzanilla "La Aurora" 13

Classic

Amontillado "La Aurora" 13

Campari & Soda 12

Cervezas

Drafts

Scrimshaw 8
Foggy Day IPA 8
Laguna Baja 8

Bottles

Bud /Bud Light 7
805 Cerveza 7
Becks Non-Alcoholic 7
Racer 5 IPA, Healdsburg, CA 9
Stella Artois Belgium 9
805 Central Coast, CA 9
Estrella Galicia 8
Big Sur Golden 12
Marina, CA, 16 oz.

Parties of 6 will be charged an 18% gratuity.
A \$4 fee will be charged per person for providing your own desserts.
Menu items and prices are subject to change.