

# SUNDAY BRUNCH MENU | 10am-1pm

#### Açaí Bowl | 15

açaí, strawberry, blueberry, banana, granola, honey, blended with almond milk

## Lox & Bagel Board | 16

smoked salmon, ripe tomato, onion, hardboiled egg, capers, cream cheese on toasted everything bagel

# TO START & SHARE

## Avocado Toast | 18

two poached eggs, smashed avocado, heirloom cherry tomatoes, micro greens on hand-cut multi-grain toast

# Crispy Brussels Sprouts | 10

ginger dressing, cashews

## Crispy Potatoes | 15

fingerling potatoes, herbs, topped with cheese, catalina spread, caramelized onions add short rib \$9

## SHRIMP COCKTAIL | 21

guava horseradish

## Ahi Tuna Poke Bowl | 23

mango, avocado, sushi rice, eel sauce, pickled ginger, wonton strips

## SALADS & BOWLS

Hearts of Palm Caesar | 16 romaine, kale, anchovy, sourdough croutons, buttermilk caesar dressing add chicken +8

#### The Cobb Salad | 20

jidori chicken, applewood bacon, avocado, bleu cheese crumbles, farm egg, teardrop tomatoes, red onions, romaine, derby dressing

## HANDHELDS....

# California Breakfast Burrito | 15

scrambled eggs, bacon, cheddar cheese, fries, and avocado wrapped in a flour tortilla

#### Kestrel Chicken Sandwich | 22

Served with skinny fries, coleslaw & pickle jidori thigh, house pickle, slaw, cajun remoulade, habanero honey

#### Blais Burger | 26

Served with skinny fries, coleslaw & pickle 10 oz waygu, monterey jack cheese, lettuce, tomato, onion, catalina spread add bacon +4 add avocado +4

#### Kestrel Klub | 22

Served with skinny fries, coleslaw & pickle honey roasted turkey, bacon, avocado, cheddar cheese, pesto aioli, sourdough bread

## ----- EGGS

### Traditional Day Starter | 16

2 eggs any style, choice of applewood smoked bacon or breakfast sausage, breakfast potatoes & sourdough toast

#### Build Your Own Omelet | 18

baby spinach, tomato, peppers, mushroom, cheese, applewood bacon, sausage links, black forest ham, chicken sausage

### Egg White Frittata | 17

spinach, cherry tomatoes, roasted mushrooms, feta cheese, micro greens, avocado and a side of fresh fruit

#### Huevos Rancheros | 18

two eggs any style, crispy tortilla, black beans, shredded cheese, salsa ranchero, avocado spread, sour cream, micro cilantro

#### Chilaquiles | 18

corn tortilla chips sautéed with red sauce, topped with jack cheese, two eggs any style, red onion, cilantro, drizzle of sour cream add shredded chicken \$8 or short rib \$9 avocado +4

# --ACCESSORIES

Crispy Potatoes | 8

Apple-Wood Smoked Bacon | 9

Breakfast Sausage | 9

Side of Toast | 6

Fruit | 8

Skinny Fries | 10 tamarind date ketchup

Hawaiian Mac Salad | 9

#### **SPECIALTIES**

## Brioche French Toast | 16

thick cut, battered dipped & griddled, topped with topped with date compote, butter, warm maple syrup

# Short Rib Hash & Eggs | 23

slow cooked brandt short rib, fingerling potato, italian kale, caramelized onions, two poached eggs

# Golden State Benedict | 20

toasted english muffin topped with grilled tomato, avocado, smoke salmon, poached eggs, hollandaise sauce & a sriracha drizzle

INSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. \*\*For parties of 8 or more an automatic 20% service fee will be added to you