

Mixed Fruit & Berries Crème Fraiche Bowl
with house made granola 8

Seared Ahi Nicoise 15
sesame crusted ahi, green beans, red potato, egg, balsamic red onion, dijon dressing

Nutella French Toast 12
challah bread, cinnamon, powdered sugar, fresh berries, maple syrup

Half Stack or Full Stack Lemon- Buttermilk Pancakes 6/10
vermont's finest maple syrup

Huevos Rancheros 13
corn tortillas, black beans, fried eggs, spicy tomato and tomatillo salsas, queso blanco, chipotle cream

House Cured Salmon Toasts 12
skuna bay salmon lox, grilled sourdough, avocado- cream cheese, capers, tomato, mustard, red onions

Braised Beef Short Rib Hash 13
caramelized onions, roasted bell pepper, potato, short ribs, tomato, poached eggs

Spinach-Mushroom Frittata 12
egg, cremini mushrooms, spinach, zucchini, dill sour cream, small baby green salad

Cinema Grill Classic Benedict 13
english muffin, canadian bacon, spicy hollandaise, potatoes, poached eggs

Crab Cake - Bacon Benedict 14
english muffin, blue crab cake, poached eggs, spicy hollandaise, potato

Three Cheese Omelet 11
served with potatoes, fruit and toast
add avocado 2 | spinach 1 | mushrooms 1 | tomato 1 | bacon 2 | sausage 2

Eggs Any Style 11
two farm fresh eggs cooked any style, served with country potatoes, fruit, toast & choice of Bacon, chicken sausage or pork sausage

***Flank Steak Sandwich 12**
onion, bell pepper, mushrooms, jack cheese, sourdough or wheat bread, fries or sweet potato fries

***Cinema Grill Burger 15**
C.A.B brisket burger, lettuce, tomato, red onion, smokey aioli, brioche bun
Burger additions: bacon 2 | avocado 2 | cheddar, jack or munster 1 | sautéed mushrooms 2 | fried egg 2

***Individual Cheese Pizza 6**
Add: .50

- tomato, mushrooms, red peppers, roasted fennel, basil
Add: 1.00
- Sausage, Pepperoni, Canadian Bacon,
- Artichoke Hearts

Kid's Menu

- one egg, fruit & toast 6
- Nutella French toast & fruit 5
- buttermilk pancake & fruit 5

HOUSE COCKTAILS

<i>Whiskey Sour whiskey, lemon juice, sugar from the Seven Year Itch</i>	10
<i>Roman Holiday gin, elderflower liqueur, raspberry liqueur, lemon juice & orange bitters</i>	10
<i>Pomegranate Caipirinha cachaça, lime, pomegranate</i>	10
<i>Sidecar brandy, lemon juice, orange liqueur from Mame</i>	10
<i>Cross Pollination gin, elderflower liqueur, honey syrup, lemon, blackberry</i>	10
<i>French 75 gin, lemon juice, champagne from Casablanca</i>	10
<i>Adios Gringo mezcal, yellow chartreuse, orange liqueur, serrano chili, lime & orange juice</i>	10
<i>Cucumber Gimlet vodka or gin, lime juice, orgeat, simple syrup, cucumber</i>	10
<i>Pearfection applejack, pear brandy, sloe gin, lemon, agave</i>	10
<i>Moscow Mule vodka, lime juice, simple syrup, fresh ginger & ginger beer</i>	10

BEERS & CIDERS

<i>AIBC American Pale Ale classic west coast, floral, piny, citrus 4.9% abv</i>	7
<i>Faction Seasonal IPA ask server for details</i>	7
<i>AIBC Hef-D Hefeweizen brewed in Alameda, 4.5% abv</i>	7
<i>AIBC UNREP double ipa 9.2%abv</i>	7
<i>Faction Java Stout, black, roasted and crystal 77 malts 6% abv</i>	7
<i>Trumer Pils Berkley light, malty perfect smooth finish</i>	7
<i>Crispen cider made with 17 varieties of apples 16oz can 5.4% abv</i>	9
<i>Golden State Cider see server for available varieties</i>	8
<i>Clausthaler N/A Beer 12oz bottle</i>	5
<i>Guinness 16oz can</i>	7

WINES BY THE GLASS

White & Rose

<i>Annabella Chardonnay Asian pear, vanilla cream soda, and subtle jasmine blossom</i>	8/15c
<i>Prastch 2014 Organic Rosé Austria; aromas of wild strawberries backed by a crisp acidity</i>	8/15c
<i>Ancient Peaks 2014 Sauvignon Blanc Paso Robles; pear, guava & citrus</i>	9/30b
<i>Tiamo Pinot Grigio Veneto Italy, apples pears floral bouquet</i>	10/20c
<i>Claiborne & Churchill Gewurztraminer aromas of rose petals, citrus and minerality</i>	10/30b

Red

<i>True Myth 2014 Cabernet Sauvignon Paso Robles, rich, robust, dark fruit</i>	9/16c
<i>R&B Cellars Improviser zinfandel, mourvedre, barbera, cabernet, petite syrah blend</i>	8/15c
<i>Taft 2013 Merlot Alexander Valley Sonoma County, currant, blueberry, bing cherry</i>	10/35b
<i>J-Lohr Falcon's Perch Pinot Noir 2013 Violet, Dried Herbs and Vanilla spice</i>	12/22c
<i>Ancient Peaks 2013 Cabernet Sauvignon Paso Robles; black cherry, black currant</i>	13/48b
<i>Rock Wall Wine Co Zinfandel 2012 Monte Rosso vineyard in Sonoma, rich and bright</i>	13/48b
<i>Claiborne & Churchill Classic Estate Pinot Noir 2014 Edna Valley</i>	14/42b

Sparkling

<i>Bellafina Prosecco flavors of yellow apple, white peach, pear and notes of white flowers</i>	8/28b
<i>Wycliff Brut soft, dry yet easy on the palate subtle hints of floral and fruit</i>	8/28b
<i>Desiderio Jeio Cuvée Rosé pinot noir and merlot raspberry, strawberry</i>	12/39b

Brunch Drink Specials

- Mimosa (bottomless) 8	Chili Mary (St. George) 11
- Mango Bellini 7 / 16c	Vietnamese Speedball 10