

# Brunch Menu

# Cinema Grill

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**Mixed Fruit & Berries Crème Fraiche Bowl 11**  
*with house made granola*

**Nutella French Toast 14**  
*texas toast, cinnamon, powdered sugar, fresh berries, maple syrup*

**Half Stack or Full Stack Lemon- Buttermilk Pancakes 10/14**  
*maple syrup*

**Huevos Rancheros 15**  
*corn tortillas, black beans, fried eggs, salsa verde, cotija cheese, chipotle cream*

**Spinach-Mushroom Frittata 14**  
*egg, cremini mushrooms, spinach, zucchini, remoulad, cotija cheese, small baby green salad*

**Cinema Grill Classic Benedict 15**  
*english muffin, canadian bacon, spicy hollandaise, potatoes, poached eggs*

**Salmon Benedict 17**  
*english muffin, salmon, spicy hollandaise, potatoes, poached eggs*

**Cinema Grill Breakfast Sandwich 15**  
*egg, bacon, tomato, avocado, baby arugula, cheddar cheese, garlic aioli, sourdough toast, potatoes*

**Three Cheese Omelet 14**  
*served with potatoes, fruit and toast*  
*add avocado 3 | spinach 1 | mushrooms 1 | tomato 1 | bacon 2 | sausage 2*

**Eggs Any Style 14**  
*two eggs cooked any style, served with country potatoes, fruit, toast & choice of Bacon or pork sausage*

**Soup and Sando 13**  
*tomato soup, jack cheese and basil grilled cheese*

**Steak Sandwich 14**  
*onion, bell pepper, mushrooms, jack cheese, sourdough, fries*

**Cinema Grill Burger 17**  
*lettuce, tomato, red onion, pickles, remoulade, brioche bun*  
*Burger additions: bacon 2 | avocado 3 | cheddar, jack 1 | sautéed mushrooms 2*

**Cinema Grill Big Breakfast 19**  
*2 pancakes, Breakfast potatoes, eggs any style, bacon & sausage (pork or chicken), fruit and bread*

**Steak and Eggs 22**  
*8oz New York steak, eggs any style side of breakfast potatoes*

## Individual Cheese Pizza 10

- tomato, mushrooms, red peppers, roasted fennel, basil. \$1.00each
- Sausage, Pepperoni, Canadian Bacon, Artichoke Hearts \$1.00 each

## Kid's Menu

- one egg, fruit & toast 8
- Nutella French toast & fruit 7
- buttermilk pancake & fruit 7

## HOUSE COCKTAILS

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<i>Mimosa</i> Orange, Cranberry or Pomegranate	8/12c
<i>Whiskey Sour</i> whiskey, lemon juice, sugar   from the Seven Year Itch	12
<i>Roman Holiday gin</i> , elderflower liqueur, raspberry liqueur, lemon juice & orange bitters	12
<i>Pomegranate Caipirinha</i> cachaça, lime, pomegranate	12
<i>Sidecar</i> brandy, lemon juice, orange liqueur   from Mame	12
<i>Cast Away rum</i> , lime juice, simple syrup, lemon lime, club soda	12
<i>French 75 gin</i> , lemon juice, champagne   from Casablanca	12
<i>Adios Gringo Mezcal</i> , yellow chartreuse, orange liqueur, serrano chili lime & orange juice	12
<i>Cucumber Gimlet</i> vodka or gin, lime juice, orgeat, simple syrup, cucumber	12
<i>Moscow Mule</i> vodka, lime juice, simple syrup, fresh ginger & ginger beer	12
<i>Bloody Mary</i> vodka, house made bloody mary mix	12

## BEERS & CIDER

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<i>Faction</i>   Ale	8
<i>Faction</i>   Seasonal IPA ask server for details	8
<i>Faction</i>   WIT	8
<i>AIBC /Hef-D</i> Hefeweizen brewed in Alameda, 4.5% abv	8
<i>AIBC/ Island Haze</i> orange and grapefruit flavors 6.1%abv	8
<i>AIBC/ Pilsner</i>   light,smooth finish	8
<i>Angry Orchard Crisp Apple</i> 12oz bottle	8
<i>Guinness</i> 12oz bottle	8
<i>Corona</i> 12oz bottle	7
<i>Coors Light</i> 12oz bottle	7
<i>Heineken Zero N/A Beer</i> 12oz bottle	5

## White & Rose

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<i>Seaglass Chardonnay</i> aromas of stone fruits lead to green apple and zesty citrus fruit flavors	8/27c
<i>Clean Slate</i>   Riesling peach flavors, ripe acidity, with hints of lime	9/29b
<i>Prastch</i>   2015 Organic Rosé Austria; aromas of wild strawberries backed by a crisp acidity	9/29b
<i>Ancient Peaks</i>   2015 Sauvignon Blanc Paso Robles pear, guava & citrus	10/32b
<i>Tiamo</i>   Pinot Grigio Veneto Italy, apple, pears, floral bouquet	11/22c
<i>Claiborne &amp; Churchill</i>   Gewurztraminer aromas of rose petals, citrus and minerality	11/35b

## Red

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<i>Bogel Merlot</i> currant, black cherry, plum, olive, oak, smoke and toasty	8/32b
<i>J Lohr</i>   Falcon's Perch Pinot Noir 2013 Violet, Dried Herbs and Vanilla spice	13/23c
<i>Ancient Peaks</i>   2014 Cabernet Sauvignon Paso Robles; black cherry, black currant	14/50b
<i>Rock Wall Wine Co</i>   Zinfandel 2012 Monte Rosso vineyard in Sonoma, rich and bright	14/54b
<i>The Forager</i>   Pinot Noir Sonoma, medium body, straightforward, strawberry and cherry notes	15/54b

## Sparkling

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<i>Bellafina</i>   Prosecco flavors of yellow apple, white peach, pear and Notes of white flower	10/32b
<i>Wycliff</i>   Brut soft, dry yet easy on the palate subtle hints of floral and fruit	8/28b
<i>J Cuvee Rosé</i> flavors of baked strawberry, pastry cream & candied orange peel	15/54b
<i>J Cuvee 20</i> flavors of meyer lemon, honeysuckle & crisp pear with toasted almonds	45b

## Craft Soda / Bottled Water

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<i>Batch Craft Ginger Brew</i>	4	<i>Pellegrino</i>	4
<i>Coca Cola, Diet Coke, Sprite</i>	4	<i>Juice: Cranberry, Orange, Pineapple, Pomegranate</i>	4