

**EYE OPENERS****REFRESHING STARTERS****GREEK YOGURT PARFAIT 10**  
Housemade Flaxseed Granola, Organic Greek Yogurt  
Berry Compote**CEREAL BOWL 7**  
Choice of Berries or Bananas**STEEL-CUT OATMEAL 11**  
Giustos Mill Organic Oats, Brown Sugar, Cinnamon, Raisins**PERFECTLY RIPE FRUIT PLATE 10**  
Fresh Assorted Fruit**CLASSICS****TWO EGGS ANY STYLE 14**  
Breakfast Potatoes, Bacon, Ham or Sausage**BEEF TENDERLOIN STEAK TACOS 19**  
Choice of Eggs Any Style, Housemade Tortillas, Pico de Gallo, Cojita Cheese  
Fire Roasted Citrus Salsa with [Bernard Ranch Oranges](#)**CALIFORNIA AVOCADO FRITTATA 16**  
Cherry Tomatoes, Olives, California Avocado, Shaved Parmesan Cheese  
Wild Local Arugula**FRENCH TOAST 16**  
[Sadie Rose Brioche](#), Raspberries, Vanilla Butter, Candied Pecans, Agave Syrup**ALDERWOODS SMOKED SALMON 18**  
Onions, Capers, Heirloom Tomatoes, Sprouts, Herb Cream Cheese, Toasted Bagel**CHORIZO EGG & CHEESE BURRITO 17**  
Potatoes, Peppers, [Point Reyes White Cheddar](#), Black Beans, Pico de Gallo**NEWPORT OMELET 18**  
Served with Breakfast Potatoes  
Choice: Farm Fresh Eggs, Egg Whites, Egg Beaters**SELECT 1 OF EACH**  
Cheese: Cheddar, Swiss, Feta, Mozzarella, Pepper Jack, Goat Cheese  
Meats: Sausage, Bacon, Ham, Turkey Sausage, Chicken Sausage  
Vegetables: Spinach, Tomato, Onion, Peppers, Mushroom**UPON REQUEST, WHOLE-GRAIN TOAST OR SEASONAL FRUIT  
MAY BE SUBSTITUTED FOR BREAKFAST POTATOES****RENAISSANCE SIGNATURES****OLD FASHIONED BUTTERMILK PANCAKES 14**  
Add Huckleberries, Raspberries or Blueberries 2**WHOLE GRAIN STRAWBERRY PANCAKES 15**  
Pistachios, Lemon Ricotta, [Frog Hollow Farms Honey](#)**EGGS BENEDICT 17**  
Canadian Bacon, Poached Farm Fresh Eggs, Toasted English Muffin, Hollandaise**N.P.B BENEDICT 18**  
Toasted Quinoa Cakes, Poached Farm Fresh Eggs, California Avocado, Tomatoes  
Scallions, Arugula, Chile Hollandaise Sauce**HEALTH SMART****ACAI SUPERFOOD BOWL 15**  
Acai, Pitaya, Flaxseed Granola, Berries, Sliced Banana  
Coconut Flakes, Goji, Bee Pollen**GRILLED MUSHROOM TACOS 14**  
Housemade Corn Tortillas, Salsa Verde, Whipped Manchego Tofu  
[Premier Mushroom Farm Mushrooms](#)**EGG WHITE SANDWICH 16**  
[Windrose Farms Kale](#), Heirloom Tomatoes, Turkey Sausage  
Provolone, Multi Grain Roll, Seasonal Fruit**SIPS****SOME LIKE IT HOT****COFFEE 4**  
**CAPPUCCINO OR LATTE 5**  
**HONEY VANILLA LATTE 6**  
**ESPRESSO 3**  
**SPECIALTY AND HERBAL TEAS 5****SOME LIKE IT COLD****APPLE**, Cranberry, Pineapple, V8® or Tomato Juice 3.5  
**ORANGE OR GRAPEFRUIT JUICE 4**  
[Perricone Farms](#)  
**MILK** Whole, 2%, Skim, Chocolate, Soy, Almond 3.5  
**SOFT DRINKS 3.75**  
**100% PURE FRUIT SMOOTHIES 10****FRESH PRESSED JUICE****N.P.B DETOX** Seasonal Apple, Kale, Orange, Lemon 10  
**KEEP IT GREEN**  
Cucumber, Parsley, Celery Kale, Green Apple 10.5  
**VITALITY** Carrot, Green Apple, Ginger 10  
**GOOD KARMA** Beets, Pineapple, Orange  
Melon, Pineapple, Turmeric 10.5  
**BOOST- ANY ADD INS 1.5**  
Aloe Juice Bee Pollen Chia Seed**SIDES****FARM FRESH EGG ANY STYLE 3**  
**SINGLE EGG BENEDICT 7**  
**BACON, PORK SAUSAGE OR HAM 6**  
**TURKEY SAUSAGE 7**  
**HASH BROWN POTATOES 3**  
**CROISSANT, DANISH OR MUFFIN 4**  
**TOAST OR ENGLISH MUFFIN 3**  
**TOASTED BAGEL WITH CREAM CHEESE 5**  
**SEASONAL FRUIT BOWL 5**

If you have any concerns regarding food allergies, please alert your server prior to ordering.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

## >>>> HAND CRAFTED COCKTAILS <<<<

- Long Pier** — bourbon, huckleberry jam, orange, sassafras bitters, club soda 14  
**Before Dusk** — ilegal joven mezcal, cointreau, blue agave, lime, cayenne-salt 14  
**The Current Day** — bartender's daily punch. "trust us" 12  
**Signature Bloody Mary** — effen vodka, finest call loaded mix, lemon salt & pepper, olive brine, bacon 13  
**Cucumber Fresh** — aviation gin, ty ku cucumber sake, lime 13  
**Bluegrass Mule** — jim beam, ginger beer, lime 12  
**"Not So" Old Fashioned** — bacon infused maker's mark, maple syrup applewood smoke, orange bitters, candied bacon 14  
**Mango Mojito** — cruzan rum, mango puree, lime, mint 13

## >>>> BEER <<<<

### DRAFT, CRAFT, USUAL SUSPECTS

- Coors Light 7      Ballast Point Grapefruit Sculpin IPA 8  
Humboldt Brewery, Red Nectar 8      Stella Artois 7  
Samuel Adams 8      Evans Pollen Nation, Honey Blonde Ale 8  
Blue Moon 8      Modelo Especial 7  
— Craft Beer Sampler 12 —

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- |                |                             |                    |
|----------------|-----------------------------|--------------------|
| Budweiser 6    | Heineken 7                  | Newcastle 7        |
| Bud Light 6    | Coors Light 6               | Blue Moon 7        |
| Miller Lite 6  | Sierra Nevada 6             | Goose Island IPA 8 |
| Amstel Light 7 | Samuel Adams 6              | Ranger IPA 8       |
| Corona 7       | Ballast Point Sculpin IPA 7 | Modelo Negra 7     |

## >>>> NON-ALCOHOLIC "SHRUBS" <<<<

our interpretation of a 19th century staple. both refreshing, tart & sweet - 6

- Lemongrass, Honey & Ginger**  
**Strawberry & Basil | Huckleberry & Rosemary**

## COCKTAILS & BEER

>>>> GRAPES <<<<

**GRAPE(S)**

Prosecco  
Sparkling Rosé  
Champagne

**SPARKLING**

Ruffino 9 32  
Villa Sandi 10 36  
Piper-Heidsieck, Brut 23 88

**ROSÉ**

Rosé of Pinot Noir A by Acacia 9 32

**WHITE**

House Chardonnay Domino 8 26  
Riesling Kung Fu Girl 9 32  
Sauvignon Blanc Giesen 10 34  
Sauvignon Blanc Provenance 12 44  
Pinot Grigio Esperto By Livio Felluga 10 36  
Chardonnay Rodney Strong Sonoma Select 12 42  
Chardonnay Hess Unoaked "Shirtail Ranches" 12 44  
Chardonnay Educated Guess 13 48

**RED**

House Cabernet Domino 8 26  
Pinot Noir Cherry Pie, 3 Vineyards 15 52  
Pinot Noir Rodney Strong Russian River 10 36  
Merlot Alexander Valley Estate Vineyards 12 44  
Cabernet Sauvignon Chateau Smith 14 48  
Cabernet Sauvignon Z Alexander Brown 11 40  
Blend If You See Kay 12 44  
Syrah Boom Boom 8 28

**GRAPES**

>>>> **GRAPES BY THE BOTTLE** <<<<<

Pinot Grigio	Barone Fini	35
Sauvignon Blanc	St. Supery	48
Chardonnay	Fess Parker "Ashley's Vineyard"	67
Chardonnay	Sixto "Uncovered", Charles Smith	72
Pinot Noir	Emeritus	85
Pinot Noir	Cherry Pie "Rodgers Creek"	115
Merlot	Swanson	70
Merlot	Shafer	125
Cabernet Sauvignon	Hypothesis	90
Zinfandel	Sin Zin, Alexander Valley Estates	61
Meritage	Symmetry, Rodney Strong	99

>>>> **SPIRITS** <<<<<

**VODKA**

Belvedere  
 Ciroc  
 Ciroc Coconut  
 Effen  
 Effen Cucumber  
 Ketel One  
 Pinnacle  
 Svedka  
 Tito's

**RUM**

Captain Morgan  
 Cruzan Coconut  
 Cruzan Light

**TEQUILA**

Casa Noble Anejo  
 Casa Noble Crystal  
 Casa Noble Reposado  
 Hornitos Black Barrel  
 Sauza Cucumber Chile  
 Sauza Silver

**GIN**

Aviation  
 Pinnacle  
 Tanqueray

**BOURBON/WHISKEY**

Basil Hayden's  
 Bulleit  
 Crown Royal  
 Jim Beam Black  
 Knob Creek  
 Maker's Mark  
 Maker's 46

**SCOTCH**

Lagavulin 16 yr  
 Laphroiaig 10 yr  
 The Macallan 12 yr  
 The Macallan 18 yr

>>>> **SHARED** <<<<

**"Current" Board** — artisanal cured meats, local california cheese  
cornichon, crostini, grain mustard 17

**Chicken Wings** — house-made red pepper hot sauce, mango honey glaze  
cilantro ranch, cotija cheese 11

**Ahi Poke** — sashimi grade ahi, scallion, sesame oil, shoyu, seaweed  
ginger, chile, avocado, lotus chip 14

**Beef Tartare** — fried mustard seeds, capers, grilled crostini, smoked mesquite 16

**Quesadilla** — shredded chicken, oaxaca cheese, fire roasted salsa avocado, charred lime 12

**California Avo Toasty** — local avocado, toasted egg bread, cured tomatoes  
citrus oil, basil, lemon poppyseed vinaigrette 11

**Lobster Beignets** — lemon pastry cream, drawn butter powdered parmesan 12

**Shellfish Pot** — clams, mussels, shrimp, garlic, lemon, herbs, ballast point ipa broth, croutes 17

**House-Made Potato Chips** — point reyes blue cheese dip .99

>>>> **FLATBREADS** <<<<

**1889** — san marzano tomatoes, basil, fresh mozzarella 10

**Seasonal** — roasted wild mushrooms, taleggio cheese, mozzarella cheese, truffle oil 12

**Bacon & Egg** — farm fresh egg up, roasted garlic, bacon, fontina parmesan 11

**Butternut Squash** — caramelized onions, goat cheese, mozzarella,  
fried kale, balsamic fig syrup 12

>>>> **GARDEN** <<<<

**Baby Kale** — chard, radish salata, toasted quinoa, hazelnut vinaigrette 11

**Sweet Gems** — baby romaine hearts, white anchovies, blistered tomato, crostini, black garlic  
peppercorn dressing 10

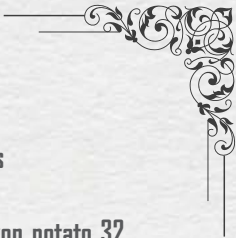

**Garden of Market Greens** — cherry tomatoes, carrots, shaved parmesan cheese  
meyer lemon vinaigrette 10

**Tomato & Burrata** — malted brown toasty, opal basil, olive crumb 15

**Chopped** — heirloom tomatoes, romaine, bibb lettuce, bacon lardon, point reyes blue cheese  
farmhouse egg, garden chives 12

add chicken 6 | market salmon 8 | steak 9

**BITES**



>>>> **FORK & KNIFE** <<<<

**Charcoal Rubbed Ribeye Steak** — (16 oz.) grilled asparagus  
house-made bourbon steak sauce 37

**Wild Caught Halibut** — sautéed spinach, marinated tomatoes, crispy yukon potato 32

**Free Range Chicken Breast** — garganelli, manchego, chicken jus, chanterelles, crispy kale 28

**Market Salmon** — beluga lentils, king trumpet mushrooms, heirloom tomatoes, garden herb sauce 30

**Red Beet Risotto** — roasted seasonal vegetables, lemon herb gremolata 21

>>>> **HANDHELD** <<<<

**California Street Tacos** — blackened market fish, cabbage, cotija cream  
jalapeno, house-made corn tortillas 16

**Newport Burger** — wagyu beef patty, thick-cut bacon, heirloom tomato, aged cheddar  
butcher sauce, brioche roll 8

**Market Veggie** — basil, tomatoes, fresh mozzarella, grilled zucchini, baby arugula  
balsamic syrup ciabatta roll 14

**Grilled Chicken Avocado** — roasted peppers, pepper jack cheese, cilantro garlic aioli, ciabatta roll 14

**Grown Up Grilled Cheese** — cheddar, brie, asiago bread, fire-roasted tomato bisque 14

**Late Morning** — mortadella, prosciutto, farm fresh fried egg, arugula, tomatoes, provolone cheese  
herb aioli, artisanal cheese, roll 12

**Veggie Burger** — garden tomatoes, pickled red onion, avocado, alfalfa sprouts, red pepper sauce  
cilantro garlic aioli, multigrain roll 15

**\*all handhelds served with crisp pickles and herbed sea salt fries\***

>>>> **SIDESHOW** <<<<

**Quinoa Tabbouleh** — olives, parsley, cucumber, tomato, whipped lemon yogurt 7

**Charred Broccolini** — roasted lemon, parmesan, olive oil 7

**Macaroni and Cheese Skillet** — cheddar, manchego, herb crumb 7

**Roasted Fingerling Potatoes** — sea salt, olives, garlic, fried shallot 8

**Truffle Garlic Bread** — fresh ricotta, garden basil 6