BRUNCH 2019

TO START

HOUSEMADE GRANOLA & GREEK YOGURT (vg) assorted berries, house made granola, honey, mint 12
PASTRIES x JUSTA BAKERY butter croissant, seasonal danish, raisin roll, pain au chocolat (choice of four) 19
LOX & BAGEL smoked salmon, cream cheese, sliced tomato, red onion, arugula, capers, choice of plain or everything bagel 19

FRESH SEAFOOD

ICED SEAFOOD PLATTER (gf) one pound whole maine lobster, one pound alaskan king crab legs, four clams, ten oysters, six jumbo shrimp 135
CHILLED ALASKAN KING CRAB LEGS 40
BAJA SHRIMP COCKTAIL 22
CHILLED WHOLE MAINE LOBSTER MP
OYSTERS ON THE HALF SHELL half dozen 20 one dozen 39

GREENS

LITTLE GEM CAESAR little gem lettuce, caesar dressing, spanish anchovies, parmigiano reggiano 14
NIÇOISE SALAD (gf) seared albacore, olives, peewee potatoes, organic egg, green beans, cherry tomatoes, one gun ranch market greens, champagne vinaigrette 25

TOASTS

AVOCADO (vg) hass avocado, heirloom cherry tomatoes, shaved radish, herbs, toasted sourdough 17
GRILLED SHRIMP grilled baja shrimp, hass avocado, oil cured tomatoes, chili flake, toasted sourdough 24
SMOKED SALMON smoked salmon, whipped herb ricotta, crispy capers, pickled red onion, toasted sourdough 18
NUTELLA (vg) nutella ganache, sliced banana, toasted flax seeds, toasted sourdough 11
BERRY MASCARPONE (vg) assorted berries, vanilla bean mascarpone spread, local honey, mint, toasted sourdough 13

EGGS

ORGANIC EGGS two eggs any style, choice of breakfast protein, breakfast potatoes, choice of toast 15
SOFT SCRAMBLED EGG SANDWICH fresh black truffle, organic eggs, goat cheese, toasted sourdough 35
FRIED EGG SANDWICH organic egg, bacon, hass avocado, little gem lettuce, sicilian sun dried tomato, tillamook cheddar, pan de mie bun, breakfast potatoes 16
BREAKFAST STREET TACOS (gf) three grilled corn tortillas, scrambled eggs, scallion, hassle avocado, chorizo, cotija cheese, salsa roja 19
CRAB OMELET ROYALE maryland jumbo lump crab, roasted wild mushrooms, hass avocado, herbs, breakfast potatoes 25
CLASSIC OMELET (gf) cheddar, herbs, mixed greens 18
STEAK & EGGS grilled 12oz flat iron steak, two eggs any style, roasted fingerling potatoes, garlic herb butter 38
ONE GUN RANCH GRAIN BOWL farro, roasted one gun ranch vegetables, sunny side up farm egg, ajo blanco, nuts and seeds, chili 19

MAINS

GRILLED ROCKY’S CHICKEN CLUB nueske’s bacon, herb aioli, lettuce, tomato, sourdough 21
GRASS FED BEEF BURGER tillamook cheddar, red onion, lettuce, tomato, pan de mie roll, choice of frites or small salad 21 (add bacon 2)
LOBSTER ROLL maine lobster, drawn butter aioli, fennel, celery, chives, brioche roll 27
BUCATINI POMODORO (vg) san marzano tomatoes, fresh basil, parmigiano reggiano 23
LINGUINE VONGOLE clams, parsley, white wine, california olive oil 25
BRUNCH PIZZA mozzarella, parmigiano regggiano, bacon, organic egg, kale 20
GRILLED WHOLE MAINE LOBSTER (gf) citrus & paprika butter, sicilian tomato salad 65

SIDES

TRADITIONAL FRITES (vg) 9
SWEET POTATO FRITES (vg) 9
TRUFFLE FRITES (vg) 10

All brunch entree’s receive complimentary breads and preserves for the table.

Additional plates 8

(vg) Vegetarian (gf) Gluten Free (v) Vegan

Consuming raw or rare seafood, shellfish, meats, poultry or eggs may increase your risk of food-borne illness.

10.25.19
WINE BY THE GLASS

BUDDLES
- NV Henriot Brut “Souverain” Champagne 23
- NV Heidsieck-Monopole Brut Champagne 17
- NV Heidsieck-Monopole Brut Rosé Champagne 20
- NV Mionetto Extra Dry Prosecco Superiore Valdobbiadene 12

ROSE
- 2018 Château Léoube Grenache Blend “Le Secret” Provence 15
- 2018 Château d’Esclans Grenache Blend “Rock Angel” Provence 18
- 2018 Domaine Ott Grenache Blend Provence 15
- 2017 Carlin de Paolo Barbera “il Giulare” Monferrato, Piedmonte 12
- 2017 Liquid Farm Mourvèdre Happy Canyon of Santa Barbara 16

WHITE
- 2018 Terlano Pinot Grigio Alto Adige 14
- 2018 Domaine des Quatre Routes Muscadet-Sèvre-et-Maine 12
- 2017 Eroica Riesling Columbia Valley 13
- 2017 Don Pedro de Soutomaior Albariño Rias Baixas 13
- 2017 Buoncristiani Sauvignon Blanc Napa Valley 16

ROSÉ
- 2018 Littorai Pinot Noir Sonoma Coast 69
- 2018 Gerard Betrand Grenache Blend Languedoc 300
- 2018 Château d’Esclans Grenache Blend “Whis. Angel” Provence (1.5L) 130

BEERS
- Corona 7 / Amstel 7 / Guinness 7
- Peroni Nastro Azzurro 8 / Firestone Double Barrel Ale 8
- Chimay 10 / Allagash White 8 / Buckler (N/A) 7

JUICES
- Alain Milliat Bottled Juice Selection
  - Strawberry
  - Mango
  - Cox Apple
  - Tomato

HOT DRINKS
- Coffe Umbria Dark Roast Drip Coffee 5
- Regular or Decaffeinated
- Coffe Umbria Espresso
- Single shot 5 / Double Shot 8
- Cappuccino 6
- Café Latte 6
- Housemade Hot Chocolate 6

COCKTAILS 16

SIDEWINDER ISLANDER
- casamigos tequila reposado, vida mezcal, chartreuse yellow, tio pepe sherry, pineapple, lime

PLAYA ACCESS
- casamigos tequila blanco, cucumbers, citrus

ARROW MATIC
- smooth ambler bourbon, suntory toki whisky, cynar, tio pepe sherry, angostura & fee brothers walnut bitters

SUN MOON STARS
- ketel one vodka, ahus akvavit, seasonal melon, lemon, Curtis vanilla bitters

VILLAGE FIX
- vida mezcal, housemade pineapple gomme, limes

LAST PART OF SUMMER
- siete leguas tequila reposado, honey, lemon, pineapple, turmeric

PERRY FARRELWINKLE
- caliche rum, monkey 47 gin, lime cordial, artisanal blue curacoa

COYOTE FANGS
- tequila reposado infused with fresno chiles, violet, lime, mango, club soda

GUARDA FESTIVAL
- Low ABV Cocktail
- guava, fortified wine with ketel one vodka, curits guava bitters

FIRST LIGHT OF DAWN
- Low ABV Cocktail
- cyrano clear brandy, st germain, egg white, butterfly tea, curits vanilla bitters

VILLA TREASURES
- Low ABV Cocktail
- fortified wine, Plymouth gin, rosemary, grapefruit, butterfly tea, Hibiscus

CREATED FOR THE GETTY VILLA, REPRESENTS MOSAIC, MARBLE, AND FRESCO IN THE SPIRIT OF THEIR PRIZED BRONZE STATUE, A MYTHICAL SATYR.