

BRUNCH PLATES

served with breakfast potatoes or fruit or side house salad.

THE BUTCHER'S EGGS BENEDICT

butter milk biscuits, hollandaise, choice of pork belly, fried chicken, smoked salmon or avocado. 15
beef short rib. 16

TRADITIONAL BREAKFAST

two eggs - any style, smoked bacon, toast. 14

SKILLET BAKED SEAFOOD OMELET

shrimp, smoked salmon, calamari, salmon caviar, crème fraîche, dill, nori. 17

SKILLET BAKED SAUSAGE OMELET

cherry tomatoes, artichokes. 15

SKILLET BAKED MUSHROOM OMELET

hen of the woods mushrooms, parmesan cheese, potato, kale chips. 15

BREAKFAST BURRITO

scrambled eggs, chicken-apple sausage, avocado, kale, monterrey jack, whole wheat tortilla, side salsa. 15

VEGAN BREAKFAST BURRITO *Vegan*

seared marinated tofu, vegan soy chorizo, avocado, kale, whole wheat tortilla, side salsa. 14

CROISSANT BREAKFAST SANDWICH

cage-free egg, gruyère cheese, avocado, arugula, tomato jam, choice of prosciutto, bacon or smoked salmon. 16

BACON, EGG & CHEESE SANDWICH

soft scrambled eggs, cheddar, bacon, tomato jam, brioche bun. 14

AVOCADO TOAST WITH POACHED EGGS

sunflower seeds, radish, cilantro, marinated peppers. 15
add smoked salmon. +6

FILET MIGNON (5oz) & EGGS

hollandaise, two cage-free eggs - any style, toast. 25

BRUNCH FAVORITES

AVOCADO TOAST *Vegetarian*

sunflower seeds, radish, cilantro, marinated peppers. 9
add smoked salmon. +6

BUTTERMILK PANCAKES

blueberry & cardamom compote, maple butter & syrup 14

BANANAS FOSTER FRENCH TOAST

pecan nougatine, bourbon caramel sauce. 14

BUTTERMILK BISCUITS *Vegetarian*

whipped maple butter. (2 pc) 6

CALIFORNIA FRUIT BOWL *Gluten conscious + Vegetarian*

market fresh berries, seasonal fruit. 8

YOGURT PARFAIT *Vegetarian*

mixed berries, vanilla, quinoa granola. 8

CHIA PUDDING *Gluten conscious + Vegetarian*

banana, almond milk, toasted almonds. 7

VEGETABLES & SIDES

POTATO BITES	4
SWEET POTATO FRIES	6
BREAKFAST POTATOES	5
GRILLED BROCCOLI	6
ROASTED CURRIED CAULIFLOWER	6
BRUSSELS SPROUTS	6
AVOCADO (1/2)	3
THICK CUT BACON (2).....	4
CHICKEN APPLE SAUSAGE (2).....	4
CAGE-FREE EGGS (2).....	4

*The BBCM kitchen is not a gluten-free environment and we are not able to guarantee that any menu item can be completely free of allergens.

SALADS & SOUPS

add chicken +5 / add shrimp or salmon +6 / add tofu +4

BUTTERNUT SQUASH SOUP *Gluten conscious +Vegetarian*

toasted pumpkin seeds, pumpkin seed oil. Cup 6 / Bowl 9

CLAM CHOWDER

fresh manilla clams, bacon, potatoes, oyster crackers. Cup 6 / Bowl 9

RED & GOLDEN BEETS *Gluten conscious +Vegetarian*

goat cheese, pine nut brittle, sherry vinaigrette. 14

HARISSA ROASTED CARROTS *Gluten conscious +Vegan*

kale, avocado, almonds, beluga lentils. 14

SEARED SALMON SALAD *Gluten conscious*

cucumber, radish, tomato, black rice, watercress, soy-ginger vinaigrette. 16

FRIED CHICKEN COBB SALAD

avocado, bacon, tomato, cotija cheese, little gems, sherry vinaigrette. 15

GRILLED CHICKEN SALAD

cucumber, avocado, goat cheese, green goddess dressing. 14

BBCM HOUSE SALAD *Gluten conscious +Vegan*

mixed greens, shaved vegetables, sherry vinaigrette. 10

SANDWICHES & BURGERS

includes choice of potato bites or market salad.

add avocado +2 / add fried egg +3 / add bacon +2

FRIED CHICKEN SANDWICH

red-pepper-cumin-honey drizzle, apple-kale slaw, brioche bun. spicy or mild. 15

1/2 POUND BUTCHER'S BURGER

gruyère, onion jam, herb aioli, pickles, brioche bun. 15

THE IMPOSSIBLE VEGAN BURGER *Vegan*

secret sauce, lettuce, red onion, tomato, vegan bun. 15

SHORT RIB SANDWICH

gruyère, caramelized onions, arugula, brioche bun, side au jus. 16

CUBANO PANINI

pork belly, ham, swiss cheese, pickles. 15



BBCM Pick 2 Combo 16

pick any two:

1/2 Cubano Panini	1/2 butternut squash soup
1/2 BBCM house salad	1/2 clam chowder

CHEF SPECIALTIES

TAGLIATELLE POMODORO *Vegetarian*

classic pomodoro preparation. 12
add chicken breast. 5

BURRATA CHICKEN PARMESAN

served with classic pomodoro tagliatelle. 17

RED WINE BRAISED BEEF SHORT RIB

crushed sunchokes, kale chips, choice of side. 25

FISH & CHIPS

battered rockfish fillet, sweet potato fries, apple slaw, tartar sauce. 18

TAGLIATELLE CARBONARA

pork belly, parmesan, peas, poached egg. 18
with chicken instead of pork belly. 18
add chicken breast. +5



ESPRESSO & COFFEE

substitute almond or soy milk +0.75 add extra shot +1.5

ESPRESSO 3.25

ESPRESSO MACCHIATO 3.5

AMERICANO 3.5

DECAF AMERICANO 3.5

CAPPUCCINO 4

CAFÉ LATTE 4.25

BBCM SIGNATURE COLORBURST LATTE 8

SPECIALTY LATTE

tahitian vanilla, or mexican mocha. 5

VANILLA OR CARAMEL LATTE 4.75

MATCHA LATTE

sweet or unsweetened. 5

BREWED COFFEE

HOUSE COFFEE

medium (Ethiopian), dark roast (Colombian) 3.25

ICED COFFEE 3.5

COLD BREW 20-hour process. \$5

ART OF TEA® ORGANIC TEAS

ENGLISH BREAKFAST

medium caffeine, robust, smooth, malty. \$3.5

EARL GREY

medium caffeine, black tea, bold, citrus, floral. \$3.5

TUSCANY

medium caffeine robust, white tea blend floral, minty. 3.5

SENCHA

medium caffeine, green tea, wheatgrass, olive, pine. 3.5

PACIFIC COAST MINT

caffeine free, herbal tea, sharp, smooth, refreshing. 3.5

BRIGHT EYED

caffeine free, herbal tea, spice, earthy, savory. 3.5

BREWED ICED TEA

CLASSIC BLACK ICED TEA 4

PASSIONFRUIT JASMINE ICED TEA 4

1/2 LEMONADE & 1/2 BREWED ICED TEA 4

JUICE

JUICE orange, apple, pineapple, or grapefruit 5

COCONUT WATER 6

LEMONADE 4

HALF LEMONADE/HALF ICED TEA 4.5

SOFT DRINKS

SODA

mexican coke or mexican sprite. 4 btl diet coke 3.5 btl
bundaberg ginger beer 5 btl

FROSÉ

RED FROSÉ

A frozen blend of rosé with a splash of grape juice. 12

BLUE FROSÉ

A frozen blend of rosé with a touch of blue curaçao for a hint of orange flavor. 12



MIMOSAS

MIMOSA

made with your choice of cupcake prosecco or ruffino rosé and fresh orange juice. 11

MIMOSA FLIGHT

a sampling of three mimosa flavors: classic orange, wild hibiscus, and strawberry. 15

ROSÉ

ROSÉ, PINK FLAMINGO

roussillon, france.

gls 7 / btl 22

ROSÉ, CHÂTEAU D'ESCLANS

whispering angel, cotes de provence, france.

gls 13 / btl 39

ROSÉ CRU, JNSQ

central coast, california.

gls 12 / btl 35

COCKTAILS

SANDIA MIA

tequila, fresh lime juice, fresh watermelon, agave. 15

WITH PASSION

vodka, st-germain elderflower liqueur, passionfruit purée, lime juice, agave. 15

LEMONGRASS FIZZ

vodka, armagnac blanche, lemongrass cordial, sparkling water. 15

RYE BASIL SMASH

rye, artichoke liqueur, fresh lemon juice, basil. 15

APEROL SPRITZ

aperitivo, prosecco, sparkling water. 15

TEQUILERO CUP

tequila, fresh lime juice, agave, cucumber, tajin. 15

THE BUTCHER'S BLOODY MARY

vodka, seasoned tomato juice, garnished with pickles, olives, cherry tomato, and a ham, bacon and gruyère grilled cheese sandwich. 17

KENTUCKY WAKE-UP

bourbon, cold brew coffee, maple syrup, hand-whipped heavy cream, cinnamon. 15

APEROL SMASH

vodka, aperol aperitivo, prosecco rosé, strawberry purée, lemon juice, orange bitters. 15

TIPSY TEA

whiskey, black tea, apricot liqueur, apricot purée, saffron bitters. 15



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WHITE

	gls	btl
PINOT GRIGIO, RUFFINO tuscan, italy	9	27
SAUVIGNON BLANC, Z ALEXANDER north coast, california	9	27
CHARDONNAY north coast, california	18	44

RED

	gls	btl
PINOT NOIR, LOUIS LATOUR burgandy, france	13	38
BORDEAUX, CHÂTEAU PIBRAN pauillac, france	9	27
MERLOT, MARKHAM napa valley, california	14	27
ZINFANDEL, SALDO "THE PRISONER" willamette valley, oregon	28	70
CABERNET SAUVIGNON, FRANCISCAN napa valley, california	28	70
CABERNET SAUVIGNON, JORDAN napa valley, california		108
BAROLO, PIO CESARE piedmont, italy		108

ROSÉ

	gls	btl
ROSÉ, PINK FLAMINGO roussillon, france.	7	22
ROSÉ, CHÂTEAU D'ESCLANS whispering angel, cotes de provence, france.	13	39
ROSÉ CRU, JNSQ. central coast, california	12	35

BUBBLES

	gls	btl
PINOT BRUT, LOUIS POMMERY sonoma valley, california	12	35
BRUT, VEUVE CLIQUOT champagne, france		128



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CRAFT BOTTLED BEER

COORS BANQUET (5.0%)

molson coors brewing co., golden, colorado. 9

CORONADO ORANGE AVE. WIT (5.2%)

coronado brewing co. coronado,, california. 9

FIRESTONE 805 BLONDE ALE (4.7%)

firestone walker brewing co., paso robles, california. 9

BLUE MOON BELGIAN WHITE (5.4%)

molson coors brewing co, golden, colorado. 9

PILSNER URQUELL (4.4%)

plzeňský prazdroj, czech republic. 9

DRAFT BEER

ANGEL CITY IPA (6.1%)

angel city brewery, los angeles, california. 10

PERONI (5.1%)

birra peroni, italy. 10

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