

## The Bubbles

### Bellinis |12

la marca prosecco, choice of peach, strawberry,  
or mango purees

### Strawberry Fragola Mimosa | 11

domaine ste. michelle brut, fragola strawberry liqueur

### Bottomless Mimosas | 13

choice of orange, cranberry, grapefruit, or pineapple  
juices,  
opera prima brut

## The Salads

### Michelada | 8, 10

bud light draft, clamato, olive, pepperoncini

### Make your own Bloody Mary/Maria | 7

new amsterdam vodka, ciriono's bloody mary mix,  
celery, olive, pepperoncini

## Spiritual Upgrades

tito's | 1

corralejo reposado |2

wheatley |1

maestro dobel reposado |2

ketel one | 2

don julio anejo |10

grey goose |3

## Stack on the Toppings

pickled okra |1

pickled asparagus |1

bacon slice |2

blue cheese olive, pepperoncini, pickle skewer |2

## Breakfast

### Buttermilk Pancakes | 14

add blueberries | 2

add chopped bacon | 3

### Gate Breakfast |14

two cage free eggs your way,  
choice of house pork sausage patty or  
applewood smoked bacon, crisp potatoes,  
grilled rustic bread

### Farm Fresh Vegetable Quiche | 15

sautéed seasonal vegetables, fontina cheese, fresh  
greens, grilled rustic bread

### Fresh Seasonal Fruit | 9

berries, local honey, dried lavender

### Greek Yogurt + House Granola | 10

berries, mint, local honey

Executive Chef Andrea Reiter

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

For parties of 6 or more, an automatic gratuity of 18% will be added to the final bill.



## Weekend Brunch

### **Murieta Chop Chop | 13**

roasted chicken, romaine, kale, goat cheese, radishes,  
hot house cucumbers, organic carrots, avocado, sweet  
onion vinaigrette

### **Ham and Cheese Omelet | 18**

Rosemary ham + fontina cheese, crisp potatoes,  
seasonal veggies, grilled sourdough

### **Chicken Fried Prime Rib + Eggs | 23**

two cage free eggs your way, crisp potatoes,  
country gravy

### **Corned Beef Hash | 18**

two cage free eggs your way, AWF seasonal vegetables,  
picked herbs, roasted tomato vinaigrette,  
grilled rustic bread

### **Chicken + Waffle | 15**

whipped butter + spicy maple syrup

### **Biscuits and Gravy | 14**

Two eggs, house made sausage gravy + chives

### **Monte Cristo | 15**

smoked rosemary ham, roasted turkey,  
Gruyere, provolone, raspberry jam, custard dipped  
sourdough

### **Ranch Cheeseburger | 16**

applewood smoked bacon, sharp cheddar cheese, red  
onion, lettuce, house pickles,  
house sauce, brioche bun

### **Prime Rib French Dip | 17**

gruyere + horseradish aioli, grilled baguette, jus



THE  
GATE

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