

Eye Openers

Bellinis | 11

le coultre prosecco, choice of peach, strawberry, or mango purees

Strawberry Fragola Mimosa | 11

jp chenet brut, fragola strawberry liqueur

Bottomless Mimosas | 10

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

Sunrise over the Gate

bourbon, house pressed mix (carrot, pineapple, orange, lemon, turmeric), filthy roasted black cherry juice, orange slices, filthy roasted black cherries

Gin + Juice

gin, house pressed mix (apple, kale, celery, cucumber, lemon), club soda, thyme garnish

Watermelon Mojito

white rum, house pressed mix (watermelon, pineapple, raspberry, lime, ginger, mint), club soda, mint leaves, fresh limes

Michelada | 8, 10

modelo especial draft, clamato, olive, pepperoncini

Make your own Bloody Mary/Maria Mess | 7

conciere vodka, ciriono's bloody mary mix, celery, olive, pepperoncini

Spiritual Upgrades

tito's | 1
corralejo reposado | 2
stoli | 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
shrimp | 3
blue cheese olive, pepperoncini, pickle skewer | 2

Breakfast

Coffee + Doughnuts | 10

cinnamon sugar dusted holes, fresh shot of espresso or coffee

Dutch Baby | 14

german style cast iron pancake, bananas fosters flambe, powdered sugar

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 Omelet | 15

sautéed seasonal vegetables, fontina cheese, crisp potatoes, 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



THE
GATE

Weekend Brunch

Passmore Caviar

1 oz select | 150 1 oz smoked roe | 40
egg, crème fraiche, chives, toast points

Avocado Shrimp Toast | 12

garden herbs, lime, sea salt, EVOO, grilled rustic bread

Shrimp Cocktail | 15

tequila lime cocktail sauce

Murieta Chop Chop | 13

roasted chicken, romaine, kale, vine ripened tomatoes,
goat cheese, radishes, hot house cucumbers, organic
carrots, avocado, egg, champagne vinaigrette

House Made Potato Gnocchi | 22

wild mushrooms,
cambozola crème, arugula, sage

Chicken Fried Prime Rib Steak + Eggs | 23

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

Pastrami Pork Belly Hash | 18

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

Fried Chicken + Funnel Cake | 20

whipped butter, carolina reaper maple syrup,
powdered sugar

House Made Tart | 15

smoked ham, cage free eggs, caramelized onions,
gruyere cheese, fresh farm salad, house vinaigrette

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, tomato, lettuce, house pickles,
house sauce, brioche bun

Prime Rib French Dip | 14

gruyere + horseradish aioli, grilled baguette, au jus

Tajin spiced Skuna Bay Salmon Tostada | 21

smashed beans, cilantro rice, roasted salsa, cotija, cabbage,
lime cream, two caged eggs your way

Desserts

Seasonal Croustada | 9

vanilla ice cream

Funnel Cake | 8

carmel sauce, powdered sugar
add scoop of vanilla ice cream / 3

Baked Alaska for Two | 16

vanilla ice cream, chocolate cake, toasted merengue

New York Cheesecake | 9

macerated berries, whipped cream

Chocolate Pudding Cake | 9

whipped cream

Fresh Seasonal Fruit | 9

chambord chantilly crème

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