

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

THE GATE
RESTAURANT & BAR

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

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 • Featuring Angel Wing Farm

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.