SHARE PLATES STARTERS

HOUSE MADE BISCUIT 7 🖉 strawberry jam, lemon curd

ACAI CHIA PUDDING 10 🖲 🖉 acai, citrus fruit, macerated berries

AVOCADO TOAST 12 🖉 grilled multigrain, pickled onions, hot honey add a fried egg +4make gluten free by requesting gluten free toast

DEVILED EGGS 18 🛞 togarashi, candied bacon, chives

CRAB CAKE 15 capers, dill, celery, onions, pickled mustard seeds, golden raisin remoulade

GEM CAESAR SALAD 12 **blackened prawns +12** | **grilled chicken +9** classic Caesar dressing, pecornio, toasted torn croissant

BLUEBERRY AND BURRATA 15 🖲 🖉 arugula, balsamic braised onion, pistachio, lemon oil, grilled sourdough

Add Prosciutto +\$6

BISCUITS AND GRAVY 11 chorizo sausage gravy, house bisuits

KIDS BRUNCH

12 AND UNDER PANCAKE, BACON AND SCRAMBLED EGGS 9



SCAN TO FOLLOW US **ON INSTAGRAM** OR LEAVE A REVIEW

VEGETARIAN () GLUTEN FREE 🥖 VEGAN

CHEF'S FAVORITE

EGGS

TWO EGGS YOUR WAY 18 two eggs any style, smoked bacon or sausage, house potatoes, biscuit

ARLO BENEDICT 20 braised pork belly, english muffin, poached eggs, hollandaise, house potatoes

SHORT RIB HASH AND EGGS 25 mushrooms, caramelized onion, house potatoes, bell peppers, hollandaise

STEAK AND EGGS 28 skirt steak, house potatoes, chimichurri

EGGS IN A POT 18 asparagus, spinach, crispy prosciutto, poached eggs, tomato stew, grilled sourdough

PULPO Y FRIJOLES 18 🛞 grilled pulpo, giant white beans, bacon, roasted tomato, spinach, herb chimichurri, cippolini onion, poached egg

HOT PLATES

TOCINO FRIED RICE 19 🛞 sweet and sticky pork belly, crispy garlic and scallion fried rice, fried egg

CHILAQUILES 16 🥖 (fried tortilla chips, salsa roja, red onion, cilantro crema, cotija cheese, avocado, two eggs any style

MORNING WAGYU BURGER 19 old school meatloaf patty, new school american cheese, fried egg, candied bacon, house potatoes.

SALMON OSCAR 32 warm tabbouleh style cous cous, wild caught crab, hollandaise

CRISPY TOFU HASH 15

exotic Japanese mushrooms, cippolini, poblano, yuzu aioli, scallions

FLAT TOP FAMOUS

ARLO'S SOUFFLÉ PANCAKES 17 you have never had pancakes like these. fluffy, jiggly, filled with lemon curd and whipped cream. allow 15 minutes to prepare.

UBE FRENCH TOAST 17 🕢

brioche, vanilla custard, agave macerated berries, ube chantilly cream

CROFFLE 16 O croissant + waffle in one and served with drunken monkey sauce, bananas and candied walnuts

DESSERT

VANILLA BEAN CRÈME BRULEE 10 bruleed sugar, macerated berries, shortbread cookie

MEYER LEMON & ALMOND OLIVE OIL CAKE 10 rhubarb jam, whipped mascarpone cream, fresh strawberries

DARK CHOCOLATE TART 10 MooTime banana ice cream, crunchy chocolate crumb, smoked caramel sauce

ARLO SMORES 9 cheesecake, chocolate ganache, toasted marshmallow

SIDES

CANDIED BACON 3pc 9 () smoked thick cut bacon, brown sugar and cracked pepper

CHIMICHURRI BEANS 9 () giant wite beans, roasted tomato, spinach, cippolini onion, herb chimichurri

HOUSE POTATOES 6

PORK SAUSAGE 2pc 7

CHICKEN APPLE SAUSAGE 2pc 7

ONE EGG₄

GRILLED SOURDOUGH 6

* ITEMS ON THIS MENU MAY INCLUDE NUTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

LARGE PARTIES OF 6 OR MORE SUBJECT TO AUTOMATIC 18% GRATUITY

WAKE ME UP BEFORE YOU GO GO

BOTTOMLESS MIMOSAS 35 PER PERSON bottle of sparkling and carafe of juice. choice of orange, grapefruit, cranberry, pineapple, or blood orange

BUSA-LATTE 15 busa oat milk espresso, titos vodka, espresso, crème, demerara syrup

LIME ZEPHYR 15 titos vodka, cucumber, lime, demerara syrup

E.B.O. SPRITZ 15 st. germaine, prosecco, blood orange, sparkling soda

GRAND FIZZ 16 grand marnier, prosecco, orange juice

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BUTTERED UP & BITTER 16 buffalo trace washed in brown butter, demerara, angostura bitters

SCREWED DRIVER 15 titos vodka, orange juice, prosecco

RUM RHAPSODY 15 bacardi rum, cranberry, orgeat, lime

SIGNATURE BLOODY MARY 16 candied bacon, olive, pepper, lime

FREE SPIRITED Mocktails

MIDNIGHT OASIS 12 blackberry shrub, fresh lime juice, ginger. served in rocks glass

NUTS OVER YOU 12 orgeat, fresh lime juice, cranberry. served in collins glass BRUT, REIMS, FR

DOM PERIGNON, BRUT, REIMS, FR.

TORRESELLA,

CHANDON BRUT, SPARKLING WINE

VEUVE CLICQUOT.

PROSECCO

RED & WHITE

CHAMPAGNE

& BUBBLES

GRGICH HILLS, SAUVIGNON BLANC, NAPA, CA.	16	58
LANGLOIS-CHATEAU, SANCERRE, LOIRE VALLEY, FR.	17	64
DAOU, CHARDONNAY, PASO ROBLES, CA.	15	60
CAKEBREAD, CHARDONNAY, NAPA VALLEY, CA	25	95
SANTA MARGHERITA PINOT GRIGIO, ITALY	18	69
WHISPERING ANGEL DRY ROSÉ, PROVENCE, ITALY	15	60
ANGELINE, PINOT NOIR, MENDOCINO COUNTY. CA.	15	56
MARTIN RAY, CABERNET SAUVIGNON, NAPA, CA.	10	70
SAUVIGINON, NAPA, CA.		10

BEER

GLASS | BOTTLE

40

56

110

450

GLASS | BOTTLE

12

14

IMPORT MODELO 9

PERONI 9

HEINEKEN 0.0 7

DOMESTIC FIRESTONE 8

FAT TIRE 8

BALLAST POINT 9

DRAFT 10 ROTATES SEASONALLY, INQUIRE WITH SERVER

MORNING BREW

COFFEE 5

MACCHIATO 6

LATTE 6

CAPPUCCINO 6.50

AMERICANO 6

OTHER BEVERAGES

FRESH JUICE 6 SODAS 4 LEMONADE 4 STRAWBERRY LEMONADE 6 HOT CHOCOLATE 5 TEA 5

SPA WATER 12 cucumber juice, lime, demerara, mint, soda water. served in rocks glass