

# CRAFT COCKTAILS

MSK Summer Sangria - 15  
Signature House Blend / Argonaut Brandy / Seasonal Fruit

MSK Pimm's Cup - 16  
Pimm's No. 1 Liqueur / Aloe / Cucumber / Citrus / Club Soda

Fruit Salad, Yummy Yummy - 19  
Gruven Vodka / Freshly Squeezed Lemon / Caravella Limoncello / Freshly Muddled Blueberries / Cane Syrup / Alameda Vice

The Beekeeper - 17  
Citadelle Gin / Paddy's Irish Whiskey / Freshly Squeezed Lemon / Honey / Cardamom / Elderflower

Daunte's Infante - 17  
Vago Mezcal / Freshly Squeezed Lime / Orgeat / Ancho Reyes / Chateau Aloe / Cucumber / Jalapeno / Tonic Water

La Dolce Vita - 16  
Citadelle Gin / Freshly Squeezed Lemon / Elderflower / Sevez Honey Lavender Liqueur / Hampton Water Sparkling Rose

Crushin' On You - 17  
Gruven Vodka / Freshly Squeezed Lemon / Grapefruit / Fresh Strawberry / Mint / Aperol / Cane Syrup

Tennessee Stoned - 16  
Barrel-Aged Redemption Bourbon / Freshly Squeezed Lemon / Amaro Montenegro / House-Made Plum Syrup / Plum Bitters

One In A Melon - 16  
Watermelon Infused El Distilador Tequila / Freshly Squeezed Lime Juice / Orange Liqueur / Cane Syrup / Fresh Watermelon Juice

Tropical Rye-Tai - 17  
Redemption Rye / Grand Marnier / Freshly Squeezed Lime / Pineapple / Orgeat / Angostura Bitters

Sweet Caroline - 17  
Capurro Pisco / House-Made Apricot Syrup / Freshly Squeezed Lime / Amaro Nonino / Apricot Liqueur / Peach Bitters / Dow 10 Year Tawny Float

# BEERS

## DRAFT BEER

Kolsch | Coast | Calicraft 11  
Hefeweizen | Hugs | Almanac 11  
Pilsner | Bo Pils | East Brother 11  
IPA | Cool Kidz | Calicraft 12  
Hazy IPA | Love Hazy | Almanac 11  
Strawberry Lemonade Seltzer | Alameda Vice | Alameda 12

## CANNED BEVERAGES

Meyer Lemon & Raspberry | Bloom | Calicraft 12  
P.O.G. | Bloom | Calicraft 12

# WINE

3 oz/6oz

[Blanc de Blancs Brut](#) | Les Allies | Burgundy, FR 6/12

[Cremant D'Alsace Rosé](#) | N.V Pierre Sparr | Alsace, FR 7/14

[Rosé](#) | 2021 Il Poggione Brancato Rosato | Montalcino, IT 7/14

[Pinot Gris](#) | 2022 Loveblock | Marlborough, NZ 7/14

[Sauvignon Blanc](#) | 2022 Robert Mondavi | Napa Valley, CA 8/16

[Unoaked Chardonnay](#) | 2023 Cave De Lugny | Burgundy, FR 8/16

[Sauvignon Blanc](#) | 2025 Wairau River | Marlborough, NZ 7/13

[Chardonnay](#) | 2024 Frank Family | Los Carneros, CA 10/20

[Chardonnay](#) | 2023 Darling | Sonoma CA 7/14

[Côtes Du Rhône](#) | 2021 Vidal-Fleury | Rhône, FR 7/14

[Pinot Noir](#) | 2022 Louis Latour Valmoissine | Verdon, FR 8/16

[Cabernet Sauvignon](#) | 2022 Alexander Valley Vineyards | Alexander Valley, CA 10/20

[Cabernet Sauvignon](#) | Vintage Monticello Vineyards | Napa, CA 12/25

[Syrah](#) | 2023 Darling | Sonoma CA 8/16

[Nero D'Avola](#) | 2023 Cusumano | Sicily, IT 6/12

[Toscana](#) | 2022 Ricasoli 1141 "Antico Feudo" | Tuscany, IT 7/14



## 07.06.26 Brunch & Lunch

We value **quality** over quantity. **Sustainability** over mass production. **Natural** over artificial. We strive to find the ripest fruits, humanely-raised protein & freshest grains all while working with local, sustainable farms, ranches & fisheries. We politely decline all menu substitutions. Please disclose all allergies to your server to ensure your safety. Consumption of undercooked meats may be harmful.

**4% Card Processing Fee** added to all card transactions. Parties of 6 or more will be charged a **20% service fee**.

**Brunch**  
Served Until 3 pm

## OMELETTES

All omelettes are served with a side of mixed greens and Acme toast  
+ bacon 3 / ham 3 / fennel sausage 3 / avocado 3

MSK - 22

Organic Medjool Dates / Laura Chenel Chèvre

Caggiano Chicken Apple Sausage - 21

Gruyere / Brentwood Corn

House-Made Nduja Sausage- 22

Fresh Ricotta / Red Onion

Ledesma Family Farms Heirloom Tomato - 20

Basil / Feta

Niman Ranch Ham - 21

Brie

## BENEDICTS

Niman Ranch Ham - 26

Two Poached Eggs / Hollandaise

Caggiano Chicken Apple Sausage - 28

Organic Carrot / Summer Squash / Two Poached Eggs /

Fire Roasted Tomatillo Salsa / House-Made Toasted Breadcrumbs

Mary's Fried Chicken & French Toast - 31

Two Poached Eggs / Chipotle Maple Hollandaise

Smoked Salmon - 29

Cabrillo Farms Blue Lake Beans / English Pea / Two Poached Eggs /

Brentwood Corn / House-Made Toasted Breadcrumbs / Hollandaise

## WATER & SODA

San Benedetto 6 / 11

Spring Water

San Benedetto 6 / 11

Sparkling Mineral Water

Boylan Hand Crafted Soda 6

Cola | Diet Cola | Root Beer

Bene Soda 5

Ginger Beer | Tonic Water

Club Soda | Grapefruit Soda

## NO CONSEQUENCES

15

Moscow Fuel

Seedlip Garden / Lemon / Cane Syrup / Ginger Beer

Palom-ish

Seedlip Spice / Grapefruit / Lime / Cane Syrup /

Grapefruit Soda

Raspberry Grove

Seedlip Grove / Lime / Cane Syrup / Raspberry Shrub / Club

Soda

Blush Spritz

TÖST N/A Sparkling Wine / Giffard N/A Aperitif

Faux-Groni

Pathfinder Non-Alcoholic Spirit / Giffard

Non-Alcoholic Aperitif

Passionately Yours

Seedlip Grove / Lime / Passionfruit / Hibiscus / Lavender /

Mint / Club Soda

Italian 57

Seedlip Spice / Lemon / Strawberry / TOST N/A

Sparkling Wine

Desert Rose

Seedlip Garden / Lime / Prickly Pear / Cucumber / Club Soda

## FRESH JUICE

Fresh Squeezed Organic Juice 6

Orange | Grapefruit

Fresh Squeezed Lemonade 6

Arnold Palmer 6

Organic Apple Juice 6

North Coast

Organic Pineapple Juice 6

Lakewood

Organic Cranberry Juice 6

Harney & Sons

## TEA & COFFEE

Black Iced Tea 5

Double Espresso 5

Brewed Coffee 6

Iced Coffee 6

Cafe au Lait 6

Americano 6

Cappuccino 6

Cortado 6

Latte 7

+2 vanilla | chocolate | caramel | lavender

Espresso con Panna 7

Hot Tea 7

Mocha 8

Using all Organic

Mr. Espresso Coffee | Harney & Sons Tea | Clover Milk

Seedlip is a distilled, non-alcoholic spirit from the United Kingdom  
that is made with spices, botanicals & herbs.

Lunch  
Served Until 5 pm

## SMALL & TO SHARE

Cup of Soup - 6 / Bowl of Soup - 12

Warm Olives - 10

Mediterranean Olive Mix / Castelvetro / Garlic

BelGioioso Burrata - 19

Wild Arugula / Prosciutto / Heirloom Tomato / Kalamata Olive /  
McCauley Olive Oil / Acme Toast

Wood Fired Oven Roasted Rose Lane Farms Summer Squash - 12

Basil / Garlic Confit

Corn Off The Cobb - 13

Chili Butter / Avocado Crema / Cotija

Kashke Bademjan - 16

Sourdough Flatbread / Fermented Yogurt

Deep Fried Green Tomatoes - 10

House Made Aioli

## SANDWICH

+Add MSK Fries 6 | +Add Organic Mixed Greens 6

Painted Hill's Burger - 19

MSK Pickles / Red Onion / Romaine / Sharp White Cheddar /  
Ledesma Family Farms Heirloom Tomato

Mary's Fried Chicken - 21

House Made Lemon Aioli / Romaine / Cabbage Slaw

Grilled Eggplant - 18

Basil Pesto / Fresh Mozzarella / Wild Arugula / Local Tomato / MSK Pickles

Saffron & Yogurt Marinated Skewers

Woodfire Flatbread / Persian Cucumber Salad / Sumac / Herb Dressing

Joojeh Chicken Thigh - 21 | Filet Mignon - 26

BLT&A - 23

Applewood Smoked Bacon / Romaine / Aioli / Avocado /  
Ledesma Family Farms Heirloom Tomato / MSK Pickles

Chicken Olviah - 18

Persian Potato Salad / Hard Boiled Egg / English Pea / MSK Pickles

## SALADS

+Mary's Chicken 9 / Steak 12 / Wild Fish of the Day 15 / Smoked Salmon 12

Cabrillo Farms English Pea Salad - 21

Applewood Smoked Bacon / Yukon Potato / Macerated Onion / Little Gem / Point  
Reyes Blue Cheese / Mustard Dressing

Cabrillo Farms Fava Bean Salad - 21

Avocado / Pickled Onion / Radish / Feta / Little Gem / Herb Yogurt Dressing /  
Persian Cucumber

Grilled Ponce Farms Peach Salad - 20

Point Reyes Blue Cheese / Organic Mixed Greens / Candied Almonds /  
Cabernet Dressing

Ledesma Family Farms Heirloom Tomato - 20

Avocado / Laura Chenel Chèvre / Organic Mixed Greens / Sunflower Seeds /  
Balsamic Dressing

## WOOD FIRED PIZZA

Margherita - 23

Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 26

Corn / Tomato Sauce / Mozzarella

Housemade Nduja / Ricotta - 29

Spicy Pork Salumi / Rose Lane Farm Summer Squash / Mozzarella /  
Spring Onion / Calabrian Chili Honey

Prosciutto - 29

Garlic Confit / Mozzarella / Wild Arugula / Parmesan /  
Ledesma Family Farms Cherry Tomato

Roasted Black Mission Fig - 27

Point Reyes Blue Cheese / Creamy Onion / Thyme / Aged Balsamic / Mozzarella

## PIZZA ADD-ONS

Parmaggiano Reggiano 4  
Kalamata Olives // Wild Arugula // Red Onions // Garlic Confit 3  
Fennel Sausage // Ham // Pepperoni 5  
Burrata // Prosciutto 6

## ENTREES

Three Wild Fish Tacos - 29

Cabbage Slaw / House Made Fire Roasted Tomatillo Salsa / Sour Cream

Mary's Chicken al Mattone - 29

Ledesma Family Farms Heirloom Tomato Panzanella / Demi-Glace

Catch of the Day - 38

Italian Butterbean Ragu / Meyer Lemon Salsa

Summer Squash & Brentwood Corn Ravioli - 27

Rose Lane Farms Summer Squash / Ricotta

Wild Rock Fish & Chips - 29

Beer Batterer / MSK Fries / Cabbage Slaw / Housemade Caper Tarter Sauce

## ENTREES

French Toast - 26

Acme Levain / Roasted Plum / Apricot / Peach /  
Marscapone / Organic Maple Syrup  
[+ chocolate chips 3](#)

Persian Breakfast - 26

Wood-Fired Flatbread / Feta / Persian Cucumber /  
Almonds / Fresh Herbs / Kalamata Olives /  
Heirloom Tomatoes / Salted Butter / House Made Jam

Old-Fashioned Potato Hash - 27

House Made Pork Fennel Sausage / Yukon Gold Potato /  
Acme Levain / Red Onion / Two Organic Sunny Side Eggs

Old-Fashioned Veggie Hash - 27

Seasonal Vegetables / Yukon Gold Potato /  
Acme Levain / Red Onion / Two Organic Sunny Eggs

Niman Ranch Ham Chilaquiles - 27

Scrambled Eggs / Jalapeno / Red Onion / Mi Rancho Corn Tortilla Strips /  
House Made Fire Roasted Tomatillo Salsa / Sour cream

## BRUNCH SIDES

Acme Levain Toast - 6

Salted Butter / House Made Jam    Painted Hill's Apple Smoked Bacon - 7    Banana / Chocolate Chip Bread Pudding - 4

Caggiano Chicken Apple Sausage - 7    House Made Pork Fennel Sausage - 7    Two Organic Eggs Any Style - 7

Yukon Gold Roasted Potato - 14    Seasonal Fruit - 12    Avocado Toast - 14

Marscapone Toast - 15

Fruit, Straus Yogurt & House Made Granola - 15

House Made Strawberry Rhubarb Jam / Local Honey

**Join Us for Late Night Chef's Special  
Last Hour of Service Every Night**

**\$38**

**Chef's Daily Choice of Protein**

Roasted Herbed Potatoes / Arugula Salad with Parmesan

5 oz glass of

2025 Wairau River, Sauvignon Blanc

or

2023 Cusumano, Nero D'Avola

## BOOZY BRUNCH

Mimosa - 14

Fresh Squeezed Orange / Fresh Squeezed  
Grapefruit / Organic Pineapple / Organic  
Cranberry

Boozy Latte - 15

Chocolate / Hazlenut / Sea Salt Caramel

MSK Bloody Mary - 15

[+2 Hanson Habanero Vodka](#)

Espresso Martini - 16

Grüven Vodka / Mr. Black Coffee Liqueur /  
Fresh Espresso / Cane Syrup

### **Bottomless Mimosas**

Bottomless Mimosas will be available  
for \$34 per person, each party will be  
limited to one choice of juice, time  
limit of 60 minutes.