

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

Cantaloupe Confidential - 17
Melon Infused Vago Mezcal / Freshly Squeezed Lime / Fresh Cantaloupe / Passionfruit / Pineapple / Green Chartreuse / 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 | NapaValley, CA 8/16
Unoaked Chardonnay | 2023 Cave De Lugny | Burgundy, FR 8/16
Sauvignon Blanc | 2025 Wairau River | Maralborough, 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



07.17.26 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**.

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

Heirloom Peppers / Corn / 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 Romano Beans / English Pea / Two Poached Eggs /

Brentwood Corn / House-Made Toasted Breadcrumbs / Hollandaise

Shakshuka - 27

Fresh Cranberry Beans / Tomato / Two Poached Eggs / Organic Spinach /

Acme Toast

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 Apertif

Faux-Groni

Pathfinder Non-Alcoholic Spirit / Giffard

Non-Alcoholic Apertif

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

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

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

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

Roasted Organic Shishito Peppers - 12
Romesco Sauce

Kashke Bademjan - 16
Sourdough Flatbread / Fermented Yogurt

Deep Fried Green Tomatoes - 10
House Made Aioli

Corn Off The Cob - 13
Chili Butter / Cotija Cheese

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
+Add Fried Green Tomatoes 4

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

MSK Greek Salad - 20
Ledesma Family Farms Heirloom Peppers / Red Onion / Tomato / Cucumber /
Tomato Vinaigrette / Feta Cheese / Little Gem

Organic Heirloom Melon Salad - 22
Prosciutto / Organic Mixed Greens / Cabernet Dressing / Laura Chenel Chevre

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

Parmagiano 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 / Heirloom Cherry Tomato Salsa

Wild Rock Fish & Chips - 29
Beer Batterer / MSK Fries / Cabbage Slaw / Housemade Caper Tarter Sauce

Pasta Alla Norma - 27
Roasted Eggplant / Tomato Sauce / Spring Onion / Ricotta Salata

|| [Gluten Free Pasta Available Upon Request](#) ||

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

ENTREES

French Toast - 26
Acme Levain / Plum / Strawberry / 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

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

Mascarpone Toast - 15
House Made Strawberry Rhubarb Jam / Local Honey Fruit, Straus Yogurt & House Made Granola - 15

BOOZY BRUNCH

Mimosa - 14
Fresh Squeezed Orange /Fresh Squeezed
Grapefruit / Organic Pineapple /Organic
Cranberry

Boozy Latte - 15
Chocoláte / Hazlenut / Sea Salt Caramel

MSK Bloody Mary - 15
[+2 Hanson Habenaro Vodka](#)

Espresso Martini - 16
Gruven 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.