

THANKSGIVING BREAKFAST

Thursday, November 26, 2020

7:00AM - 10:00AM

pantry

Morning Parfait 12

yogurt | seasonal berries | house granola

Lox and Bagel 15

cold smoked salmon | red onion | caper | heirloom tomato | onion cream cheese | toasted bagel

Bob's Red Mill Oats 9

dried cranberries | brown sugar

coop

Coddled Eggs* 16

asparagus | bacon | cream | gruyere | sourdough | smashed potato

Florentine Benedict* 14

canadian bacon | spinach | hollandaise | smashed potato | english muffin

Crab Benedict* 19

asparagus | tomato | hollandaise | capers | smashed potato | english muffin

Homestyle* 14

2 eggs any style | smashed potato | sausage or bacon | choice of toast

Carnitas Omelet* 17

onion | cilantro | queso fresco | roasted poblano & avocado salsa | smashed potato

griddle

Churro Waffle 14

cinnamon maple sugar | dulce de leche | raspberry powder

Belgian Waffle 14

bananas foster | confectioners' sugar | maple syrup

Buttermilk Pancakes 13

chantilly cream | maple syrup

choice of blueberry, strawberry, raspberry, or chocolate chip

PARTIES OF SIX OR MORE WILL HAVE AN EIGHTEEN PERCENT SERVICE CHARGE ADDED TO THE FINAL BILL.

We adhere to the monterey bay aquarium seafood watch guidelines.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

signature cocktails

Sangria 10

Mimosa 9

Garden Bloody Mary 11

vodka, house-made bloody mary mix, bacon

St. Basil's Cocktail 13

vodka, st. germain, grapefruit juice, sprite, basil, cucumber

Cold Brew Martini 15

vodka, cold brew coffee, grand marnier, vanilla simple syrup, orange bitters

Blackberry Bramble 10

gin, muddled blackberries, creme de cassis, simple syrup, lemon

Barrel Aged Boulevardier 14

whiskey, campari, sweet vermouth, orange peel

Original Mai Tai 11

rum, triple sec, simple syrup, orgeat syrup, lime

CFK Daly Iced Tea 11

sweet tea vodka, lemon, mint agave syrup

CFK Winter Paloma 11

tequila, agave syrup, grapefruit, lime, sage

CFK Smoked Old Fashioned 16

bourbon, simple syrup, angostura bitters, orange bitters

Some Like It Hot 13

vodka, muddled chile & strawberries, lime juice. strawberry simple syrup

Mezcal Penicillin 12

vida mezcal, lemon, ginger honey simple syrup

on tap

Wines

Chateau St. Jean, **chardonnay**, california
6 oz \$10 | 9 oz \$15 | carafe \$38

Mohua, **sauvignon blanc**, new zealand
6 oz \$10 | 9 oz \$15 | carafe \$38

Carmel Road, **pinot noir**, central coast
6 oz \$13 | 9 oz \$19 | carafe \$50

ROTATING BEER TAPS 8

Our taps rotate often to bring you fresh flavors from imported and domestic brewers. Ask your server about our current selection of seasonal beer, IPA, pilsner, and local brews.

wines by the stem

Sparkling

Kenwood Vineyards, **brut**, "yulupa cuvée", california 9

Paul Cheneau, **brut**, "cava", catalonia, spain 9

Avissi, **prosecco**, italy 10

White

Wiens, **fume blanc**, riverside 6 oz \$11 | 9 oz \$16

Benvolio, **pinot grigio**, italy 6 oz \$9 | 9 oz \$13

Seaglass, **reisling**, monterey-santa barbara 6 oz \$9 | 9 oz \$12

Marshall Stuart, **sauvignon blanc**, contra costa county, california
6 oz \$9 | 9 oz \$12

Kentia, **albarino**, rias baixas, spain 6 oz \$9 | 9 oz \$13

Peltzer, **syrah rose**, temecula 6 oz \$8 | 9 oz \$11

Matanzas Creek, **chardonnay**, alexander valley 6 oz \$15 | 9 oz \$22

Sycamore Lane, **chardonnay**, california 6 oz \$8 | 9 oz \$12

Red

Robert Renzoni, **sangiovese**, temecula 6 oz \$11 | 9 oz \$16

Niner, **red blend**, paso robles 6 oz \$11 | 9 oz \$16

Marshall Stuart, **cab franc**, contra costa county, california
6 oz \$12 | 9 oz \$18

Robert Renzoni, **tempranillo**, temecula 6 oz \$9 | 9 oz \$12

Landmark, **pinot noir**, california 6 oz \$13 | 9 oz \$19

TintoNegro, **malbec**, argentina 6 oz \$12 | 9 oz \$16

Sycamore Lane, **merlot**, california 6 oz \$8 | 9 oz \$12

Sycamore Lane, **cabernet sauvignon**, california 6 oz \$8 | 9 oz \$12

Martin Ray, **cabernet sauvignon**, sonoma 6 oz \$15 | 9 oz \$22