

JACK'S PATIO

BRUNCH

Wednesday -Sunday 8:00am – 2:00pm

ENTRÉE

beech-wood pacific smoked salmon | 16
capers, cream cheese, pickled onions,
country bread

country-style bread & fried eggs | 9 | 16
avocado, roasted pepper and onions, pea
shoots, Saba,

banana french toast | 14
dulce de leche, fresh fruit

farmstead ricotta & lemon pancakes | 14
yerena farms berries, lemon zest

poached eggs | 19
choice of baked ham, portobello
mushrooms or crab cake, braised greens &
heirloom carrots, hash brown, traditional
hollandaise

express breakfast | 16
two eggs any style, choice of bacon,
chicken & apple sausage or ham, hash
browns, choice of toast

huevos rancheros tostada GF | 18
black beans, mexican chorizo, guajillo
salsa, tomatillo salsa, shaved cabbage,
queso fresco

Build your own omelette | 17
choices: mushrooms, onions, peppers,
chives, cheddar, swiss, queso fresco
bacon, ham, chicken apple sausage,
chorizo, guajillo chili salsa, tomatillo salsa,
hollandaise

COFFEE

drip coffee or decaf | 4

JUICE | 5

**cranberry | pineapple | tomato
orange | grapefruit | apple**

JACK' FAVORITE

Available 11:00am-2:00pm

kennebec potato chips | 6
charred onion dip, diablo sea salt

the jack's lounge burger | 18
chefs seeded bun, true monterey jack
cheese, grilled onion, aioli, fries

chicken bacon melt | 16
thick cut toast, caramelized onion, gruyere
cheese, artichoke and herb pesto, fries

harvest vegetable wrap | 17
Spinach tortilla, piquillo pepper hummus,
cous cous, harvest vegetables, olive
tapenade, baby lettuce & vinaigrette

pacific catch tacos | 24
Radish and cabbage slaw, cilantro and
lime crema, salsa Fresca, baby lettuce &
vinaigrette

TEA | 4

green
jasmine green
gunpowder green

black
aged earl grey
breakfast blend

white
orange spice

turmeric tea
three roots

herbal
chamomile lemon
moroccan mint
rooibos chai

ICED BEVERAGES | 4

**coke | diet coke | sprite | root beer
iced tea
light lemonade**