

THANKSGIVING BRUNCH

Thursday, November 25, 2021

6:30 AM - 11:00 AM

pantry

Morning Parfait 12

yogurt | seasonal berries | house granola

Lox and Bagel 17

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 | poached eggs | smashed potato | english muffin

Crab Benedict* 19

asparagus | tomato | hollandaise | poached eggs | smashed potato | english muffin

Homestyle* 14

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

Carnitas Omelet* 17

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

CFK Burger* 16

certified angus beef | asadero cheese | chile rajas | b&b pickles | sweet onion |
roasted garlic kewpie | romaine | carly's buns | add smoked bacon 2

griddle

Churro Waffle 14

dulce de leche | powdered raspberry

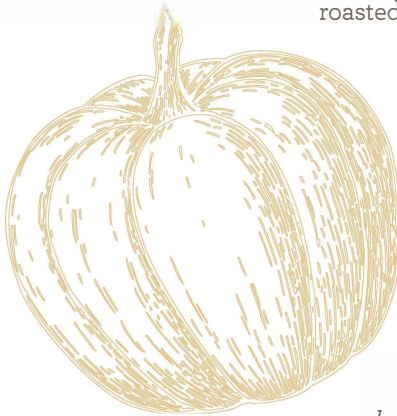
Belgian Waffle 14

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 12

damiana, tequila, hibiscus, orange, sparkling wine

CFK Garden Bloody Mary 14

Garden Party 16

bombay sapphire gin | triple sec | rosemary basil syrup | lemon

Palomar Sunrise 14

pimms | tequila | hibiscus | orange | bubbles

Cherrywood 18

bulleit bourbon | luxardo | chocolate bitter | cherrywood smoke

Dovetail 14

tequila | jalepeno agave nectar | grapefruit | lime

Lucky Tanuki 17

kaiyo whiskey | domaine de canton | lime | ginger beer

All Hail the Queen 16

woodenville bourbon | old fashioned syrup | lemon | orange | campari | egg whites

Porter's Spiced Punch 15

captain morgan | chai syrup | pineapple | house grenadine | lime | orange

nightcap

The Secret Menu 15

vodka | kahlua | chai syrup | coconut milk

Staff Magic 15

vodka | frangelico | modern times cold brew | kahlua

The Todd 16

drambuie | toddy tea | lemon juice

on tap

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

Mohua, **sauvignon blanc**, new zealand
glass 13 | carafe 39

Carmel Road, **pinot noir**, central coast
glass 14 | carafe 42



wines by the stem

Sparkling

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

La Marca, **prosecco**, italy 12

Domain Laurier, **brut rosé**, ceres, california 10

White

Benvolio, 2018 **pinot grigio**, italy 14

Marshall Stuart, 2019 **sauvignon blanc**, contra costa county, california 11

Monte de Oro 2017 'estate grown', **viognier**, temecula, california 16

Trefethen, 2018 **chardonnay**, oak knoll 18

Matanzas Creek, 2017 **chardonnay**, alexander valley 20

Fallbrook, **white zinfandel**, fallbrook, california 12

Red

Broadside, 2016 **red blend**, paso robles 13

Marshall Stuart, 2015 **cab franc**, contra costa county, california 15

Robert Renzoni, 2018 **tempranillo**, temecula 13

Landmark, 2016 **pinot noir**, california 17

Tinto Negro, 2015 **malbec**, argentina 16

Vina Robles, 2018 **cabernet sauvignon**, paso robles, california 16

Murphy Goode, 2017 **cabernet sauvignon**, alexander valley, california 18

Fallbrook, 2018 **syrah**, fallbrook, california 14

Rosé

Fleur de Mer, 2019 **rosé**, cotes de provence, france 16