THE BUTCHER THE BAKER
THE CAPPUCCINO MAKER

SHARED

HOMESTYLE CORNBREAD
Sophie's homestyle skillet baked cornbread with cultured butter and honey. 15 **cornbread mix contains lard*

EMPANADAS
Choice of beef, spinach and cheese, or breakfast empanadas with a side of salsa verde (2 pc). 10

DUBAI DRIP PANCAKE
Fluffy buttermilk pancakes layered with silky dark chocolate sauce, milk chocolate sauce, macerated strawberries, roasted phyllo flakes, and Nutella, then finished with a cloud of light, creamy pistachio butter. 19

SKILLET BAKED LEMON RICOTTA PANCAKE
Signature fluffy house pancake mixed with fresh lemon and ricotta. Garnished with marshmallow foam and seasonal berries. 17

BANANAS FOSTER FRENCH TOAST
Pecan nougatine, caramelized bananas, bourbon caramel sauce. 21

AVOCADO TOAST
Sunflower seeds, radish, cilantro, marinated peppers. 16 ❖ Add smoked salmon +7 ❖ Add egg +5

A LA CARTE

THE BUTCHER'S BENEDICT
Buttermilk biscuits, hollandaise, choice of *chicken apple sausage, applewood smoked bacon, fried chicken, or avocado. 22 ❖ Substitute beef short rib or smoked salmon. +3

SOUTHWEST POWER SALMON BOWL
Grilled salmon over fluffy basmati rice with diced avocado, heirloom tomatoes, sweet corn, and spring mix. Finished with sweet BBQ sauce, creamy avocado dressing, queso fresco, crunchy corn nuts, and a lime wedge for a vibrant, southwest-inspired brunch bowl. 28

BLACKENED CHICKEN ROSÉ
Penne pasta tossed with fresh garlic, basil, baby heirloom and sun-dried tomatoes in a creamy house-made sauce, finished with Parmesan cheese and topped with a perfectly blackened chicken breast. 29

CHICKEN PARMESAN POMODORO
Crispy golden breaded chicken breast topped with rich marinara and melted mozzarella and Parmesan cheeses, served over a bed of tender angel hair pasta. 29

CALIFORNIA BLTA
Applewood-smoked bacon, lettuce, heirloom tomatoes, fresh avocado, caramelized onions, and chipotle aioli layered on toasted sourdough. 21

BREAKFAST BURRITO
Scrambled eggs, *chicken apple sausage, avocado, kale, potatoes, monterey jack, spinach and herb tortilla, side salsa. 17

VEGAN BURRITO
Vegan soy chorizo mixed with scrambled tofu, avocado, roasted tomato salsa, and kale served with a salsa verde. 17

BUTTERMILK PANCAKES
Maple butter and syrup. 16 ❖ Add berries +5

CLASSIC BRUNCH

Served with breakfast potatoes, fresh fruit, potato bites, or a side market salad. ❖ Substitute sweet potato fries +3

STEAK & EGGS
Tender 7 oz citrus-marinated prime skirt steak, 2 cage-free eggs, with a choice of toast. 43 ❖ Substitute egg whites +2.

PARISIAN SOFT OMELETTE
French-style soft omelette finished with beurre blanc and freshly cut chives, with a choice of toast. 23 ❖ Add salmon roe* +6

CREATE YOUR OWN OMELETTE
3 egg omelette with the choice of standard or egg whites, and a choice of toast. 21 ❖ Add mushrooms (hen of the woods), tomatoes, spinach, onion, roasted bell pepper, american, cheddar, gorgonzola, monterey jack, or feta +1 each ❖ Add ham, bacon, or *chicken apple sausage +2 each ❖ Add avocado or smoked salmon +3

SKILLET BAKED MUSHROOM OMELETTE
Hen of the woods mushrooms, onion jam, parmesan cheese, fingerling potatoes, and kale chips, with a choice of toast. 27

SKILLET BAKED SEAFOOD OMELETTE
Shrimp, smoked salmon, calamari, salmon roe, crème fraîche, dill, and nori, with a choice of toast.* 32

CROISSANT BREAKFAST SANDWICH
Cage-free eggs, gruyere cheese, avocado, arugula, house-made tomato jam. 21 ❖ Add bacon or *chicken apple sausage +4 ❖ Add smoked salmon +7

TRADITIONAL BREAKFAST
Two cage-free eggs of any style, applewood smoked bacon or *chicken apple sausage with a choice of toast. 25

BRUNCH ACCESSORIES

MIMOSA FLIGHT
Sampling of flavors: orange, wild hibiscus, and strawberry. 26

COLORBURST ART LATTE
Hand-painted latte. 12

PERSONALIZED COLORBURST ART LATTE
Hand-painted latte. Personalized colorburst art (limited). 18

THE BUTCHER'S BLOODY MARY
BBCM's signature vodka Bloody Mary with a ham, bacon, and grilled cheese sandwich topper. 21

YOGURT GRANOLA PARFAIT
Mixed berries, vanilla, orange zest, honey, and house-made granola. 13

CHIA PUDDING
Banana, almond milk, toasted almonds. 11

SOUPS & SALADS

To any salad: ❖ Add fried or grilled chicken +6 ❖ Add grilled or blackened salmon or shrimp +12 ❖ Add Steak +21

MEDITERRANEAN SALAD
Cucumbers, red onions, avocado, hearts of palm, kalamata olives, heirloom tomatoes, capers, feta cheese, extra virgin olive oil, salt & pepper, lemon. 19

AUTHENTIC CAESAR SALAD
A 30-year-old recipe. Whole baby romaine leaf salad tossed with homemade Caesar dressing, Parmigiano Reggiano, butter roasted croutons, topped with crispy shallots. 17

CALIFORNIA COBB SALAD
Butter & romaine lettuce, egg, chicken, heirloom tomato, bacon, red onion, sweet chives, avocado, gorgonzola, dijon mustard vinaigrette. 17

SKIRT STEAK SALAD
A hearty mix of baby greens and arugula tossed with cherry tomatoes, julienned red onion, and crumbled Gorgonzola in a balsamic dressing. Finished with fresh avocado and a tender 7 oz citrus-marinated prime skirt steak, sliced and drizzled with house-made salsa verde. 43

PLATES

Served with breakfast potatoes, fresh fruit, potato bites, or a side market salad. ❖ Substitute sweet potato fries +3

SHORT RIB BURGER
Braised short rib, gruyere, crispy shallots, arugula, brioche bun, herb aioli with a side of au jus. 26

BUTCHER'S BURGER
Wagyu and angus beef blend, gruyere, onion jam, herb aioli, lettuce, pickles, brioche bun. 26

TRUFFLE CHICKEN SANDWICH
Fried chicken breast, spicy truffle chili sauce, pickles, apple-kale carrot slaw, brioche bun. 25

THE BUTCHER'S WRAP
Grilled or fried chicken, bacon, lettuce, tomato, and herb aioli in a spinach wrap. 20

SIDES

Breakfast Potatoes 7
Potato Bites 7
Sweet Potato Fries 9
Avocado (1/2) 6
Applewood Smoked Bacon 7
Chicken Apple Sausage 7
*contains pork casing
Cage-Free Eggs 9
Fruit Cup or Bowl ..... 7 / 12
Grilled Asparagus (served with salsa verde) 9
Assorted Pastries

Automatic gratuity of 20% added to groups of 6 or more. We will only split the bill 4 ways maximum.

* Eating raw or uncooked meat, poultry, eggs, or seafood poses a health risk. Thorough cooking of such foods reduces the risk of illness.

BBCM understands the challenges people face with allergies or managing food and beverage sensitivities in their lives. That is why it is vital that we are very upfront about our allergy policies. BBCM operates in enclosed kitchens and we do not have separate equipment dedicated to the preparation of allergen-based food requests. Our menu items may come in contact with ingredients or common allergens not listed on our menu. We want all of our guests to have an enjoyable dining experience, so please speak with a manager when ordering to discuss your dietary concerns and obtain more information. If you have a severe allergy, we recommend that you dine elsewhere, as our facility may not be able to meet your specific needs. Thank you for choosing BBCM.

NON-ALC BEVERAGES

BOTTLED SODA
Mexican Coke, Mexican Sprite, Mexican Squirt, Club Soda, Diet Coke, Ginger Beer 5

BOTTLED WATER
Saratoga—still or sparkling 9

ASSORTED JUICES
coconut, orange, apple, pineapple, cranberry or grapefruit 8

LITTLE WEST PRESSED JUICES
Gingersnap, Go Big, Quench or Sunrise 11
Green Detox 12

LEMONADE
traditional 5
strawberry, hibiscus, mango or passion fruit 6
matcha 7

ICED TEA
black or Arnold Palmer 5
mango, hibiscus or passion fruit 6

ORGANIC TEA
Earl Grey, English breakfast, Moroccan mint, sencha or Egyptian Chamomile 5

HOT CHOCOLATE 5

MIMOSAS

MIMOSA FLIGHT
Sampling of flavors: orange, wild hibiscus, and strawberry 26

MIMOSA
Luca Paretti prosecco and fresh orange juice 19

CRAFTED REFRESHERS

WATERMELON MINT
Fresh watermelon muddled with mint leaves 10

PASSION FRUIT
Passion fruit, agave, fresh mint, and sparkling soda 12

ARTISAN COFFEE

Enjoy any of our coffees hot or cold, regular or decaf. ❖ Substitute oat, almond, or soy milk +1 ❖ Add a single shot +1.5 Add a double shot +2.5
❖ ADD A SHOT OF BAILEYS OR KAHLÚA TO YOUR DRINK +6

SIGNATURE LATTES

HAND-PAINTED COLORBURST LATTE (whole milk only) 12

PERSONALIZED COLORBURST ART (whole milk only) 18

LATTE (iced or hot) 5.95

SPECIALTY LATTE (Tahitian Vanilla, Vanilla, SF Vanilla, Hazelnut, SF Hazelnut, Brown Sugar, Mexican Mocha) 6.5

LAVENDER BREEZE LATTE (Espresso blend, fragrant lavender, coconut) 7

GOLDEN COAST LATTE (Espresso blend, honey, coconut, topped with whipped cream and toasted coconut flakes) 9

NON ESPRESSO LATTES

MATCHA LATTE (Grade A) (sweetened or unsweetened) 8

CHAI LATTE 7

ESPRESSO

ESPRESSO (Espresso Blend—Costa Rica, Sumatra & Colombia) 4
AMERICANO 4.25
MACCHIATO (Hot Only) 4.25
CORTADO (Hot Only) 4.5
FLAT WHITE (Hot Only) 4.75
CAPPUCCINO 5.25

HOUSE COFFEE

MEDIUM ROAST (Costa Rica) 4
FRENCH ROAST (Brazil, Colombia & Guatemala) 4

COLD BREW COFFEE

20-HOUR PROCESS 6

CRAFT COCKTAILS

DAYLIGHT PALOMA
Tequila, agave syrup, lime juice, grapefruit soda. 18

TEQUILERO CUP
Cucumber, tequila, fresh lime juice, agave, tajin. 18

BBCM'S ESPRESSO MARTINI
Vodka, coffee liqueur, and espresso. 21

LYCHEE BLOSSOM
Soho lychee liqueur, lychee, St-Germain elderflower liqueur, agave, lychee juice. 18

APEROL SPRITZ
Aperitivo, prosecco, sparkling water. 18

THE BUTCHER'S BLOODY MARY
Vodka, seasoned tomato juice, garnished with lemon, celery, cucumber, olives. 18 ❖ Add ham, bacon, grilled cheese sandwich. +3

SANDIA MIA
Fresh watermelon, tequila, agave, fresh lime juice. 18

WITH PASSION
Vodka, St-Germain elderflower liqueur, passion fruit purée, lime juice, agave, mint. 18

KENTUCKY WAKE-UP
Bourbon, cold brew coffee, maple syrup, whipped cream, cinnamon. 18

CUCUMBER FIZZ
St-Germain elderflower liqueur, cucumber, fresh lime juice, club soda, prosecco, mint. 18

WINES & BEERS

SPARKLING

GLS / BTL

BRUT PROSECCO, LUCA PARETTI ..... 16 / 45
Veneto, Italy.

BRUT, ROEDERER ESTATE ..... 18 / 67
Anderson Valley, California

CABERNET FRANC, CRÉMANT ROSÉ, DOMAINE DE NERLEUX ..... 15 / 56
"la folie des loups," Loire, France

BRUT, DUVAL-LEROY 109
Champagne, France

ROSÉ

GLS / BTL

ROSÉ, VIEVITE ..... 14 / 55
Côtes de Provence, France 2024

BEER

BLUE MOON, BELGIAN WHITE (5.4%) 10
LAGUNITAS IPA, AMERICAN IPA (6.2%) 10
BIG NOISE, PALE LAGER (4.6%) 9
PERONI, NON ALC (0.0%) 8

WHITE

GLS / BTL

PINOT GRIGIO, LIVIO FELLUGA ..... 18 / 67
Collio, Italy 2021

SAUVIGNON BLANC, SPY VALLEY ..... 14 / 55
Marlborough, New Zealand 2022

SANCERRE, MAISON CHANTAL ..... 20 / 85
France 2025

CHARDONNAY, TWO IN THE BUSH, BIRD IN HAND ..... 12 / 45
Australia 2024

RED

GLS / BTL

PINOT NOIR, BENTON LANE ..... 16 / 60
Willamette Valley, Oregon 2021

TOSCANA, SANGIOVESE & MERLOT, MAZZEI ..... 12 / 45
"Poggio Badiola" Tuscany, Italy 2020

CABERNET SAUVIGNON, PASO-D'ORO ..... 17 / 65
Paso Robles, California 2021