



ESTD 2014

**AT WATER
TAVERN**
S A N F R A N C I S C O

BRUNCH MENU

FARMER'S MARKET ORGANIC VEGETABLE HASH

potatoes, house hot sauce, two eggs your way, biscuit

12

TOFU SCRAMBLE

hen of the woods, tomatoes, basil, baby kale, red onion, garlic, turmeric, romesco sauce

15

CHILAQUILLES

housemade tortillas, rancho gordo beans, potatoes, green chilis, cheddar & jack cheese, fried eggs

14

TWO EGGS ANY STYLE

bacon or breakfast sausage, breakfast potatoes, biscuit

15

CROQUE MADAME

smoked ham, country bread, jacob's swiss cheese, dijon mustard, bechamel, over easy egg
summer green salad

17

DUNGENESS CRAB CAKE BENEDICT

grilled heirloom tomatoes, meyer lemon hollandaise, house potatoes

18

PAM'S GLUTEN FREE PANCAKES

toasted coconut fruit compote, warm grade a maple syrup, whipped butter

15

BREAD PUDDING FRENCH TOAST

warm grade a maple syrup, drunken currants

16

SIDES

BREAKFAST SAUSAGE 5 • SMOKED BACON 5

TWO EGGS YOUR WAY 6 • POTATOES 5 • SEASONAL FRUIT PLATE 8



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S A N F R A N C I S C O

BLOODIES

BLOODY MARY CHOOSE ONE 12
ketel one
rutte celery gin
absolut peppar
mescal

MARY VERDE 12
st george green chile vodka, tomatillo, cilantro,
lime, white pepper

MICHELADA 8
modelo, house made bloody mary, tajin rim

BUBBLES

MAS FI 7/33
cava rosé

VOVETTI 11/44
prosecco – italy

HENRIOT 17/68
champagne – reims

LAURENT PERRIER 72
champagne – nv brut

GRAPEFRUIT APEROL SPRITZ 10
champagne, grapefruit juice, aperol

LAVENDER FIZZ 10
violet liqour, lavender bitters

PEACH BELLINI 10
peach puree

COCKTAILS

SPIKED ICE COFFEE 10
coffee, stoli vanilla vodka, frangelico

AVIATION 10
boodles gin, lemon, luxardo marascinio, crème
yvette

EARL GREY COCKTAIL 10
hendricks gin, honey syrup, earl grey

ROSÉ SANGRIA 10
billetté rose, peach, lemon, strawberry, brandy,
sparkling

TEA & COFFEE

ROAST CO BLEND DRIP 3.5

ROAST CO ESPRESSO 4

LATTÉ 4.5

CAPPUCCINO 4.5

HOT TEA 3.5

nile valley chamomile

grand crimson red

heirloom Sencha green

pacific peppermint

