

RICOTTA DOUGHNUTS 5
key lime

OYSTER SHOOTER 3
bloody mary mix, lemon

BLOODY MARY 5
vodka, house mix, pickled veggies

MIMOSA 3
sparkling wine, fresh oj

SMALL PLATES

EAST AND WEST COAST OYSTERS*
3 EACH ½ DOZEN 18
cucumber mignonette, cocktail sauce

SHRIMP COCKTAIL*
FIVE SHRIMP 15 TWELVE SHRIMP 36
pickled market vegetables,
remoulade, cocktail sauce

SMOKED CLAM DIP* 10
crispy potato chips, chives, sour cream

POTTED SMOKED SALMON* 14
avocado salsa verde, farro cracker,
caper berry

GRILLED ASPARAGUS 12
deviled egg, hummus, aleppo pepper

CRAB CAKES* 16
arborio rice, lemon aioli,
celery root salad

CLAM CHOWDER* 8
clams, bacon, potato

BRUNCH COCKTAILS

CURRENT RADLER 7
sierra nevada hefeweizen,
ginger liqueur, grapefruit juice

THE BELAFONTE 8
bourbon, velvet falernum,
spiced syrup, lemon

VIOLET FIZZ* 8
gin, creme de violette,
egg white, soda

CLOPEN 8
fernet branca, dark rum,
cold brew coffee, absinthe whip

ANTOINETTE 11
salt city vodka, elderflower,
grapefruit, lime, rhubarb bitters,
sparkling wine

IRISH COFFEE 8
Whiskey, coffee,
sweet, house cream

BRUNCH SPECIALTIES

CURRENT OMELETTE AQ
3&3 OMELETTE 10
bacon, green onion, cheddar, house potatoes

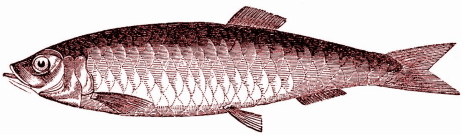
EGGS BENEDICT* 10
tasso ham, tomato, hollandaise sauce,
toasted ciabatta, house potatoes

THE SCHOONER BREAKFAST 8
2 eggs, ham or bacon, potatoes

SHRIMP CHILAQUILES 14
guajillo chile sauce, black bean,
avocado, fried egg

BISCUITS AND GRAVY 10
cheddar biscuits, green chile gravy, eggs

UN-COMMON BURGER* 15
pickled red onion, beehive seahive cheddar,
fry sauce, house fries or salad
add fried egg 2



FISH

BLACKENED FISH AQ
nicoise salad, caper salsa verde, egg

CRAB BENEDICT* 18
kale, poached eggs, avocado,
hollandaise, house potatoes

HANGTOWN FRY* 14
fried oysters, scrambled eggs,
mushroom, bacon, sourdough

FISH TACOS* 12
daily fish, spicy slaw,
tomato ginger salsa, house cut fries

HOUSEMADE WAFFLES

LEMON WAFFLE 8
crème fraîche, seasonal fruit,
vermont maple syrup

BUTTERMILK FRIED CHICKEN* 15
white cheddar-green onion waffle,
jalapeno maple syrup

SALADS

CARAMELIZED ORGANIC SALMON* 15
soy-sake marinade, baby kale,
carrot, orange-tamarind vinaigrette

SEAFOOD COBB* 21
prawn, crab, scallop, local egg,
bacon, tomato, avocado,
creamy avocado-ranch dressing

GRAIN 10
chickpeas, arugula, feta, cucumber, olives,
radish, red onion, champagne-mustard
vinaigrette

HOUSE SALAD 6
arugula, parmesan, sunflower seed,
lemon, olive oil

CUCUMBER SALAD 10
Eden Valley labneh, dill focaccia,,
pine nut, picked herbs

SIDES

BACON OR HAM 3

HOUSE POTATOES 2

2 EGGS YOUR WAY 3

BISCUIT 2

SEASONAL FRUIT 6

TOAST AND JAM 3