

# SNACKS & SMALL PLATES

<b>APPLEWOOD SMOKED BACON</b> smoked guava jam, coffee salt	\$8
<b>SWEET POTATO TATER TOTS</b> g&v 'seasoned salt', buttermilk ranch	\$7
<b>JAMON SERRANO CROQUETAS</b> roasted stone fruit jam, béchamel, onion	\$6
<b>CARBONARA FRIES</b> black truffle crema, bacon, grana padano <i>soft egg \$2</i>	\$12
<b>LOCAL FISH TIRADITO*</b> rocoto leche de tigre, sweet potato, cilantro	\$15
<b>SHRIMP CEVICHE*</b> aji amarillo, avocado, red onion, jalapeño	\$15
<b>WAGYU BEEF TARTARE*</b> capers, challah toast, egg yolk	\$15

# BRUNCH PLATES

<b>AVOCADO TOAST</b> dried fresno chile, lime, sesame seeds, soft egg	\$14
<b>THE BURGER*</b> lettuce, heirloom tomato, grana padano, mayo	\$18
<b>ROASTED TOMATO SANDWICH</b> serrano, pesto, grana padano	\$12
<b>FRIED CHICKEN SANDWICH</b> ranch, lettuce, red onion	\$15
<b>STEAK &amp; EGGS*</b> 10oz churrasco, bodega style eggs	\$32
<b>GRILLED SHRIMP 'PITA'</b> cucumber yogurt, lettuce, pickled onion	\$18
<b>COQUITO FRENCH TOAST</b> coconut milk, cinnamon, vanilla-maple	\$12
<b>BAGEL &amp; HOUSE CURED LOX</b> capers, heirloom tomato, red onion, cucumber	\$18
<b>AMERICAN BREAKFAST</b> 2 fried eggs, applewood smoked bacon, hashbrowns	\$14

# SHARED PLATES

<b>STONE OVEN WHOLE CHICKEN</b> mojo canario, roasted escarole	\$38
<b>28OZ BONE-IN ANGUS RIBEYE*</b> bodega style eggs, roasted potatoes & vegetables	\$88

# SALADS

<b>WATERMELON</b> lime crema, cotija cheese, cilantro, jalapeño	\$12
<b>G&amp;V CAESER CHOPPED</b> challah croutons, grana padano, black pepper <i>chicken \$5   shrimp \$7   fish \$16</i>	\$11
<b>BIBB LETTUCE</b> bacon, hazelnut, apple, g&v dressing <i>chicken \$5   shrimp \$7   fish \$16</i>	\$11
<b>GRILLED SHRIMP</b> miso vinaigrette, carrot, cucumber, avocado	\$15
<b>HEIRLOOM TOMATO</b> fennel, leche de tigre, red onion, basil <i>chicken \$5   shrimp \$7   fish \$16</i>	\$13

# EGG PLATES

<b>HUEVOS ROTOS</b> soft eggs, jamon serrano, grated tomato	\$16
<b>STONE OVEN BAKED EGGS</b> cauliflower, roasted garlic cream, grana padano <i>cured meat \$6   truffle sauce \$4</i>	\$12
<b>BREAKFAST SANDWICH</b> bodega style eggs, bacon, cheese <i>served with french fries</i>	\$14
<b>CRAB CAKE BENEDICT</b> soft poached eggs, hollandaise, g&v 'old bay'	\$19
<b>BROCCOLI BENEDICT</b> soft poached eggs, hollandaise, grana padano	\$17

# ROSÉ

	GLASS	BOTTLE
<b>GRAHAM BECK SPARKLING BRUT ROSÉ 2010</b> Robertson, South Africa	-	\$54
<b>CHATEAU LA GORDONNE</b> Provence, France	\$12	\$38
<b>LISTEL GRAIN DE GRIS</b> France	-	\$35
<b>MASSAYA ROSÉ</b> Bekaa Valley, Lebanon	\$10	\$38
<b>COEUR DE ROSÉ RESERVE</b> Cotes De Provence, France	\$13	\$46
<b>VEUVE CLICQUOT BRUT ROSÉ</b> Champagne, France	-	\$180

# BRUNCH COCKTAILS

	GLASS	PITCHERS
<b>BLOODY MARY</b> sazon completa, 'frita sauce', lime	\$10	\$35
<b>MIMOSA</b> orange juice & sparkling wine	\$10	\$35
<b>SANGRIA</b> chablis, sauvignon blanc, passion fruit vodka fresh fruit	\$10	\$35
<b>WATERMELON MOJITO</b> fresh watermelon, mint simple, bacardi rum	\$12	\$40
<b>GLASS AND VINE MULE</b> tito's vodka, bundaberg ginger beer, fresh lime juice	\$13	\$45

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.