

BRUNCH ACCESSORIES

MIMOSA

made with luca paretto prosecco and fresh orange juice. 19

MIMOSA FLIGHT

sampling of flavors: orange, wild hibiscus, and strawberry. 26

COLORBURST LATTE

hand painted latte. 13
personalized colorburst art (limited availability). 18

CALIFORNIA FRUIT BOWL *Gluten conscious† Vegan*
market fresh berries, seasonal fruit. 14

CHIA PUDDING

banana, almond milk, toasted almonds. 14

ALL-DAY BRUNCH

served with breakfast potatoes, fresh fruit, or side market salad.
sub sweet potato fries. +3

THE BUTCHER'S EGGS BENEDICT*

butter milk biscuits, hollandaise, choice of
thick-cut bacon, fried chicken or avocado. 26
beef short rib, smoked salmon. 29

TRADITIONAL BREAKFAST*

two eggs - any style, thick-cut bacon or chicken sausage, toast. 22

SKILLET BAKED SEAFOOD OMELET*

shrimp, smoked salmon, calamari, salmon caviar,
crème fraîche, dill, nori. 27

SKILLET BAKED SAUSAGE OMELET*

cherry tomatoes, artichokes. 24

SKILLET BAKED MUSHROOM OMELET*

hen of the woods mushrooms, onion jam,
parmesan cheese, potato, kale chips. 24

BREAKFAST BURRITO*

scrambled eggs, chicken-apple sausage, avocado, kale,
potatoes, monterey jack, spinach and herb tortilla, side salsa. 21

VEGAN BREAKFAST BURRITO* *Vegan*

seared marinated tofu, vegan soy chorizo, avocado, kale,
spinach tortilla, side salsa. 21

BACON, EGG & CHEESE SANDWICH

scrambled egg, american cheese, bacon, tomato jam, brioche bun. 18

CROISSANT BREAKFAST SANDWICH*

cage-free egg, gruyère cheese, avocado, arugula, tomato jam. 18
add bacon or chicken sausage 4 add smoked salmon* 7

AVOCADO TOAST & EGGS*

two eggs, sunflower seeds, radish, cilantro, marinated peppers. 21
add smoked salmon* 7

STEAK & EGGS*

prime flat iron steak, hollandaise, two cage-free eggs, toast. 35

add breakfast potatoes, fresh fruit, or side market salad \$4

PEACH BOURBON BUTTERMILK PANCAKES

peach bourbon compote, maple butter and syrup. 21

BANANAS FOSTER FRENCH TOAST

pecan nougatine, bourbon caramel sauce. 21

YOGURT PARFAIT *Vegetarian*

mixed berries, vanilla, quinoa granola. 16

VEGETABLES & SIDES

BREAKFAST POTATOES	7
POTATO BITES	7
SWEET POTATO FRIES	9
GRILLED BROCCOLINI	12
GRILLED ASPARAGUS	12
served with salsa verde.	
AVOCADO (1/2)	6
THICK CUT BACON (2).....	7
CHICKEN APPLE SAUSAGE (2).....	7
CAGE-FREE EGGS* (2).....	6
FRUIT CUP	7

SHAREABLES

MARGHERITA FLATBREAD

pomodoro sauce, fresh mozzarella, shaved parmesan, fresh basil. 19
add pepperoni, beef short rib, or hen of the woods mushrooms +4

EMPANADAS

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

AVOCADO TOAST

sunflower seeds, radish, cilantro, marinated peppers. 18

SOUPS & SALADS

TOMATO BISQUE

sour cream, parmesan, sour dough crostini. cup 7 / bowl 11

GRILLED SALMON SALAD* *Gluten conscious†*

cucumber, radish, tomato, black rice, watercress,
fresno chilies, ginger vinaigrette. 29

FRIED CHICKEN COBB SALAD

avocado, bacon, tomato, cotija cheese, little gem lettuce,
sherry vinaigrette. 23

STRAWBERRY FIELDS SALAD

chopped romaine, spinach, currants, candied pecans, feta,
strawberry yogurt vinaigrette. 20
add chicken or tofu. 6 / add shrimp or salmon 9

GRILLED CHICKEN SALAD

cucumber, avocado, goat cheese, salsa verde,
green goddess dressing. 23

CLASSIC CAESAR SALAD

creamy caesar dressing, shaved parmesan, croutons. 20
add chicken or tofu. 6 / add shrimp or salmon 9

SANDWICHES & BURGERS

includes choice of potato bites, fresh fruit, or side market salad.
sub sweet potato fries. +3

SHORT RIB SANDWICH

gruyère, crispy shallots, arugula, brioche bun, side au jus. 26

SPICY TRUFFLE CHICKEN SANDWICH

fried chicken breast, spicy truffle chili sauce, pickles,
shaved carrots, apple-kale slaw, brioche bun. 23

FRIED CHICKEN SANDWICH

red-pepper-cumin-honey drizzle, apple-kale slaw,
brioche bun. choice of spicy or mild. 21

CHICKEN PESTO PANINI

burrata, kale pesto, tomatoes, arugula, pickled onion,
ciabatta bread. 21

THE BUTCHER'S WRAP

your choice of grilled or fried chicken, bacon, lettuce,
tomato, and herb aioli in a spinach wrap. 20

1/2 POUND BUTCHER'S BURGER*

a blend of wagyu and angus beef, gruyère,
onion jam, herb aioli, lettuce, pickles, brioche bun. 26

THE IMPOSSIBLE VEGAN BURGER *Vegan*

secret sauce, lettuce, red onion, tomato, vegan bun. 23

LARGE PLATES

RED WINE BRAISED BEEF SHORT RIB

creamy mashed potatoes, kale chips. 45

STEAK FRITES

prime flat iron steak, potato bites, salsa verde. 35

GRILLED SALMON

creamy mashed potatoes, grilled broccolini. 37



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

†BBCM's kitchen is not a gluten-free environment and we are not able to guarantee
that any menu item can be completely free of allergens.

A suggested gratuity of 18% is applied for all parties of 6+. If you would like to have this gratuity
adjusted please ask to speak to a manager.



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NON-ALC BEVERAGES

BOTTLED SODA

mexican coke, mexican sprite, sparkling soda, diet coke. 5

BOTTLED WATER

still or sparkling. 8

JUICE

orange, apple, pineapple, cranberry, or grapefruit. 8

LEMONADE

traditional, strawberry, hibiscus, or passion fruit. 7
matcha. 8

ARTISAN COFFEE DRINKS

enjoy any of our coffees hot or cold. regular or decaf.
substitute oat, almond, or soy milk +1 add extra shot +1.5

ADD A SHOT OF BAILEY'S OR KAHLUA TO YOUR ESPRESSO DRINK \$6

SIGNATURE LATTES

hand painted bbcm colorburst latte (whole milk only). 13
personalized colorburst art (whole milk only). 18
tahitian vanilla, mexican mocha, or caramel latte. 7
grade A matcha latte (sweetened or unsweetened). 9

ESPRESSO

Espresso	4	Macchiato	4.50
Americano	4.25	Cappuccino	5.25
Latte (iced or hot)	5.50		

HOUSE COFFEE

medium (ethiopian) or dark roast (colombian). 4

COLD BREW COFFEE

20-hour process. 6

ORGANIC TEA.

earl grey, english breakfast, sencha, pacific mint, or chamomile. 5

CRAFT COCKTAILS

SANDIA MIA

fresh watermelon, tequila, agave,
fresh lime juice. 18

TEQUILERO CUP

cucumber, tequila, fresh lime juice,
agave, tajin. 18

LEMONGRASS FIZZ

vodka, armagnac blanche, lemongrass
cordial, sparkling water. 18

BUTCHER'S BLOODY MARY

vodka, seasoned tomato juice,
garnished with celery, pickles, olives,
cherry tomato, and a ham, bacon and
gruyère grilled cheese sandwich. 20

APEROL SPRITZ

aperitivo, prosecco, sparkling water. 18

WITH PASSION

vodka, st-germain elderflower liqueur,
passion fruit purée, lime juice, agave. 18

KENTUCKY WAKE-UP

bourbon, cold brew coffee, maple syrup,
hand-whipped heavy cream, cinnamon. 18

SANGRIA

brandy, triple sec, red wine, lemon, lime,
apple, green apple, hibiscus, ginger beer. 18

WINES

MIMOSA

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SPARKLING

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		

BLANC DE BLANCS, LEGROS BAYO & FILS	155	
premier cru, champagne, france 2012		

ROSÉ

ROSÉ OF PINOT NOIR, FLOWERS	72	
sonoma coast, california 2022		

ROSÉ, DOMAINE OTT "BY OTT"	16	59
cotes de provance, france 2022		

WHITE

RIESLING, NIK-WEIS	14	55
"old vines," mosel, germany 2020		

VINHO VERDE, ESPORÃO	12	45
"bico amarelo," portugal 2021		

PINOT GRIGIO, LIVIO FELLUGA	18	67
collio, friuli-venezia giulia, italy 2021		

SAUVIGNON BLANC, SPY VALLEY	14	55
marlborough, new zealand 2022		

SANCERRE, MAISON BELLES COTES	24	89
"les caillottes" loire, france 2022		

CHARDONNAY, CRU	14	49
santa lucia highlands, california 2020		

RED

PINOT NOIR, BENTON LANE	16	60
willamette valley, oregon 2021		

TEMPRANILLO, BODEGAS UGALDE	14	55
rioja crianza 2018, spain		

TOSCANA, SANGIOVESE & MERLOT, MAZZEI	12	45
"poggio badiola" tuscany, italy 2020		

RED BLEND, LEVIATHAN (BY ANDY ERICKSON)		79
napa valley, california 2020		

CABERNET SAUVIGNON, PASO-D'ORO	17	65
paso robles, california 2021		

BEER

COORS BANQUET (5.0%)	10
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CORONADO ORANGE AVE. WIT (5.2%)	10
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FIRESTONE 805 BLONDE ALE (4.7%)	10
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BLUE MOON BELGIAN WHITE (5.4%)	10
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ANGEL CITY IPA, ON TAP (6.1%)	10
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PERONI, ON TAP (5.1%)	10
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