

BRUNCH ACCESSORIES

MIMOSA

made with cupcake prosecco and fresh orange juice. 14

MIMOSA FLIGHT

sampling of flavors: orange, wild hibiscus, and strawberry. 21

COLORBURST LATTE

hand painted latte. 12
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. 12

ALL-DAY BRUNCH

served with breakfast potatoes, fresh fruit, or side market salad.
sub sweet potato fries. +2

THE BUTCHER'S EGGS BENEDICT*

butter milk biscuits, hollandaise, choice of
thick-cut bacon, fried chicken or avocado. 24
beef short rib, smoked salmon. 27

TRADITIONAL BREAKFAST*

two eggs - any style, thick-cut bacon or chicken sausage, toast. 19

SKILLET BAKED SEAFOOD OMELET*

shrimp, smoked salmon, calamari, salmon caviar,
crème fraîche, dill, nori. 25

SKILLET BAKED SAUSAGE OMELET*

cherry tomatoes, artichokes. 22

SKILLET BAKED MUSHROOM OMELET*

hen of the woods mushrooms, onion jam,
parmesan cheese, potato, kale chips. 22

BREAKFAST BURRITO*

scrambled eggs, chicken-apple sausage, avocado, kale,
potatoes, monterey jack, spinach and herb tortilla, side salsa. 18

VEGAN BREAKFAST BURRITO* *Vegan*

seared marinated tofu, vegan soy chorizo, avocado, kale,
spinach tortilla, side salsa. 18

BACON, EGG & CHEESE SANDWICH

scrambled egg, american cheese, bacon, tomato jam, brioche bun. 16

CROISSANT BREAKFAST SANDWICH*

cage-free egg, gruyère cheese, avocado, arugula, tomato jam. 16
add bacon or chicken sausage 4 add smoked salmon* 7

AVOCADO TOAST & EGGS*

two eggs, sunflower seeds, radish, cilantro, marinated peppers. 18
add smoked salmon* 7

STEAK & EGGS*

prime flat iron steak, hollandaise, two cage-free eggs, toast. 29

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

PEACH BOURBON BUTTERMILK PANCAKES

peach bourbon compote, maple butter and syrup. 18

BANANAS FOSTER FRENCH TOAST

pecan nougatine, bourbon caramel sauce. 18

YOGURT PARFAIT *Vegetarian*

mixed berries, vanilla, quinoa granola. 14

VEGETABLES & SIDES

BREAKFAST POTATOES	6
POTATO BITES	6
SWEET POTATO FRIES	8
GRILLED BROCCOLINI	11
GRILLED ASPARAGUS	11
served with salsa verde.	
AVOCADO (1/2)	5
THICK CUT BACON (2)	6
CHICKEN APPLE SAUSAGE (2)	6
CAGE-FREE EGGS* (2)	5
FRUIT CUP	7

SHAREABLES

MARGHERITA FLATBREAD

pomodoro sauce, fresh mozzarella, shaved parmesan, fresh basil. 16
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) 8 / (6pc) 21

AVOCADO TOAST

sunflower seeds, radish, cilantro, marinated peppers. 15

SOUPS & SALADS

TOMATO BISQUE

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

SEARED SALMON SALAD* *Gluten conscious†*

cucumber, radish, tomato, black rice, watercress,
fresno chilies, ginger vinaigrette. 25

FRIED CHICKEN COBB SALAD

avocado, bacon, tomato, cotija cheese, little gem lettuce,
sherry vinaigrette. 21

STRAWBERRY FIELDS SALAD

chopped romaine, spinach, currants, candied pecans, feta,
strawberry yogurt vinaigrette. 18
add chicken or tofu. 6 / add shrimp or salmon 9

GRILLED CHICKEN SALAD

cucumber, avocado, goat cheese, salsa verde,
green goddess dressing. 21

CLASSIC CAESAR SALAD

creamy caesar dressing, shaved parmesan, croutons. 17
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. +2

SHORT RIB SANDWICH

gruyère, crispy shallots, arugula, brioche bun, side au jus. 24

SPICY TRUFFLE CHICKEN SANDWICH

fried chicken breast, spicy truffle chili sauce, pickles,
shaved carrots, apple-kale slaw, brioche bun. 20

FRIED CHICKEN SANDWICH

red-pepper-cumin-honey drizzle, apple-kale slaw,
brioche bun. choice of spicy or mild. 19

CHICKEN PESTO PANINI

burrata, kale pesto, tomatoes, arugula, pickled onion,
ciabatta bread. 19

THE BUTCHER'S WRAP

your choice of grilled or fried chicken, bacon, lettuce,
tomato, and herb aioli in a spinach wrap. 18

1/2 POUND BUTCHER'S BURGER*

a blend of wagyu and angus beef, gruyère,
onion jam, herb aioli, lettuce, pickles, brioche bun. 24

THE IMPOSSIBLE VEGAN BURGER *Vegan*

secret sauce, lettuce, red onion, tomato, vegan bun. 21

LARGE PLATES

RED WINE BRAISED BEEF SHORT RIB

creamy mashed potatoes, kale chips. 38

STEAK FRITES

prime flat iron steak, potato bites, salsa verde. 34

GRILLED SALMON

creamy mashed potatoes, grilled broccolini. 30



*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.



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). 12
 personalized colorburst art (whole milk only). 18
 tahitian vanilla, mexican mocha, or caramel latte. 7
 grade A matcha latte (sweetened or unsweetened). 8

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. 5

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

NON-ALC BEVERAGES

BOTTLED SODA

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

BOTTLED WATER

still or sparkling. 5

JUICE

orange, apple, pineapple, cranberry, or grapefruit. 7

LEMONADE

traditional, strawberry, hibiscus, or passion fruit. 6

CRAFT COCKTAILS

SANDIA MIA

fresh watermelon, tequila, agave, fresh lime juice. 17

TEQUILERO CUP

cucumber, tequila, fresh lime juice, agave, tajin. 17

LEMONGRASS FIZZ

vodka, armagnac blanche, lemongrass cordial, sparkling water. 17

BUTCHER'S BLOODY MARY

vodka, seasoned tomato juice, garnished with celery, pickles, olives, cherry tomato, and a ham, bacon and gruyère grilled cheese sandwich. 19

WITH PASSION

vodka, st-germain elderflower liqueur, passion fruit purée, lime juice, agave. 17

APEROL SPRITZ

aperitivo, prosecco, sparkling water. 17

KENTUCKY WAKE-UP

bourbon, cold brew coffee, maple syrup, hand-whipped heavy cream, cinnamon. 17

SANGRIA

brandy, triple sec, red wine, lemon, lime, apple, green apple, hibiscus, ginger beer. 17

WINES

WHITE

	gls	btl
PINOT GRIGIO, RUFFINO tuscan, italy	11	44
SAUVIGNON BLANC, Z ALEXANDER north coast, california	10	39
CHABLIS, SIMONNET FEBVRE chablis, france	16	65
VIOGNER, ZACA MESA central coast, california	11	44
CHARDONNAY, SIMI sonoma county, california	11	44
CHARDONNAY, FLOWERS sonoma coast, california	27	108

ROSÉ

	gls	btl
ROSÉ, PINK FLAMINGO roussillon, france.	10	40
ROSÉ, CHÂTEAU D'ESCLANS whispering angel, cotes de provence, france.	15	60

RED

	gls	btl
PINOT NOIR, LOUIS LATOUR burgundy, france	15	60
MERLOT, MARKHAM napa valley, california	15	60
CABERNET SAUVIGNON, JORDAN napa valley, california		125

BUBBLES

	gls	btl
PINOT BRUT, LOUIS POMMERY sonoma valley, california	14	56
BRUT, VEUVE CLICQUOT champagne, france		145

BEER

CRAFT BOTTLED BEER

COORS BANQUET (5.0%)	9
CORONADO ORANGE AVE. WIT (5.2%)	9
FIRESTONE 805 BLONDE ALE (4.7%)	9
BLUE MOON BELGIAN WHITE (5.4%)	9
PILSNER URQUELL (4.4%)	9

ON TAP

ANGEL CITY IPA (6.1%)	10
PERONI (5.1%)	10



SUNRISE

Orange, Carrot, Coconut Water, Lemon, Ginger, Turmeric

PERFECT YOUR GLOW — Make today the day with this energetic and refreshing blend. With high levels of Vitamin C, feel lighter and brighter throughout your whole body—from head to toe. Shine on y'all. \$9



GO BIG

Beet, Kale, Carrot, Apple, Wheatgrass, Lemon, Ginger

BOOST THAT IMMUNITY — Go big or go home with this perfect blend to help you rid your body of the bad and fill it with the good. This baby is packed full of healthy antioxidants and contains an entire day's worth of vitamins and minerals. \$9



DETOX GREENS

Orange, Carrot, Coconut Water, Lemon, Ginger, Turmeric

DRINK YOUR GREENS - Keep your body balanced with this detoxifying blend. Enjoy the benefits of steady energy and accelerated recovery with all its deep green goodness. \$12



GINGERSNAP

Fuji Apple, Green Apple, Ginger, Lemon

SNAP INTO ACTION - Say hello to your next best friend. This perfect blend packs a punch to help energize, aid with digestion, bust any bad vibes, and get you through the day. \$9



BBCM'S FEATURED LOCAL JUICERY