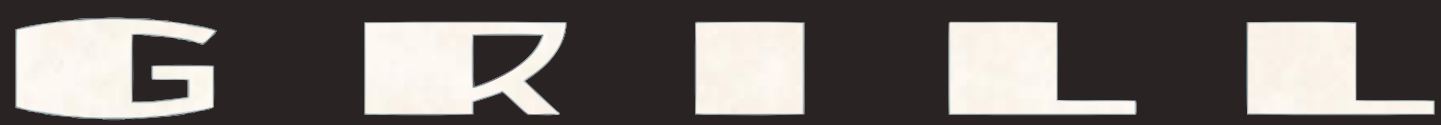


# ESQUIRE



## BREAKFAST

SERVED DAILY FROM 5:00AM UNTIL 10:00AM

### Eggs Benedict 19.89

Niman Ranch ham, toasted brioche, hollandaise, herbed potatoes

### Bacon & Avocado Omelet 18.39

Cheddar, green onions, herbed potatoes, toast

### Avocado Toast 15.50

Sunflower seeds, watermelon radish, pickled red onion, herbs  
Add a poached egg, 3.99

### Two Egg Breakfast 16.99

Chicken apple sausage or bacon, herbed potatoes, toast

### Huevos Rancheros 17.59

Two sunny-side up eggs, corn tortillas, spicy roasted tomato sauce, black beans, chorizo, avocado, sour cream

### Brioche French Toast 15.99

Banana, sliced almonds, butter, maple syrup

**SCAN THE QR CODE AT YOUR TABLE TO ORDER & PAY WITH YOUR PHONE**

## SPECIALTY COCKTAILS

### Guava Margarita

Don Julio, guava purée, Fever-Tree sparkling pink grapefruit, shaken and served on the rocks with a lime wedge

### Bloody Mary

Vodka, tomato juice, Worcestershire, Tabasco, horseradish, stirred and served over ice with a lime wedge and olives

### The Esquire Margarita

Siete Leguas Silver tequila, agave nectar, fresh lime juice, shaken and served on the rocks with a lime wedge

### Maker's Whiskey Sour

Maker's Mark, simple syrup, lemon juice, orange juice, stirred and served on the rocks with a cherry and orange

### Mai Tai

Denizen rum, Grand Marnier, orgeat syrup, fresh lime juice, shaken and strained over ice and served with mint and lime

**ALSO SERVING A COMPLETE SELECTION OF PREMIUM SPIRITS, BEER & WINE**

## APPETIZERS

### Niman Ranch Beef Sliders\* 16.49

Caramelized onion, bleu cheese, iceberg

### Roasted Brussels Sprouts 12.89

Garlic-chili crisp, toasted sesame seed

### Chilled Shrimp Cocktail 22.00

Horseradish cocktail sauce, lemon

### Crispy Shrimp Tacos 17.99

Cabbage slaw, cashew-chipotle salsa, cilantro

### Avocado Toast 15.50

Sunflower seeds, watermelon radish, pickled red onion, herbs

## SALADS

### Caesar Salad 13.99

Romaine, garlic croutons, parmesan  
Add grilled chicken, 7.00

### Mixed Green Salad 9.99

Organic lettuces, roasted sunflower seeds, balsamic vinaigrette

## ENTRÉES

### Shrimp Fettuccine 29.00

Lemon, herbs, garlic, scallion, Fresno chili

### Grilled Ribeye Steak\* 44.00

Roasted fingerling potatoes, charred broccolini, caramelized cipolini onions, red wine butter

### Mac & Cheese

Cavatappi pasta, bechamel, white cheddar, parmesan, breadcrumbs  
Small 7.00 Large 13.50

## BURGERS & SANDWICHES

Served with your choice of French fries or salad

### Niman Ranch Natural Angus Beef Burger\* 19.50

Freshly ground, fully dressed  
Add cheddar, 2.25 • Add bacon, 3.99  
Add Point Reyes Blue Cheese, 2.99

### Niman Ranch Smoked Ham & Cheese 16.99

Balsamic onions, white cheddar, Dijonnaise

### Grilled Chicken Sandwich 18.99

Bacon, avocado, tomato, white cheddar, butter lettuce, mayonnaise

### Grilled New York Steak Sandwich\* 22.99

Chimichurri, watercress

### Bahn Mi 17.50

Grilled marinated pork, pickled vegetables, sriracha mayonnaise, cilantro, toasted baguette

## DESSERTS

### Carrot Cake 12.50

With cream cheese frosting & pecans

### Chocolate Mousse Cake 11.50

Dark chocolate sponge, white chocolate-coffee mousse, chocolate ganache, whipped cream