

Selfmade

BRUNCH

BY ADELINE

market brunch 10am - 3pm sunday's

SANDWICHES

- Thick Cut Maple Bacon** 13
- over medium egg • heirloom tomato • avocado • arugula
- Shaved Turkey**..... 11
- over medium egg • caramelized onion • gruyère
- Avocado Toast**..... 11
- heirloom tomato • extra virgin olive oil • cilantro crema
- Green Chile Pork Breakfast Burrito** 13
- roasted yukon potatoes • cheddar cheese •
scrambled eggs • salsa verde

SALADS

- add chicken 7 steak 10 salmon 10
- Heirloom Tomato** 11
- herbed ricotta • pickled onions • roasted garlic crouton •
simple vinaigrette
- Caesar** 10
- lacinato • raddichio garlic crouton • lemon-dijon vinaigrette •
reggiano
- Asparagus & Green Bean**..... 12
- taleggio • almonds • caramelized onions • fresno vinaigrette

FREE RANGE EGGS

- Two Eggs Your Way** 12
- maple bacon • toast • house jam
- Harvest Scramble**..... 10
- charred peppers • kale • crimini mushrooms •
goat cheese cream

DRINKS

Citrus5	Espresso2.75	Bloody Mary10
orange • grapefruit		new amsterdam vodka • house made bloody mary mix
Kombucha4.50	Cortado2.75	Mimosa10
assorted flavors		house champagne
Iced Tea3.50 4 4.50	Cappuccino4	Bellini10
green • black • prickly pear		assorted flavors
Soda3.50 4 4.50	Americano3.75 4.50	Arcadia Greyhound13
assorted flavors		ketel one vodka • grapefruit juice
Latte4.50 5.25	Cold Brew3.75 4.50	Spark Plug12
Flavored Latte4.75 5.50	Drip Coffee3.25 4	stoli vanilla • irish cream liqueur cold brew • coffee ice cube
Mocha4.75 5.50	Hot Tea3.50 4.50	
Chai4.75 5.50	assorted flavors	

*May contain raw or undercooked ingredients. Food items are cooked to order.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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WINE

White

Chardonnay	
Storypoint.....	10/40
Sonoma Cutrer	13/52
Trefethen.....	14/49
Penfolds Bin 311	98
Cloudfall.....	10/40
Laguna	14/49
Mer Soleil.....	12/42
La Crema.....	11/44
Newton	95
Hess.....	14/56

Alternative Whites

Emmolo Sauvignon Blanc	12/42
Saint Clair Sauvignon Blanc	15/53
Brancott Sauvignon Blanc	10/40
Tangent Sauvignon Blanc "in can"	12
Dos Cabezas Meskeoli.....	15/60
Vigneti del Sole Pinot Grigio	10/40

Rosé

Smoke Tree	15/60
Fleur de Mer.....	12/48
Conundrum	10/40
Tangent Rose "in can"	12
Whispering Angel.....	13/52

Pinot Noir

10 Span Central Coast	10/40
Solena Willamette Valley	16/64
Boen "Tri Country"	12/44
Jackson Estate Anderson Valley	14/49
Orin Swift "Slander" Santa Rita Hills	114

Cabernet Sauvignon

Stone Street Estate Vineyards.....	75
Penfolds Max's South Australia.....	18/64
Earthquake Lodi Appellation.....	15/55
Substance Columbia Valley	10/40
Fortnight Napa Valley.....	14/56
Napa Cellars Napa Valley.....	17/68
Silver Oak Alexander Valley	199
Newton Mt. Veeder.....	520
Jordan Alexander Valley.....	144
Caymus Rutherford	210

Alternative Reds

Smithereens Red Blend El Dorado	14/56
Conundrum Red Blend California.....	12/48
Kenwood "Jack London" Zinfandel.....	14/56
Penfolds Cabernet/Shiraz Blend	18/64
Terrazas Malbec Mendoza.....	10/40
Cheval De Andes Malbec Mendoza.....	299
Achaval Ferrer Malbec Mendoza	13/52
Lion Tamer Napa Valley	98
Bogle "Phantom" Red Blend California....	12/45
Klinker Brik Zinfandel	11/42

Red

SPARKLING / CHAMPAGNE

La Marca	10
Chandon Brut.....	16/64
Chandon Rosé.....	18/72
Conundrum Rosé.....	13/75
Taittinger Brüt	100
Veuve Clicquot Yellow Label	125
Perrier-Jouët Brüt	125
Perrier-Jouët Belle Epoque Rosé.....	650
Dom Pérignon	70/400

COCKTAIL

Adeline Lemonade 13

tito's vodka • lemonade • butterfly tea ice cube

Prickly Pear Margarita 14

don julio • agave nectar • prickly pear • lime

Spark Plug 12

stoli vanilla • irish cream liqueur
cold brew • coffee ice cube

Arcadia Greyhound 13

ketel one vodka • grapefruit juice

Berry Hydration 13

deep eddy vodka • coconut water
raspberry • mint • lime

Rosemary Punch 12

four roses bourbon • aperol • grapefruit soda
rosemary • prosecco

Arizona Mule 12

reyka vodka • prickly pear
ginger beer • lime

Old Fashioned 12

gentleman jack • orange
luxardo cherry • orange bitters

BEER

- Can 7 -

Bud Light
Corona
Coors Light
Dos Equis
Michelob Ultra
Papago Orange Blossom
Scottsdale Blonde
Stella Artois
Cucumber Crush
Killtifter
Copperstate IPA
Full Sail Sessions IPA

- Draft 8 -

Ask our server for
seasonal selections

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dinner open 4pm to close

B Y A D E L I N E

STARTERS

Smashed Avocado..... 10
fresno chiles • citrus • cilantro

Red Curry Chicken Skewers..... 10
onion • roasted pepper • quinoa

Roasted Vegetable Nachos.....9
tortilla chips • seasonal veggies • melted cheese • orca beans
jalapeño-cilantro crema
add short rib 6

Black Kale Hummus9
roasted carrots • shaved cauliflower • dukkah • house pita

Hanger Steak Taco 12
achiote • corn tortilla • pickled onions • jalapeño-cilantro crema

Tomato Bruschetta..... 11
Noble Bread • herb salad • burrata • balsamic

PIZZA

Roasted Chicken..... 13
african sweet pepper • onion

Margherita 12
burrata • crushed tomato • basil

Mushroom..... 12
goat cheese • arugula • truffle oil

Pepperoni 13
roasted garlic • taleggio

Asparagus 14
smoked mozzarella • fried egg • prosciutto

SALADS

add chicken 7 steak 10 salmon 10

@ **Roasted Beets** 11
apple • avocado • mandarin • cauliflower
smoked scallion pesto

Caesar 10
lacinato • raddichio • roasted garlic crouton
lemon-dijon vinaigrette • reggiano

Heirloom Tomato 11
herbed ricotta • pickled onions • roasted garlic crouton
simple vinaigrette

Asparagus + Green Bean..... 12
taleggio • almonds • caramelized onion • fresno vinaigrette

SIDES *add any house-made side for 7*

heirloom tomatoes • roasted garlic herbed ricotta	garlic quinoa stuffing	roasted beets • goat cheese smoked scallion • amaranth	house fries
orca beans • thyme braised kale	dauphinoise gratin potato creamy horseradish	black kale hummus • roasted carrots shaved cauliflower • dukkah	small caesar or house salad

SANDWICHES

with house fries or one side

The Burger* 14
quick pickles • aged white cheddar
deviled egg aioli

Turkey French Dip..... 14
charred onions • gruyère • horseradish
brown chicken jus

MAINS

Sea Scallops* 27
red curry • caramelized cauliflower
almonds • poached raisins

Grilled Salmon* 27
autumn lentil • african sweet pepper • pistachio

@ **Braised Short Rib** 23
chamomile caramel squash • brussels • mustard jus

@ **Roasted Chicken "Porchetta"** 21
garlic quinoa stuffing • roasted chicken jus

Hanger Steak* 23
horseradish dauphinoise • roasted Italian onion
wild mushroom

Summer Squash Fettuccine..... 19
crushed red pepper • roasted garlic • basil chimichurri

SWEETS

Vanilla Rice Pudding 8
madagascar vanilla • almond milk • tarragon oil
dried blueberries

Espresso Ice Cream Sandwich..... 8
chocolate shortbread • cherry gastrique

Banana Bread Pudding..... 8
macerated berries • balsamic caramel
PB glaze • vanilla bean ice cream

Cereal Crème Brûlée 8
house mallow • cereal bar

@ - adeline's fave

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