

BRUNCH

BEGINNINGS

HOUSE-MADE GRANOLA FRESH BERRIES & BANANA	\$8
SEASONAL FRUIT HONEY VANILLA YOGURT	\$9
FRESH FRUIT SMOOTHIE	\$8
HOUSE BAKED PASTRIES AND CROISSANTS	\$7
BUTTER LETTUCE	\$12
TRUFFLED PECORINO, CREAMY GARLIC CAESAR, BRIOCHE CROUTONS	

TRADITIONAL BREAKFAST FAVORITES

THREE EGGS ANY STYLE BACON OR TURKEY SAUSAGE CIRCA POTATOES	\$14
EGGS BENEDICT ENGLISH MUFFIN, CANADIAN BACON, HOLLANDAISE SAUCE	\$14
SMOKED SALMON OLD SCHOOL GARNISH, TOASTED BAGEL	\$16
FRENCH TOAST BLUEBERRY SAUCE WHIPPED CREAM	\$12
BUTTERMILK PANCAKES MAPLE SYRUP, WHIPPED BUTTER	\$12

CIRCA 59 SPECIALTIES

EGG WHITE FRITTATA	\$16
MARINATED TOMATO, BASIL, MOZZARELLA, BALSAMIC REDUCTION	
BREAKFAST PIZZA	\$13
TOASTED ENGLISH MUFFIN, SCRAMBLED EGGS, CANADIAN BACON JACK CHEESE, HOLLANDAISE	
HUEVOS RANCHEROS	\$14
OVER MEDIUM EGGS, CORN TORTILLA, CHORIZO, CHILI VERDE, AVOCADO	
SO-CAL OMELET	\$15
TOMATO, AVOCADO, SUGAR CURED BACON, JACK CHEESE CIRCA POTATOES	
CRISPY FISH TACOS	\$14
AVOCADO, TOMATO, CABBAGE, SRIRACHA AIOLI	
CIRCA 59 12OZ ANGUS BURGER	\$16
MANGO RELISH, PICKLED JALAPEÑOS, MUSTARD AIOLI CRISPY NORTHERN SLAW, POTATO BUN	
CLASSIC TUNA NICOISE	\$17
SEARED AHI TUNA, HARICOTS VERTS, FRISEE LETTUCE, MARINATED TOMATOES, RED BLISS POTATOES, OLIVE TAPENADE, HARDBOILED EGG	
ENTRÉE	\$24
THREE CHEESE GRILLED CHEESE	\$12
PROVOLONE, FONTINA, BOURSIN, ASIAGO, TOMATO, SOURDOUGH BREAD, TRUFFLE FRIES	
CHICKEN PANINI	\$15
BURRATA, PESTO, OVEN ROASTED TOMATO, BALSAMIC REDUCTION	

SPECIALTY BEVERAGES

CAPPUCCINO	\$5	BLOODY MARY	\$7
ESPRESSO	\$4	MIMOSA	\$7
DOPPIO	\$5	BELLINI	\$7
COFFEE FLAVORING	\$1	CHAMPAGNE	\$7
FRENCH PRESS COFFEE	\$6/\$8	RAMOS FIZZ	\$7