

# SUNDAY BUBBLE BRUNCH

Served Sundays from 10:00am - 6:00pm

## BUBBLE BRUNCH COCKTAILS

Sparkling Sangria	12
Mimosa	13
Lavender 75	16
Sparkling Brut, Lavender Syrup, Lemon Juice	

## BRUNCH

Organic Pharmer® Granola	18
Oat Milk, Fresh Organic Fruit	
Winemaker's Breakfast	23
Two Eggs Scrambled Soft, Truffle Oil, and Two Slices of Bacon Served with Roasted Potatoes and Toasted Sourdough	
Folktale French Toast	21
Two Slices Cinnamon French Toast, Powdered Sugar, Maple Syrup	
Avocado Toast	22
Avocado Topped With A Soft-Boiled Egg, Cherry Tomato, Radish, Cilantro, and Lime on Toasted Sourdough	
Cheese Omelette	20
Two Farm Fresh Eggs, Gruyere, and Fresh Herbs Served With Roasted Potatoes and Toasted Sourdough	
Ask Your Server About Additions +\$3 each	
Breakfast Sandwich	19
Bacon, Egg, and American Cheese, On a Toasted Everything Bagel Served with Roasted Potatoes	
Brunch Salad	18
Mixed Greens, Avocado, Feta, Cracked Black Pepper, Garlic Confit, Topped with a Soft Boiled Egg and Folk Oil Olive Oil	
Add Bacon +\$6	
Add Egg +\$4	
Organic Hummus	14
Folktale Organic Hummus, Sherry Dates, Calabrian Chili Oil, Aleppo Pepper, Served with Toasted Lavash	
Castroville Artichoke Dip	15
Local, Organic Artichokes, Parmesan, Fresh Herbs, Sourdough Crackers	
Add Pickled Jalapeños +\$3	



## WOOD-FIRED FLATBREADS

Brunch Pizza	26
Russet Potato, White Onion, Rosemary, Bacon, Two Fried Eggs, Mozzarella, Parmesan	
Pairs With: Folktale Sparkling Brut	
Margherita	23
San Marzano Tomato Sauce, Fresh Mozzarella, Parmesan, Fresh Basil	
Pairs With: Folktale Whole Cluster Pinot Noir	
Classic Pepperoni	24
San Marzano Sauce, Mozzarella, Parmesan	
Add Pickled Jalapeños +\$3	
Pairs With: Folktale The Hound	
Veggie Pesto	27
Sunflower Pesto, Crispy Cauliflower, Seasonal Vegetables, Parmesan	
Pairs With: Folktale We Are A Flower	
Mediterranean Dream	28
San Marzano Tomato Sauce, Crumbled Beef Kofta, Fig, Arugula, Mozzarella	
Pairs With: Folktale Carbonic Red	
Sweet Heat	28
Spicy Italian Sausage, Honey Drizzle, Stracciatella, Calabrian Chili Oil, Honeycomb	
Pairs With: Le Mistral Joseph's Blend	
BBQ Chicken	28
Housemade Barbecue Sauce, Roasted Chicken, Smoked Gouda, Pickled Red Onions, Cilantro	
Pairs With: Folktale Estate Pinot Noir	

## SIDES

Salt & Vinegar Potatoes	10
3 Slices of Bacon	9
2 Niman Ranch Pork Sausage Patties	9
Seasonal Fresh Fruit	10

## OTHER BEVERAGES

1L Aqua Panna or Pellegrino	9
Coffee	5
Grape Juice, Lemonade, Iced Tea	6
Soda (12 oz. can)	5
Alvarado Street Brewing	8-10
Mai Tai IPA 16 oz. (6.5%)	
Howitzer Punch Sour 16 oz. (5.5%)	
Monterey Beer Lager 12 oz. (4.5%)	

## BRUNCH