



brunch menu

for the table

mimosa glass **4.5** | carafe **15**
choice of orange or grapefruit

espresso cruffin **5**
levitate espresso filling

chorizo cheese fries **9**
fried egg, pico de gallo, micro cilantro, chipotle, spicy ranch
plant-based chorizo upon request

mains

house-cured salmon benedict **16**
poached eggs, sourdough, heirloom tomato, arugula,
brown butter hollandaise, sweet potato-yukon hash

ascension french toast **13**
brioche, fresh berries, brûléed banana, house granola, mint, maple syrup

the original avocado toast **11**
hippie toast, whipped ricotta, poached eggs, cilantro, roasted pepper salad, feta, lemon vinaigrette

migas **13**
scrambled eggs, chorizo, roasted potatoes + peppers, feta, avocado, tortilla strips,
spicy chipotle vinaigrette, cilantro
plant-based chorizo upon request

fried chicken sammie **12**
house pickles, spicy ranch, toasted brioche bun, frites

brunch burger **14**
white cheddar, bacon, caramelized onion, house pickles, arugula, spicy ranch,
toasted brioche bun, frites
add fried egg 1.5

fried chicken + waffle (until we run out) **15**
liege waffle, pickle-brined chicken, maple syrup

smoked turkey club **13**
bacon, dill-caper spread, manchego, heirloom tomato, baby gem, toasted hippie bread

cali burrito **12**
chorizo, cage-free egg, jack cheese, avocado, pico de gallo, frites, side of sweet potato-yukon hash
plant-based chorizo upon request

a toast to brunch

	gl	btl
aperol spritz	7.5	
bloody mary	7.5	
paloma	8	
levitate espresso martini	9	
sparkling + rosé		
ruffino prosecco - 187ml, italy	8	
vilarnau cava brut rosé, spain	10	30
the beach by whispering angel rosé, provence	10	30

seasonal libations

	reg	lg
pumpkin spice latte <i>hot or iced</i>	5	5.5
chaider <i>hot</i> warming spiced chai, apple cider	4	
pear matcha latte pear, caramel	5	5.5
seasonal cortado "pie" flight	12	
apple, blueberry, pumpkin spice, cardamom whipped cream		

1 / 2 PRICE HOUSE WINE BOTTLES

sunday-thursday after 3pm



Scan code to view our full menu.