



MOTHER'S DAY BRUNCH

May 10th, 2026 | 8am - 2pm* | Special A La Carte Menu

*Last seatings at 1:30pm

BUBBLES WITH MOM

Bottomless Bubbly or Mimosas 18

Zonin prosecco, italy *split* 12

Le Grand Courtage blanc de blanc brut, france *split* 12

Josh prosecco, italy *bottle* 45

J Vineyards "Cuvee 20", russian river *bottle* 50

BLOODY MARY BAR

Escena Mary absolut vodka, bacon, olive, pickle, lime garnish 17

Bloody Caesar absolut vodka, clamato, worcester sauce, celery, salt, tabasco 17

Tequila Mary arrete tequila, lime, traditional garnish 17

Clean Mary botanist gin, muddled mint, tomato, lime, sugar, soda water 17

BREAKFAST ENTRÉES

Classic two eggs any style, choice of ham, sausage or bacon, side, toast 18

Sweet Onion & Fresh Herb Quiche with choice of breakfast potatoes or fresh fruit 16

Bacon, Mushroom & Cheddar Cheese Frittata choice of side, toast 16

Crabcake Benedict crabcake, poached egg, hollandaise on a toasted English muffin, side 26

Stuffed French Toast lemon, cream cheese, strawberries 20

Meyer Lemon Blueberry Ricotta Pancakes 18

Fried Chicken & Waffles fried chicken, spiced maple syrup, fruit 26

Filet & Eggs 6 oz filet, two eggs any style, potatoes, toast 32

side choices breakfast potatoes, fresh fruit, tomatoes, cottage cheese

BEVERAGES

coffee 5.50	hot tea 4	hot chocolate 5	espresso/latte/cappuccino/macchiato 7
juice or milk	small 4 large 6		soda or iced tea 4

Prices exclude tax & gratuity | 20% gratuity added to parties of 6+ | Menu subject to change | Regular brunch menu not available

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain pre-existing medical conditions. Not all ingredients are listed on the menu. Please let your server know if you have food allergies or other preferences. Menu items and prices are subject to change. Questions, comments, concerns? Please let us help. Thank you!

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Special A La Carte Menu

SOUPS & SALADS

Watermelon Gazpacho cup 10 bowl 12

Roasted Beet Salad* arugula, candied pecans, goat cheese, citrus vinaigrette 18

Wedge* iceberg lettuce, bleu cheese, tomato, parsley, chives, pancetta, bleu cheese dressing 18

Caesar Salad* romaine, shaved parmesan, croutons, caesar dressing 16

Salmon Nicoise Salad roasted salmon, egg, green beans, baby potatoes
olive, tomatoes, mixed baby greens, dijon vinaigrette 28

Seared Ahi Salad seared sesame seed crusted ahi, mixed greens, bok choy,
avocado, radish, carrot cucumber, miso dressing 24

*add to salad salmon 12 shrimp 10 chicken 9 avocado 5

LUNCH ENTRÉES

Brioche Lobster Rolls choice of side 28

Chicken Salad Croissant roasted chicken salad, sprouts, avocado, grapes, pecans, side 22

Blackened Salmon Sandwich micro cilantro, sprouts, red onion, cucumber,
dill mayo on a brioche bun, choice of side 24

Fish & Chips fried halibut, meyer lemon 28

Escena Burger half lb. beef patty, american cheese, pickles, shredded lettuce,
grilled onion, thousand island, choice of side 22

Garden Sandwich spinach, cucumber, tomato, avocado, fresh mozzarella, meyer lemon,
herb aioli, choice of bread, choice of side 18

add-ons american, swiss, cheddar, or pepper jack cheese 2

bacon, grilled mushrooms, melted onions, jalapeño 2 egg* 4 avocado 5

side choices fries, escena house chips, green salad, cottage cheese, fruit

FOR THE KIDS

ages 12 & under | all items 14

Pancakes & Eggs two eggs scrambled, two pancakes

Bacon & Eggs two eggs scrambled, bacon, fruit

Chicken Fingers choice of fruit or fries

Creamy Homemade Baked Mac & Cheese choice of fruit or fries

DESSERTS

all items 12

Strawberry Shortcake | Blueberry Cheesecake | Chocolate Orange Layer Cake