



CHRISTMAS BRUNCH

7:30AM - 10AM (LAST SEATING AT 9AM)

LEAFY

free-range chicken +10, three prawns +12

Blueberry Lavender Salad  17
marcona almonds, lemon-honey goat cheese, lemon
lavender vinaigrette, honey

Harvest Salad  17
spinach-arugula blend, cranberries, candied pecans,
goat cheese, apples, balsamic vinaigrette

GRIDDLE

Lemon Ricotta Pancakes 18
super crème, blackberry preserve

Cinnamon Toast
Crunch French Toast 18
brioche, mixed berries, snow sugar, super crème

Chicken & Waffles 21
brown butter, sage scented chicken, classic waffle

COOP

Coddled Eggs 20
asparagus, bacon, cream, gruyère,
smashed potatoes, pico de gallo, sourdough toast

Homestyle 20
two eggs any style, smashed potatoes, toast,
bacon or chicken apple sausage

Chilaquiles 22
choice of carnitas or chile verde chicken
crisp tortilla chips, salsa verde, pico de gallo, queso
fresco, pickled red onions, cilantro, two eggs

Burrito Mojado 22
asada beef, fries, avocado, pico de gallo, lentil beans,
scrambled eggs, queso, manny's salsa

Canadian Bacon Benedict 21
english muffin, citrus hollandaise, basil pesto, smashed
potatoes, poached eggs



:Expertly crafted using ingredients handpicked from our Chef's Garden

We adhere to the monterey bay aquarium seafood watch guidelines.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



CORKFIRE

KITCHEN



PARTIES OF SIX OR MORE WILL HAVE AN EIGHTEEN PERCENT SERVICE ADDED TO THE FINAL BILL.

WE INVITE
YOU TO
EXPLORE OUR
CHEF'S GARDEN

Our Executive Chef and Master Gardener work together to provide fresh, seasonal ingredients that inspire our garden-to-table creations and craft cocktails. Located downstairs from Corkfire Kitchen, Chef's Garden is open to all of our guests to explore!