

WEEKEND BRUNCH SPECIALS

Offered Saturday and Sunday, 11:00am – 2:30pm

Avocado Toast 15

Sourdough Toast, Sliced Avocado, Toasted Sesame Seeds, Crème Fraiche,
Lemon Zest, EVOO, Sea Salt

(add: Smoked Atlantic Sockeye Salmon +12 * Dungeness Crab +18)

All American Breakfast 20

Hill Farm Ham, or Hobb's Applewood Smoked Bacon,
Two Organic Eggs to Order, Breakfast Potatoes, Fresh Fruit

Salmon Hash & Eggs 28

Pan Sauteed King Salmon, Capers, Red Onions, Bell Peppers
Seasoned Roasted Potatoes, Two Organic Poached Eggs, Chipotle Crema,

Classic Captain's Platter 44

Fish (2) & Chips, Golden Fried Panko Prawns (2), Dungeness Crab Cakes (2), Baked Oysters (2)
Fresno Chile Slaw, Cocktail Sauce, Tartar, Citrus Aioli, Malt Vinegar

Classic Eggs Benedict 20

Toasted English Muffin, Poached Organic Egg,
Canadian Bacon, Hollandaise, Breakfast Potatoes

Eggs Blackstone 22

Grilled Heirloom Tomato, Poached Organic Egg,
Hobb's Applewood Smoked Bacon Crumble
Hollandaise, Black Olive, Breakfast Potatoes

Crab Cake Benedict 28

Panko Dusted All Crab, Hand Formed Cake,
Poached Organic Egg, Hollandaise,
Breakfast Potatoes

Eggs Florentine 20

Toasted English Muffin, Poached Organic Egg,
Fresh Spinach, Hollandaise, Breakfast Potatoes

Steak & Eggs Benedict 34

Toasted English Muffin, Grilled Flat Iron Steak,
Poached Organic Egg, Fresh Sauteed Spinach
Charon Sauce, Breakfast Potatoes

Smoked Salmon Benedict 26

Toasted English Muffin, Smoked Salmon,
Poached Organic Egg, Pickled Red Onion,
Capers, Hollandaise, Breakfast Potatoes

SOUTH OF THE BORDER FAVORITOS

Trident Huevos Rancheros 22

Chorizo or Jambon, Scallions, Crisp Flour Tortilla
Black Beans, Heirloom Tomato Ranchera Salsa,
Guacamole, Scallions, Queso Blanco, Crème

Seafood Tostada 28

Pan Seared Petrale Sole, Crisp Corn Tortilla,
Frijoles Negras, Ranchera Sauce, Guacamole,
Trident Slaw, Pickled Red Onion, Cilantro, Cotija

Chilaquiles Roja 20

Sauteed Corn Tortillas, Salsa Roja, Soft Scrambled
Eggs, Cotija Cheese, Mexican Crema,
Sliced Fresh Avocado, Cilantro, Fresh Sweet Onions

Chorizo & Avocado Benedict 22

Toasted English Muffin, Smashed Avocado
Sauteed Chorizo, Breakfast Potatoes,
Hollandaise, Cilantro, Fresh Fruit

☆Brunch Beverage Specials☆

Trident Sunrise 20 – created here, by and for Mick Jagger and Keith Richards
ROLLING STONES – Cocaine and Tequila Sunrise Tour, 1972
Herradura Silver Tequila, Fresh OJ, Grenadine, Crème de Cassis
\$ 3 from the Sale of a Tequila Sunrise or our Trident Sunrise benefits the
SAVE THE SAUSALITO SEA LION Restoration Project

Classic Silver Fizz – reviving a Sausalito tradition! **20**

Tanqueray Dry Gin or Hanson Organic Vodka, Fresh Lemon and Lime, Egg
White, Simple Sugar, Heavy Cream, Orange Flower Water

Unsinkable Sea Lion 16

Celebrating The Sausalito Sea Lion's IMMENENT Return to The Rocks By The Bay
UNSINKABLE BOURBON – a local product from Sausalito Liquor Company,
Campari, Grapefruit Juice, Fresh Lemon Juice, Wycliffe Sparkling White Wine

French 75 Classic NOLA Brunch Cocktail! **16**

Hendrick's Dry Gin, Fresh Lemon Juice, Simple Sugar, Mumm's Sparkling

Mimosa 12

Wycliff Sparkling White Wine, Fresh Squeezed OJ, Grapefruit Juice, or Cranberry

Very Special This Weekend

Biscuits and Sausage Gravy 20

House Made Buttermilk Biscuits, Pork Breakfast Sausage Gravy,
Soft Scrambled Eggs, Scallions

Fresh Dungeness Crab Omelette 32

Vine-Ripened Tomatoes, Scallions, Fine Herbs, Fresh Avocado,
Monterey Jack Cheese, Hollandaise Sauce,
Breakfast Potatoes, Fresh Fruit

Pork Chops with Eggs & Salsa Verde Ole' 24

Our Version of Green Eggs & Ham -
Grilled Center Cut Pork Loin Medallions, Two Organic Eggs Your Way,
Tomatillo Salsa, Scallions, Cilantro, Black Beans, Fiesta Rice