

# WEEKEND BRUNCH SPECIALS

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

## **Avocado Toast 14**

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,  
Crème Fraiche, Fresh Fruit

## **Breakfast Sandwich 20**

Cheddar Cheese, Ham Scramble, Heirloom Tomato, Avocado,  
Shredded Spinach, French Roll, Trident Fries, Fresh Fruit, Housemade Picante Sauce

## **Classic Eggs Benedict 20**

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

## **Eggs Florentine 20**

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

## **Eggs Blackstone 22**

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

## **Steak & Eggs Benedict 34**

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

## **Crab Cake Benedict 28**

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

## **Smoked Salmon Benedict 26**

Toasted English Muffin, Smoked Salmon, Poached Organic Egg, Pickled Red Onion, 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

## **\*Brunch Beverage Specials\***

**Tequila 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**

**Trident 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

**Mimosa 12**

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

**French 75 16**

*Classic NOLA Brunch Cocktail!*

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

**Lemoncello Spritz 16**

An All-Italian Refresher – Lucano *Anniversario* Lemoncello,

Villa Sandi Prosecco, Splash Soda, Lemon Twist

**\*\*Very Special This Weekend\*\***

**Classic Captain's Platter 44**

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

**Three Egg Omelettes**, with *Breakfast Potatoes, Fresh Fruit*

**Dungeness Crab:** Vine-Ripened Tomatoes, Scallions, Fine Herbs, Fresh Avocado,

Monterey Jack Cheese, Hollandaise Sauce **32**

**Sausalito Favorite:** Monterey Jack Cheese, Caramelized Shallots, Mushrooms,

Avocado, Spinach, Cherry Tomatoes **24**