

BRUNCH

MENU


 BLUE WING
BREAKFAST DISHES

Italian Doughnut Holes five served with fruit compote	5
Mushroom Bacon Quiche with seasonal veggies on potato crust, house salad	15
Eggs Benedict black forest ham, poached eggs, muffin, hollandaise	15 English
Spring Vegetable Omelet asparagus, onion, peppadew peppers, cherry tomatoes, cheddar and jack cheese	15
Grilled Sausage & Eggs two eggs any style, roasted tomato, sautéed greens, smoked cheddar grits	17
Pablo's Huevos Mexicanos corn tortillas and two eggs over easy topped and baked with onions, bell peppers, cherry tomatoes and jalapeno	15
Greens, Eggs & Grits two eggs any style, sautéed greens, roasted tomato, smoked cheddar grits	14
French Toast pork sausage, seasonal fruit, pure maple syrup	14

APPETIZERS & LUNCH DISHES

Fried Green Beans chipotle aioli	8
Blue Wings hot sauce, blue cheese crumbles' house made blue cheese dressing	13
Salt & Pepper Calamari lemon garlic aioli	12
Caesar Salad hearts of romaine, toasted croutons, shaved parmesan (add organic chicken 5, shrimp 7)	11
Quinoa Spinach Salad organic rainbow quinoa, roasted corn, cherry tomatoes, pickled onion, avocado, champagne vinaigrette	12
Pimento Grilled Cheese sharp cheddar, Monterey jack, roasted red peppers, chives	13
Fish & Chips two/three beer battered rock cod filets, coleslaw, fries	14/16

BURGERS

served with house fries or coleslaw
substitute sweet potato or garlic fries \$1

Lamb Burger house blend of Superior Farms lamb with 10% angus beef, goat cheese, fig & bacon jam, local pea shoots on Marcel's Bakery brioche bun	18	Blue Wing Classic Burger 1/2 lb. angus ground beef burger, cheddar, lettuce, tomato, onion on telera roll	15
Elk & Wagyu Beef Burger house blend of elk and wagyu beef with caramelized onions, gorgonzola, alfalfa sprouts on Marcel's Bakery brioche bun	20	Mendocino Veggie Burger made with brown rice, chickpeas, golden beets, Portobello mushrooms, fresh herbs on telera roll	14

Add a fried egg to any burger 2

Bucket of House Fries 6
Garlic or Sweet Potato Fries 7

KIDS BRUNCH

Cheese Omelet 6	French Toast 6
with fresh fruit and juice or milk	with fresh fruit and juice or milk

SIDES

Pork Sausage 4	Two Eggs any style 6
Thick-cut Bacon 3	Potatoes 3
Fresh Fruit 3	English Muffin 3

Mimosa Bar

Enjoy brunch with a bottle of sparkling and your choice of juice!
(One 8 oz. carafe of juice included. Additional carafe of juice \$6)

Wolf Blass Brut 28	Juices:
Pinot Noir Chardonnay sparkling brut	Apple, Orange, Pineapple, Cranberry, Grapefruit or Lemonade.
Lady of the Lake Sparkling Pear 38	
Mt. Konocti Growers Made with 100% fermented pears	
Cache Creek Celebration Cuvée 48	Get Creative 9
Blanc de Blanc sparkling wine	Add 2 oz. of Chambord, Lemoncello, Ginger Liqueur or Grand Marnier

BEVERAGES

Iced Teas & Sodas 3	Bundaberg Ginger Beer 5
free refills	
Fruit Juices 3	Selection of Hot Teas 3
Fresh Squeezed Lemonade 4	Black Oak Coffee 3
	free refills
Pellegrino Sparkling Water 5	Iced Coffee 3
500 ml	



\$15 corkage. \$3 “cakeage” fee per plate.

Maximum 2 credit cards per group. No checks please.

State Mandated Statement: Rare and under cooked food can result in possible food-borne illness. Please inform us of any food allergies. We will disclose ingredients upon request. Cross contact of food items can occur.