

PANCAKE BRUNCH 19.

CHOOSE YOUR PANCAKE FLAVOR AND WE'LL BRING YOU FOUR!
YOU'LL ALSO ENJOY TWO EGGS, TWO BACON STRIPS AND BREAKFAST SAUSAGE

BUTTERMILK CHOCOLATE HAZELNUT MEYER LEMON & POPPY SEED APPLE MAPLE

ooo ALL OF THE ABOVE PLUS A BOTTOMLESS MIMOSA 29.

SMALL PLATES

LAVENDER RICOTTA TOAST

HONEYCRISP APPLES, TRUFFLE HONEY
BURNT ORANGE TOAST
11.

BERBERE SPICED LAMB SAUSAGES

ROASTED EGGPLANT, MINT-YOGURT
11.5

BABY BEET TERRINE

GOAT CHEESE, HAZELNUT PRALINE, AGED BALSAMIC,
WATERMELON RADISH
14.

PINOT NOIR STEAMED MUSSELS

HOUSE CURED TASSO HAM, BAYLEAF, THYME
12.5

HALF DOZEN OYSTERS

CUCUMBER GRANITÉ, CILANTRO MIGNONETTE
15.

ROASTED MARROW BONES

RED WINE SHALLOT SAUCE, CITRUS GREMOLATA
13.5

STEAK TARTARE

QUAIL EGG, MÂCHE, PISTACHIO OIL
13.

BRUSSELS SPROUTS & SWEET POTATO SALAD

CRISPY PORK BELLY, MARCONA ALMONDS, POMEGRANATE
13.

WARM SPINACH SALAD

CHANTERELLES, MIMOLETTE, CARAMELIZED ONION
BRIOCHE CROUTONS, SMOKED EGG
10.5

SOUP DU JOUR

PLEASE INQUIRE WITH YOUR SERVER
9.

ENTRÉE

GRILLED BAVETTE STEAK & EGGS

ROASTED HEIRLOOM POTATOES, CHIMICHURRI 20.

COUNTRY BREAKFAST HASH
(INQUIRE ABOUT CUT)

POACHED PULLET EGG, BREAKFAST POTATOES,
BLOOMSDALE SPINACH, CARAMELIZED ONIONS 15.

EGGS BENEDICT

TASSO HAM OR JUNIPER SMOKED TROUT, BLOOMSDALE
SPINACH, ROASTED POTATOES, HOLLANDAISE 16.

CROQUE MONSIEUR

HAM, GRUYERE CHEESE, BÉCHAMEL SAUCE 15.

FARMERS' MARKET QUICHE

FRISÉE SALAD AND CHOICE OF BACON OR
COUNTRY HAM 14.

SEARED ALBACORE TUNA SALAD

AVOCADO, OLIVE TAPENADE, TOMATO & EGG 13.

PAN-ROASTED SWEET POTATO GNOCCHI

CAVALO NERO, HAZELNUTS, MEYER LEMON BROWN
BUTTER, PARMESAN 19.

GRASS-FED BEEF BURGER

CARAWAY ROLL, KENNEBEC FRIES 13.

WHITE CHEDDAR, BLUE, DRY JACK OR

GRUYÈREADD 1.5

BACON, AVOCADO, OR FRIED EGGADD 2.



BLUESTEM
BRASSERIE

A GRATUITY OF 18% MAY BE ADDED TO PARTIES OF SIX OR MORE. 3% SURCHARGE WILL BE ADDED TO EACH CHECK FOR SAN FRANCISCO EMPLOYER MANDATES.

DRINKS

WINE ON TAP

6LS/500ML/1LTR.

SAUVIGNON BLANC, PUSHBACK, NAPA '10	11/29/56
PINOT GRIS/TOCAI BLEND, PALMINA, SANTA BARBARA '11	10/26/51
CHARDONNAY, SAINTSBURY, CARNEROS '10	13/34/67
CHENIN BLANC, BALLENTINE, NAPA '10	9/24/46
MARSANNE, WHITE BARN, NORTH COAST '09	10/26/51
ROSE OF PINOT NOIR, IRON HORSE, GREEN VALLEY '11	8/21/41
PINOT NOIR, SAINTSBURY, CARNEROS '10	12/31/60
ZINFANDEL, ELITE, NAPA '10	10/26/51
SYRAH, QUPE, SANTA MARIA '10	9/24/46
MERLOT, VOL DE NUIT, NAPA '09	10/26/51
CABERNET, LONG MEADOW, RUTHERFORD '11	13/34/67
RHONE BLEND, 'RED DIRT RED' VINUM CELLARS, PASO ROBLES '10	10/26/51

BEER

TAP

HOEGAARDEN, ANCHOR LIBERTY, LAGUNITAS IPA, OMMEGANG HENNEPIN, TRUMER PILS	5
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BOTTLE

SAM ADAM LIGHT, AMSTEL, BUDWEISER, HEINEKEN	5
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DOGFISH HEAD MIDAS TOUCH, GUINNESS DRAUGHT CAN, CHIMAY RED, OMMEGANG 3 PHILOSOPHERS	8
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ROOT BEER

SIoux CITY SARSAPARILLA, DAD'S OLD FASHIONED	4
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BRUNCH COCKTAILS / 10.

MIMOSA

SPARKLING WINE & OJ

BLOODY MARY

A CLASSIC WITH BBQ SALT RIM

IRISH COFFEE

JAMESON'S & COFFEE

PEACH BELLINI

SPARKLING WINE & PEACH PUREE

MICHELADA

BEER, BLOODY MARY MIX & BBQ SALT

JOHN DALY

VODKA, ICED TEA & LEMONADE

GOLDEN CADILLAC

GALLIANO, CRÈME DE CACAO & CREAM—SERVED IN A
COCKTAIL GLASS WITH A 'SIDE CAR'

BLUESTEM SMASH

ST. GERMAIN, STOLICHNAYA VODKA OR ELLIOTT'S WHISKEY,
SEASONAL FRUIT, MINT, LIME & SPARKLING WINE

HONEY BADGER

AMERICAN HONEY BOURBON, MAKER'S MARK,
BBQ WATER & LEMON

VIOLET FEMME

'GRAPE SODA', GRAPES, ABSINTHE, CABERNET,
SPARKLING WINE & BITTERS

HAIR OF THE DOG

SCOTCH, HONEY, CREAM & MILK

RED EYE

IPA, TOMATO JUICE, EGG

◊◊◊ OUR COCKTAILS ARE 'BRUISED' UNLESS OTHERWISE SPECIFIED ◊◊◊

SPARKLING & CHAMPAGNES

BY THE GLASS 6LS/750ML

LE COURTÂGE (FRANCE) BDEB 12/55

DOMAINE CARNEROS '08 14/65

ROEDERER ESTATE BRUT ROSÉ ... 16/75

COFFEES + TEA

ESPRESSO 2.5

CAPPUCCINO 3.5

LATTÉ 4.

HOT TEAS BY: MIGHTY LEAF

EARL GREY, CHAMOMILE, BREAKFAST, GREEN TEAS,
MARRAKESH MINT & JASMINE 3.