mill valley KITCHEN

salads

MIXED GREENS GF VA $10
pumpkin seed, craisin, chévre, red wine vinaigrette
250 | 20 | 13 | 7 | 3

BABY KALE GF VA $9
manchego, pine nut, lemon-chili vinaigrette
230 | 26 | 17 | 9 | 3

WATERMELON AND TOMATO GF $12
feta dressing, pickled rind, basil, pistachio
280 | 13 | 19 | 8 | 5

WEDGE $12
bacon buttermilk, tomato, soft egg,
bleu cheese, bread crumb
605 | 43 | 18 | 35 | 4

STEAK SALAD* GF $20
aleppo marinade, grilled vegetables, sun dried
tomato vinaigrette, avocado, feta
490 | 27 | 36 | 37 | 12

add protein

CHICKEN BREAST GF $7
150 | 3.5 | 0 | 29 | 0

GRILLED SALMON* GF $10
160 | 10 | 0 | 17 | 0

FLAT IRON STEAK* GF $9
140 | 3 | 0 | 26 | 0

BACON GF $6
310 | 24 | 0 | 20 | 0

CHICKEN SAUSAGE GF $8
120 | 13 | 0 | 18 | 0

morning side

OMELET FARCIE GF $15
smoked salmon, chive, creme fraiche
540 | 39 | 4 | 31 | 4

BREAKFAST BURRITO $14
scrambled egg, black bean, potato, pico de gallo,
cheddar, avocado, harissa aioli, side salad
320 | 15 | 30 | 15 | 5

HUEVOS RANCHEROS* GF $16
braised pork, black beans, salsa verde, radish, avocado
580 | 31 | 30 | 48 | 6

EGGS BENEDICT* $15
speck, kale, hollandaise, side salad
620 | 43 | 28 | 30 | 8

BREAKFAST SANDWICH* $13
chicken sausage, egg, white cheddar, harissa aioli, side salad
560 | 43 | 28 | 30 | 8

BAKED FRENCH TOAST $14
brandy apple syrup, candied pecans
610 | 31 | 79 | 8 | 4

THE STANDARD* $14
2 eggs, roasted fingerling potatoes, bacon or chicken sausage, toast
660 | 41 | 27 | 27 | 2

AVOCADO TOAST V $13
marinated tomatoes, radish, cilantro, sunflower seeds
560 | 33 | 53 | 9 | 6

Nutritional Information
from left to right, the numbers under each menu item represent:
calories fat carbohydrates protein fiber
GF = gluten-free V = vegan VA = vegan adaptable

handhelds

sandwiches and burgers served with side salad

TURKEY AVOCADO VA $14
smoked turkey, lettuce, tomato, onion, avocado, aioli
470 | 21 | 59 | 16 | 9

SMOKED CHICKEN $14
fig jam, brie, speck, arugula
470 | 21 | 59 | 16 | 9

STEAK SANDWICH $19
horseradish cream, pickled red onion, arugula
520 | 29 | 42 | 36 | 6

SALMON BURGER* $18
lettuce, tomato, onion, avocado, aioli
410 | 18 | 34 | 31 | 5

BISON BURGER* $18
lettuce, tomato, onion, avocado, aioli
420 | 20 | 36 | 37 | 6

LETTUCE WRAPS GF $15
braised pork, achiote, pineapple pico,
avocado, chiles
440 | 26 | 16 | 34 | 2

snacks & sides

FRUIT PLATTER GF V $12
160 | 0 | 15 | 2 | 7

CHEDDAR SCALLION BISCUITS $10
berry jalapeño jam
560 | 20 | 65 | 8 | 1

ROASTED FINGERLING POTATOES V GF $8
320 | 26 | 40 | 5 | 4

HUMMUS V $13
smoked olive, chermoula, pine nut,
vegetables, pita
580 | 22 | 83 | 20 | 18

*These items are served raw or undercooked or may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

BRUNCH 06.19.22

natural refreshments

RX $6
orange, pineapple, coconut water, kombucha

DAY SPA $6
cucumber, ginger, lemon, co_2

JINX TEA $6

KOMBUCHA $6

GINGER BEER $5

coffee/tea

HOT TEA $4.5
english breakfast, earl grey, tropical green, hojicha green, african nectar, chamomile citron, ginger twist

ICED TEA $4

COLD BREW $5

ARNOLD PALMER $4.5

COFFEE $4

ESPRESSO $4

AMERICANO $4

CAPPUCCINO $5

LATTÉ $5

tap beer

PRYES Seasonal Tap $7
MODIST Rotating Tap $7
STEEL TOE Size 7 IPA $7
FULTON Lonely Blonde $7
FALLING KNIFE Verbal Tip Hazy IPA $7

can/bottle

ROTATING CIDER $6
56 BREWING Raspberry Sour $6
BAUHAUS Nah (N/A) $6

brunch buddies

MIMOSA $10
prosecco, orange juice
make it bottomless for +$4

BLOODY MARY $14
vodka, house bloody mary mix, olives, cheese, smoked beef stick

IRISH COFFEE $12
b&w medium roast, jameson, bailey's irish cream

signature cocktails

MVK OLD FASHIONED $14
maker's mark, knob creek rye, demerara, orange bitters, orange

BROKEN CLOCK $14
lemongrass and thai chile infused gin, lime, raspberry, tajin, candied jalapeño

PURPLE REIGN $14
empress gin, creme de violette, blueberry, co_2

NADA PALOMA $14
deep eddie ruby red vodka, st germain, grapefruit, co_2, lavender salgar

SMOKING GUN $13
rye, sweet vermouth, plantation pineapple rum, smoke

A MARGARITA A DAY... $14
revel blanco, du nord apple, house sweet and sour, spiced apple bitters

THE BITTER END $13
mezcal, campari, sweet vermouth, lava salt, lime

SPARKLER $10
lilet blanc, prosecco, lemon vodka

SANGRIA OF THE MOMENT $10

Northern HOSPITALITY & CO.

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white wine by the glass

ROSÉ, *CHARLES & CHARLES*, Columbia Valley, Washington $8

ROSÉ, *SPELL*, Sonoma County $16

PROSECCO, *LE CONTESSE* , Italy -ON TAP- $8

CAVA BRUT, *CASTILLO ROCIO*, Spain $10

SPARKLING ROSÉ , *TREVERI CELLARS*, Columbia Valley, Washington $13

PECORINO, *UMANI RONCHI*, Terre di Chieti, Italy $12

PINOT GRIGIO, *LAGEDER*, Veneto, Italy $13

SAUVIGNON BLANC, *ARONA*, Marlborough, New Zealand $12

SAUVIGNON BLANC, *DOMAINE DE SAINT-PIERRE*, Sancerre, France $17

CHARDONNAY, *THE ARSONIST*, Dunnigan Hills $10

CHARDONNAY, *TREANA*, Central Coast $14

CHABLIS, *MOUTARD-DILIGENT*, Burgundy, France $15

red wine by the glass

VALPOLICELLA, *TENUTA SANT'ANTONIO NANFRÈ*, Italy $14

ZINFANDEL, *FLYING CLOUD*, Paso Robles $13

MALBEC, *CATENA*, Vista Flores, Argentina $12

RED BLEND, *OZV*, Lodi $10

PINOT NOIR, *MAISON MONTAGNE*, California $10

PINOT NOIR, *HANH*, Arroyo Seco $15

PINOT NOIR, *BROWNE FAMILY VINEYARDS*, Willamette Valley, Oregon $15

CABERNET, *LYETH*, California $10

CABERNET, *THREE FINGER JACK*, Lodi $12

CABERNET, *IRON AND SAND*, Paso Robles $17