

# THORNTON BRUNCH

Fri - Sun  
10 AM to 3 PM



## FAVORITES

<b>creme brulee french toast</b> <sup>veg</sup> .....	14
challah bread, maple syrup, strawberry butter, berries	
<b>huevos divorciados</b> <sup>gf*</sup> <sup>veg</sup> .....	16
add carnitas (4), avocado (3) crispy tortilla, black beans, poached eggs, salsa roja, salsa verde, queso fresco, cilantro, brunch spuds	
<b>basic breakfast</b> .....	14
2 eggs, 2 strips of bacon, sourdough toast, spuds	

## TOASTS

<b>avocado toast</b> <sup>vegan</sup> add a tasty egg (2) .....	13
pickled onion, radish, and cherry tomato	
<b>lox toast</b> .....	17
herbed cream cheese, red onion, roma tomatoes, and smoked salmon	
<b>mushroom duxelles toast</b> <sup>veg</sup> add a tasty egg (2) .....	15
herb butter, olive oil, green onion, and shaved parmesan	

## BENEDICTS

*benedicts served with farm greens (sub fruit 4) (sub spuds 2)*

<b>portola</b> <sup>gf*</sup> .....	17
bacon, cheddar, poached eggs, hollandaise, salsa fresca, served on suda potato latke	
<b>east cliff</b> <sup>veg</sup> <sup>gf*</sup> .....	16
sauteed kale, confit cherry tomatoes, poached eggs, hollandaise, pesto, served on suda potato latke	
<b>the hook</b> <sup>gf*</sup> .....	18
smoked salmon, sauteed kale, confit cherry tomatoes, poached eggs, hollandaise, capers, served on suda potato latke	

## A LA CARTE

spuds (4) / seasonal fruit (6) / bacon (3) / tasty egg (2)

# THORNTON

Tues - Sun  
11:30 AM to 3 PM



## STARTERS

<b>fries</b> <sup>gf*</sup> <sup>veg</sup> sweet potato, classic, or 50/50 .....	8
served with ketchup and garlic aioli	
<b>chicken wings</b> <sup>gf*</sup> frank's red hot or bbq .....	14
served with house ranch	
<b>cauliflower wings</b> <sup>veg</sup> .....	12
beer-battered cauliflower florets; frank's red hot, or bbq; served with house ranch	
<b>suda poke</b> <sup>gf*</sup> .....	16
ahi, avocado, green onion ginger emulsion, sweet soy reduction, chili oil, wonton chips	

## SALADS

add chicken (8), steak (12), shrimp (8), fish (10), tofu (6), avocado (3)

	entree/side
<b>kale caesar</b> <sup>gf*</sup> .....	16/8
curly kale, grana padano, torn croutons, cured egg yolk, caesar dressing	
<b>farm greens</b> <sup>vegan</sup> <sup>gf*</sup> .....	16/8
organic baby farm greens, candied pecans, shaved carrots & beets, red onion, red wine vinaigrette	
<b>crunchy detox salad</b> <sup>vegan</sup> <sup>gf*</sup> .....	16
curly kale, cauliflower, broccoli, red cabbage, carrots, celery, almonds, sunflower seeds, golden raisins, honey lemon vinaigrette	
<b>ahi poke bowl</b> <sup>gf*</sup> add avocado (3), sub greens (2) .....	19
can be made vegetarian by subbing tofu sushi rice, edamame, radishes, cucumber, seaweed salad, scallion oil, sriracha aioli	

## BURGERS & SAMMIES

**choose your side:** fries, sweet potato fries, greens (2), kale caesar (2)  
**add-ons:** bacon (3), avocado (3), fried egg (2), GF bun (2)

<b>suda burger</b> <sup>gf*</sup> .....	20
ground chuck, irish cheddar, lettuce, sauteed onions, pickles, garlic aioli	
<b>pit-boss</b> <sup>gf*</sup> .....	22
ground chuck, irish cheddar, jalapeño bacon jam, buttermilk fried onions, spring mixed greens, tomato, garlic aioli	
<b>cauliflower burger</b> <sup>veg</sup> .....	18
house-made patty, irish cheddar, lettuce, sauteed onions, pickles, house ranch	
<b>blta</b> <sup>gf*</sup> .....	16
applewood smoked bacon, lettuce, tomato, avocado, sliced sourdough	
<b>southwest chicken sandwich</b> <sup>gf*</sup> .....	18
grilled chicken, white cheddar, spring greens, tomato, southwest ranch on ciabatta	

## TACOS

*three tacos per order, on corn tortillas. sorry, no mix and match*

<b>baja snapper tacos</b> add avocado (3) <sup>gf*</sup> .....	18
beer-battered snapper, napa cabbage slaw, salsa verde, chipotle aioli, radish	
<b>carnitas tacos</b> add avocado (3) <sup>gf*</sup> .....	18
braised pork shoulder, napa cabbage slaw, cilantro, onion, salsa roja	



<sup>gf</sup> = gluten free   <sup>gf\*</sup> = gluten free available   <sup>gf\*</sup> / <sup>gf\*</sup> = gluten free item using shared fryer   <sup>veg</sup> = vegetarian   <sup>vegan</sup> = vegan

# DRINKS



## BRUNCH FAVORITES

<b>champagne bottle service</b> ..... 30
varichon & clerc brut w/ 2 juices of choice: <i>pineapple, apple, guava, grapefruit, orange, cranberry, pom</i>
<b>brodie's bacon bloody</b> <i>spicy, bold, life-saving</i> ..... 13
house-made spicy bloody mix, vodka, tajin rim, bacon, pickled garnishes
<b>cat's irish coffee</b> <i>hand shaken, hand stirred</i> ..... 12
jameson, cat & cloud coffee, vanilla whip
<b>cold brew martini</b> <i>kick-start your day</i> ..... 14
tito's, cat & cloud cold brew, st george nola coffee liqueur, cream or oat milk, vanilla

## STAPLES

<b>suda 75</b> <i>fresh, vegetal, effervescent</i> ..... 14
gin, cucumber & basil vodka, lemon, bubbly
<b>chaos theory</b> <i>sweet, bright, nutty</i> ..... 14
multi-berry infused vodka, elderflower, orgeat, lime
<b>firecracker</b> <i>rustic, spicy, fruity</i> ..... 14
reposado tequila, ancho reyes, lemon, strawberry shrub, serrano tincture
<b>suda old fashioned</b> <i>our bestselling cocktail</i> ..... 14
buffalo trace bourbon, luxardo maraschino liqueur, angostura & orange bitters, flamed orange rind

## SLUSHIES

<b>frozen john daly</b> ..... 10
vodka, lemonade, iced tea slushified
<b>rotating</b> ..... 10
ask your server what's new and slushified

süda



## SEASONAL SIPS

<b>mayan calendar</b> <i>you asked, we listened</i> ..... 14
100% agave blanco tequila or vodka, elderflower, muddled orange, cilantro, lime
<b>kings chalice</b> <i>zesty, sugar-spiced, sophisticated</i> ..... 14
great king scotch, cointreau, domaine ginger liqueur, ginger cordial, lemon
<b>tiki whiki</b> <i>spiced, tiki, tropical</i> ..... 14
plantation xaymaca jamaican rum, passionfruit, pineapple, lime, orgeat, coconut, dark rum float
<b>disco-ball party drink</b> <i>as named by a 5 yr old</i> ..... 14
vodka, pear brandy, curacao, pomegranate, lime
<b>punta mita</b> <i>gateway to paradise</i> ..... 14
100% agave reposado tequila, curacao, passionfruit, lime, coconut, agave
<b>all night oolong</b> <i>refreshing, floral, piquant</i> ..... 14
fords gin, apricot preserves, oolong tea, lemon, matcha foam
<b>gardener's negroni</b> <i>northern california's gift to negroni fans</i> ..... 14
rosemary thyme-infused venus 01 gin, mommenpop blood orange apéritif, antica carpano sweet vermouth
<b>mojo dojo</b> <i>savory, refreshing, accessible</i> ..... 14
union mezcal, cold-pressed beet juice, cilantro, lemon, ginger, maldron smoked sea salt

## MOCKTAILS

<b>ginger-cardamom cooler</b> ..... 8
ginger cordial, lime, cardamom bitters, soda
<b>spicy sparkler</b> ..... 8
strawberry rhubarb shrub, lemon, serrano bitters, soda
<b>bartender's best friend</b> ..... 5
topo chico, aromatic bitters, lemon
<b>point break refresher</b> ..... 8
passionfruit, lime, agave, soda

## SHOOTERS

<b>breakfast shot</b> ..... 12
jameson, butterscotch schnapps, orange slice, bacon
<b>pink panther</b> ..... 10
vodka, pineapple, magic
<b>green tea shot</b> ..... 10
jameson, peach bitters, lemon
<b>mind eraser</b> ..... 10
coffee liqueur, vodka, soda water

## NON-ALCOHOLIC

<b>ginger beer</b> ..... 4	<b>topo chico (12oz)</b> ..... 3
<b>mexican coke</b> ..... 4	<b>shirley temple</b> ..... 5
<b>mexican sprite</b> ..... 4	<b>roy rogers</b> ..... 5
<b>diet coke</b> ..... 4	<b>arnold palmer</b> ..... 5
<b>abita root beer</b> ..... 4	<b>iced tea</b> ..... 4
<b>pellegrino (500mL)</b> ..... 4	<b>lemonade</b> ..... 5

## JUICE

<i>pineapple, apple, guava, grapefruit, orange, cranberry</i> ..... 6
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## COFFEE/TEA

<b>carafe of coffee/tea</b> ..... 4
<b>coffee</b> <i>the answer by cat &amp; cloud</i>
<b>decaf</b> <i>friend zone by cat &amp; cloud</i>
<b>tea numi</b> <i>(*designates caffeine free)</i> <i>jasmine green, rooibos*, spiced orange, moroccan mint*, breakfast blend, aged earl grey, lemon chamomile*, golden chai</i>