

Brunch Cocktails

cannery bloody mary with housemade smoked bacon ...15	dockside los sundays blanco tequila, elderflower, fresh grapefruit, splash of soda, and tajin15	aperol spritz aperol,cava,splash club soda15
el cholo margarita secret family recipe since 196715	cannery sangria red or white15	bottomless champagne20 with purchase of an entree- 2hr limit

Small Plates

½ dozen oysters traditional or dressed20	crab cake avocado creme fraiche, fine herbs, fennel pollen and lemon salt18
ceviche pineapple leche de tigre, maui sweet onion, fresno chili, watermelon radish, tostadas17	corn & crab bisque roasted corn, lump crab, chili threads10
ahi poke yuzu, maui onion, chive, wasabi aioli, avocado, tostadas22	new england clam chowder brioche croutons10
shrimp cocktail cocktail sauce, green goddess19	caesar salad brioche croutons, parmesan cheese, anchovy12
fried calamari yuzu aioli, cocktail sauce17	mixed green chevre, strawberries, pickled shallots, white balsamic vinaigrette10
house made guacamole & fresh tostadas12	

Mains

coconut monte cristo brioche, black forest ham, smoked fiscalini, fontina, toasted coconut, macerated strawberries20	eggs benedict sous vide slab bacon, poached eggs, chipotle hollandaise, served with tots20
chilaquiles corn chips, ranchero sauce, over eggs, pico de gallo, pasilla crème, cotija19	tuna melt toasted sourdough, smoked albacore, american cheese, red onions, house pickles, secret sauce, french fries ..22
breakfast burrito mexican chorizo, scrambled eggs, cotija cheese, avocado crème fraiche, roasted poblano peppers, tator tots, and pico de gallo19	fish & chips beer battered halibut, tartar sauce, french fries, and cole slaw34
brioche french toast meyer lemon curd, blueberry compote, whipped mascarpone, nueskes bacon17	lobster roll maine lobster, brioche roll, old bay aioli, lemon oil, chives, french fries38
boring breakfast scrambled eggs, english muffin, fresh jam, house made tots, choice of bacon or sausage16	mediterranean seafood salad poached shrimp, scallops, lobster, olives, roasted red peppers, mixed greens, croutons, green goddess dressing34
huevos “ron”cheros roasted chili sauce, refried beans, fried eggs, avocado, cotija cheese, tostada, Served with Escabeche18	jack’s catch of the day green beans, mashed potatoes, caper butter sauceMP
salmon niçoise mixed greens, potato, egg, tomato, green beans, lemon oil34	lady larkin burger wagyu patty, raclette cheese, bibb lettuce, tomato, red onion, secret sauce, bacon jam, foccacia bun, served with fries28 Add Bacon \$2
quiche chef’s seasonal selection18	

Sides

avocado6	bacon (4)8	sausage (2)8
french fries8	tots8	mixed berries8

20% gratuity will be applied to all parties of 8 guests or greater.
Split plate charge \$10, but we will happily provide share plates

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially if
you have certain medical conditions.