

# cultivar

SAUSALITO

## BRUNCH

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### Quiche

*prosciutto, brie,  
kale salad* 24

### Mushroom & Fontina Omelette

*chef's select mushrooms,  
farm fresh egg\*\** 26

### Eggs Benedict

*prosciutto, mozzarella,  
fresh hollandaise sauce\*\** 27

### Cinnamon Vanilla French Toast

*fresh strawberries, candied almonds,  
maple syrup* 25

### Bacon & Eggs

*two eggs, Cultivar honey bacon,  
potatoes, english muffin\*\** 25

### Smoked Trout & Spinach Benedict

*flaked rainbow trout, braised spinach,  
fresh hollandaise sauce\*\** 30

## BRUNCH COCKTAILS

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### Second Sunrise

*blanco tequila, fresh orange juice,  
house-made grenadine,  
Creme de Cassis* 13

### Fog Lifter

*house-made bloody mary* 15

### Brunch Spritz

*choose from: Aperol, Hugo,  
or Limoncello* 14

*We are dedicated to cultivating a community of wine lovers who value farm-to-table cuisine and terroir-driven wines and craft cocktails. Our chef curates what we grow in our culinary garden in the Napa Valley, enabling us to serve seasonal dishes complementing our wines from Cultivar & Caspar Estate.*

A 20% gratuity is automatically included for parties of more than 7 guests. Our 6% dine in charge allows us to maintain a high level of service and ensures equitable wages amongst all staff.

\* Served raw or undercooked or contain raw or undercooked ingredients.

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



03.14.26