

cultivar

SAUSALITO

BRUNCH

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

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. Concurrent with the most recent Marin County mandated minimum wage increase, a 4% surcharge will be added to all Food and Beverage purchases to allow us to continue to provide the hospitality and service that you have always enjoyed.

No service gratuity is added to, or included in, your bill, except for parties of 7 or more guests.

* 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.

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