Santa Brunch

ADULTS 65 | KIDS 25

STARTERS

ASSORTED MINI PASTRIES FOR THE TABLE

ENTRÉES

(CHOICE OF ONE)

BERRY FRENCH TOAST
challah, macerated seasonal berries, vanilla crème fraîche, maple syrup

AVOCADO TOAST
toasted sourdough, avocado, arugula salad

TRI-TIP BREAKFAST BURRITO*
grilled tri-tip, crispy potatoes, scrambled eggs, cheddar, salsa verde

ROTISSERIE CHICKEN CAESAR WRAP
parmesan, romaine, caesar dressing

ALPHABET CHEESEBURGER*
8 oz. prime ribeye, american & cheddar, onion, pickles, aioli

SALMON (GF)
roasted mushrooms, pickled peppers, rice pilaf

CABBAGE CRUNCH+ (GF)
ADD STEAK*, CHICKEN, OR SHRIMP +9
mango, snap peas, cucumber, jalapeños, lime-chile peanuts

FRIED CHICKEN SANDWICH
jack cheese, shredded lettuce, tomato, house aioli

GRILLED CHEESE & TOMATO SOUP (V)
basil, cracked pepper

KIDS MENU

(CHOICE OF ONE)

KIDS FRENCH TOAST
golden challah french toast, powdered sugar, fresh berries, maple syrup

KIDS BREAKFAST PLATTER
scrambled eggs, crispy breakfast potatoes,
choice of bacon or chicken sausage

CHICKEN TENDERS
crispy chicken tenders, french fries

KIDS GRILLED CHEESE & TOMATO SOUP (V)
cheddar cheese, basil

PARMESAN & BUTTER NOODLES (V)
ADD STEAK*, CHICKEN, OR SHRIMP +9

SWEETS

(CHOICE OF ONE)

DUTCH APPLE PIE
warm cinnamon apples, buttery streusel

CARAMEL SUNDAE+ (V, GF)
vanilla ice cream, caramel, salted peanuts

GF = GLUTEN-FREE / V = VEGETARIAN / VE = VEGAN / + = NUTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAILS

ALPHABET SIGNATURES

ALBRIGHT LYCHEE MARTINI 18
hibiscus infused suntory haku vodka, lychee, lemon, manzanilla sherry
shaken and served up.

BASHFORD SPRITZ 20
tanqueray gin, elderflower, mint, moët & chandon brut
stretched with sparkling soda.

CAREY PALOMA SOUR 18
volcan blanco tequila, grapefruit, pink peppercorn, aperol, lime
shaken and served with a silky foam.

DRUMMOND DAIQUIRI+ 18
mount gay silver rum, lime, strega, falernum (almond)
shaken and served up.

EMBURY PUNCH 18
gran coramino reposado tequila, rosaluna mezcal,
passionfruit, mango, allspice dram
shaken and served on the rocks.

FISKE MARTINI SERVICE: DIRTY OR DRY 20
choice of suntory haku vodka or suntory roku gin &
choice of dolin dry vermouth or olive brine
served perfectly chilled with olives or a twist.

NON-ALCOHOLIC

GALLOWAY TONIC 14
seedlip garden 108, cucumber, grapefruit, lime, yuzu tonic
served long.

HARTZELL NA SPRITZ 14
lyre's italian spritz, passionfruit, lime
stretched with sparkling soda.

CLASSICS

SPICY SIENA 18
818 blanco tequila, cointreau, lime, fresno chile, agave, tajín
shaken and served on the rocks.

JOJO 18
ketel one vodka, st. germain, strawberry, lemon
served up and kissed with prosecco.

ESPRESSO MARTINI 20
choice of belvedere vodka or maestro dobel diamante tequila,
mr black coffee liqueur,
madagascar vanilla, cold brew
shaken and served up.

OLD FASHIONED 20
basil hayden bourbon, vanilla and orange demerara,
angostura bitters
stirred and served over a large cube.

WHITE NEGRONI 20
the botanist gin, l'aperitivo nonino botanical,
cardamaro amaro
stirred and served over a large cube.

BEER

BUD LIGHT 7
BUDWEISER 7
GOOSE ISLAND IPA 8
STELLA ARTOIS 8
ESTRELLA JALISCO 8
CRAZY MOUNTAIN "Original" NA 0.5% 8
CRAZY MOUNTAIN "Lime" NA 0.5% 8

WINE

BY THE GLASS

SPARKLING
PROSECCO, Giuliana, Veneto [IT] **18**
LAMBRUSCO, Lucci, Emilia-Romagna [IT] **(sparkling red wine) 18**
CHAMPAGNE BRUT, Telmont, "Réserve Brut" [FR] **32**
CHAMPAGNE ROSÉ, Moët & Chandon, "Impérial" [FR] **37**

WHITE WINE
SAUVIGNON BLANC, El Gato, Santa Ynez Valley [CA] 2023 **18**
CHARDONNAY, Tyler Winery, Santa Barbara County [CA] 2024 **20**
SANCERRE, Firmin Dezat, Loire Valley [FR] 2025 **23**
CHABLIS, La Chablisienne, "Le Pierrelée", Burgundy [FR] 2023 **25**

ROSÉ
ROSÉ, Minuty, Côtes de Provence [FR] **18**
ROSÉ, Minuty, "281", Côtes de Provence [FR] **45**

RED WINE
CHIANTI CLASSICO, Castello di Fonterutoli, Tuscany [IT] 2022 **17**
ZINFANDEL, Turley Wine Cellars, "Juvenile" [CA] 2024 **18**
BORDEAUX SUPÉRIEUR, Domaine des Justices, Bordeaux [FR] 2020 **20**
PINOT NOIR, Failla, Sonoma Coast [CA] 2023 **22**
CABERNET SAUVIGNON BLEND, Chappellet, "Mountain Cuvée",
California 2024 **25**

SWEET WINE
MOSCATO D'ASTI, Vietti, Piedmont [IT] **15**
TAWNY PORT, Niepoort, Douro Valley [PT] **20**
SAUTERNES, Château les Justices, Bordeaux [FR] 2023 **25**

BY THE BOTTLE

CHAMPAGNE
BILLECART-SALMON, Rosé [FR] Multi-Vintage **285**
VEUVE CLICQUOT, Rosé [FR] Multi-Vintage **185**
MOËT & CHANDON, Rosé, "Impérial" [FR] Multi-Vintage **150**
VEUVE CLICQUOT, Brut, "La Grande Dame" [FR] **550**
RUINART, Blanc de Blancs [FR] Multi-Vintage **225**
VEUVE CLICQUOT, Brut, "Yellow Label" [FR] Multi-Vintage **200**
PERRIER-JOUËT, "Grand Brut" [FR] Multi-Vintage **175**
MOËT & CHANDON, Brut, "Impérial" [FR] Multi-Vintage **125**

WHITE WINE
SAUVIGNON BLANC, Duckhorn, North Coast [CA] 2024 **65**
PINOT GRIGIO, Livio Felluga, Friuli [IT] 2025 **70**
CHARDONNAY, Stony Hill, Napa Valley [CA] 2023 **85**
SANCERRE, Firmin Dezat, Loire Valley [FR] 2025 **95**
GAVI DI GAVI, La Scolca, "Black Label", Piedmont [IT] 2024 **100**
CHABLIS, La Chablisienne, "Le Pierrelée", Burgundy [FR] 2023 **110**
CHARDONNAY, Tyler Winery, "Mae Estate", Sta. Rita Hills [CA] 2021 **110**
CHARDONNAY, Antinori, "Cervaro della Sala", Umbria [IT] 2023 **185**

RED WINE
PINOT NOIR, Foxen Vineyard & Winery, Santa Maria Valley [CA] 2023 **75**
MERLOT, Duckhorn, North Coast [CA] 2024 **80**
ROSSO DI MONTALCINO, La Ragnaie, Tuscany [IT] 2022 **85**
BORDEAUX, Château Respide-Médeville, Graves [FR] 2022 **90**
CABERNET SAUVIGNON, Quattro Theory, Napa Valley [CA] 2022 **105**
BAROLO, G.D. Vajra, "Albe", Piedmont [IT] 2021 **115**
PINOT NOIR, Radio-Coteau, "La Neblina", Sonoma Coast [CA] 2023 **135**
CABERNET SAUVIGNON, Heitz Cellars, Napa Valley [CA] 2021 **150**
CHÂTEAUNEUF-DU-PAPE, Domaine Santa Duc, "Le Pied de Baud",
Rhône Valley [FR] 2020 **150**
BRUNELLO DI MONTALCINO, Il Poggione, Tuscany [IT] 2019 **165**
BORDEAUX, Roc de Cambes, Côtes de Bourg [FR] 2022 **205**
PINOT NOIR, Kosta Browne, Sonoma Coast [CA] 2023 **235**
CABERNET SAUVIGNON, The Mascot, Napa Valley [CA] 2021 **325**

REFRESHMENTS

WATER 10
Acqua Panna, San Pellegrino
RED BULL 8
Regular, Sugarfree, Peach
SODA 6
FRESH JUICE 8

COFFEE & TEA

AMERICANO 6
ESPRESSO 6
LATTE 8
CAPPUCCINO 8
JOLENE COFFEE 8
Black Cold Brew, White Oat Milk Latte
TEA 8
English Breakfast, Egyptian Chamomile,
Green Sencha, Apricot Escape, Earl Grey