

# BRUNCH.

## To Share.

**Yellowtail Crudo 29** scallions, serano, yuzu and bell peppers

**Deviled Eggs 22** topped with red caviar

**Grilled Peach Burrata Caprese 18** topped with prosciutto, olive oil & balsamic glaze

**Sailor's Mussels 20** red or white, garlic butter dolin vermouth, ciabatta toast

**Cheese Board 27** umbriago, dolce gorgonzola, grana padana, brie, served with nuts, berries, & fig jam

**Charcuterie Board 25** aged prosciutto, cotto ham, dry salami, cornichons & grey poupon

**Mediterranean Delight 20** pita chips with your choice of two: hummus, tzatziki, roasted pepperade, olive tapenade

**Calamaretti Fritti 20** fried baby calamari

**Smoked Fish Board 35** salmon, sturgeon, balik with cream cheese, capers, horseradish

## Eggs and More.

**The STAGE Benedict 22** English muffin, poached eggs, grilled ham, spinach, topped with housemade hollandaise, served with breakfast potatoes

**Avocado Toast 18** ciabatta toast, seasoned hass avocado purée, fried egg. **add red caviar 8**

**Smoked Salmon Croissant 25** cream cheese, smoked salmon, pickled onions, capers, scrambled eggs, served with fruit

**Florentine Omelette 20** creamy omelette with cello spinach, mushrooms, manchego cheese, served with breakfast potatoes

**Georgian Flatbread 22** Adjarian style baked open face dough filled with mixed cheese, topped with soft egg, served with jambon, crumbled feta, and chives

**Tomato Basil Omelette 24** runny omelette with poached Fresno tomatoes, bell peppers, sweet basil, served with toasted ciabatta, basturma, crumbled feta, and chives

**Barcelona Toast 20** ciabatta toast topped with brie, fig confiture, arugula, prosciutto

**Thin Pancakes 18** topped with banana, forest berries, chantilly, cinnamon, maple syrup

**French Toast 20** thick cut brioche, crème fraîche, forest berries, cherry confit, maple syrup

**Prime Steak and Eggs 36** 10 oz prime ribeye, parmigiana omelette, roasted potato, fruit

**Add to your brunch order 7** your choice of: bacon, sausage, ham, mixed berries, breakfast potatoes, fresh fruit, or mixed green salad

## Bottomless Cocktails 28 [90 minute limit]

Your choice of Mimosa, Bellini, or Rossini

**Mimosa 11** smooth fusion of chilled sparkling wine, orange juice

**Bellini 11** chilled velvety blend of sparkling wine, peach nectar

**Rossini 11** chilled sparkling wine, berry juice

**Cosmopolitan 13** freshly squeezed lime juice, cranberry juice, sabe vodka

**Sour Apple Martini 13** apple juice, simple syrup, sabe vodka

**Mojito 13** ice crushed mint, lime, soda, sabe vodka

**Margarita 13** triple sec, fresh strawberry blend, sabe tequila

## Coffee, Tea, and More.

**Espresso 5 Double Espresso 8 Café Americano 6 French Roast 5**

**Café Latté 8 Cappuccino 8**

**Café Glacé 10**

**The Stage Mint Tea 7 Assorted Teas 5**

**Iced Tea 5 Iced Coffee 5**

**Bottled Soda 5** coca cola, diet coca cola, sprite, orange Fanta

**Bottled Pear or Tarragon Lemonade 5**

**Jermuk 5** sparkling

**Byuregh 5** still

**Compote 10**

## From Land & Sea.

### Steak on a Stone

Angus Filet Mignon 10 oz 39 14 oz 45

cook your steak to perfection, just the way you like it, on a sizzling hot stone straight from our wood-fired oven. Served with chef's three California-inspired signature sauces and flash truffle oil fried brussels sprouts

### Barbeque A Plenty

**Three Skewers 35** angus beef tenderloin, chicken breast, shrimp & scallop

**Three by Two Skewers 65** angus beef tenderloin, chicken breast, shrimp & scallop

**Six Skewers 75** angus beef tenderloin, chicken breast, shrimp & scallop, lamb chops, salmon filet, pork loin

**Six by Two Skewers 130** angus beef tenderloin, chicken breast, shrimp & scallop, lamb chops, salmon filet, pork loin

### Thin Crust Pizzas 20

**Margherita** cherry tomato, fresh mozzarella, topped with fresh basil

**PPG** caramelized pear, gorgonzola, and prosciutto di parma

**Chicken Pesto** champignon, artichoke, with creamy pesto sauce

**Hungarian Sausage** w/ peppers, onions, & fresh mozzarella

**Steak** cello spinach, red onions, shiitake, crumbled blue cheese

**Pepperoni**

### Greens.

**Santa Barbara Seafood Salad 30** seared tiger shrimp, fresh atlantic salmon, calamari, scallop, sun dried tomatoes, crumbled gorgonzola, sonoma mixed greens, tossed in chef's special vinaigrette

**Grilled Angus Steak Salad 26** arugula, grapes, antelope valley red onions, apples, red radish, dressed in a cherry-apple vinaigrette

**Mediterranean Salad 23**

**Sonoma Greens 20** glazed california walnuts, sun dried tomatoes, crumbled gorgonzola, cranberries, modena aged balsamic vinaigrette

**Patagonia Smoked Trout and Arugula Salad** with grapefruit, sweet onions, sliced cucumbers, avocado, tossed in an Amalfi lemon dressing

### Sides 9

your choice of: **roasted vegetables, roasted potatoes, brussels sprouts, french fries, mixed green salad or mediterranean salad**

### Sweets.

**Tiramisu 12** sweet mascarpone, rum-drunken lady fingers, espresso, crème anglaise, cocoa

**Chocolate Mousse 12** rich bavarian chocolate, whipped into a mousse, topped with fresh raspberries and pistachios

**Pana Cotta La Fragola 10** rich italian cream whipped into a mousse, topped w/ fresh berries and salted pistachios

**Cheesecake 10** traditional NY cheesecake w/ a crisp caramel top

**Coppa Pistachio 9** swirled custard, pistachio & chocolate gelatos, topped w/ pistachios

**Coppa Spagnola 8** swirled vanilla & amarena cherry gelatos, topped w/ amarena cherries

**Apple Strudel 14** viennese pastry base filled w/ apples, cinnamon, served with ice cream

**Seasonal Fruits & Berries 34**

### Beer.

**Bitburger Premium Pilsner 7** germany **Hofbrau Munchen Hefeweizen 8** germany

**Bavik Super Pils 7** belgium

**Great White 7** usa **Abita Amber Lager 7** usa **Anderson valley IPA 8** usa

**Kilikia 8** Armenia

**Weihenstephaner Original Premium 8** germany

**Lev Gold Lion Pale 10** czech 500 ml **Lev Black Lion Dark 10** czech 500 ml