

To Share.

- Tuna Tartar 20** ahi tuna, capers, avocado, radish, frisée, topped with red caviar
- Grilled Peach Burrata Caprese 20** 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 19** 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 20** cream cheese, smoked salmon, pickled onions, capers, scrambled eggs, served with fruit
- Florentine Omelette 18** creamy omelette with cello spinach, mushrooms, manchego cheese, served with breakfast potatoes
- Georgian Flatbread 20** Adjarian style baked open face dough filled with mixed cheese, topped with soft egg, served with jambon, crumbled feta, and chives
- Tomato Basil Omelette 20** 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 19** 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 42 14 oz 48

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 38 angus beef tenderloin, chicken breast, shrimp & scallop

Three by Two Skewers 69 angus beef tenderloin, chicken breast, shrimp & scallop

Six Skewers 79 angus beef tenderloin, chicken breast, shrimp & scallop, lamb chops, salmon filet, pork loin

Six by Two Skewers 145 angus beef tenderloin, chicken breast, shrimp & scallop, lamb chops, salmon filet, pork loin

Thin Crust Pizzas 22

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

Forest Mushroom portobello, shiitake, champignons, spinach, topped with trio of cheeses

Steak cello spinach, red onions, shiitake, gorgonzola

Pepperoni

Greens.

Santa Barbara Seafood Salad 32 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 28 arugula, grapes, antelope valley red onions, apples, red radish, dressed in a cherry-apple vinaigrette

Mediterranean Salad 22

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

Thai Eggplant & Beef Salad 22 strips of tenderloin, crunchy eggplant, cucumber, tomato, mint, green onion, leafy greens in a tangy sweet and sour dressing

Sides 9

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

Sweets.

Tiramisu 13 sweet mascarpone, rum-drunken lady fingers, espresso, crème anglaise, cocoa

Chocolate Mousse 13 rich bavarian chocolate, whipped into a mousse, topped with fresh raspberries and pistachios

Pana Cotta La Fragola 11 rich italian cream whipped into a mousse, topped w/ fresh berries and salted pistachios

Cheesecake 11 traditional NY cheesecake w/ a crisp caramel top

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

Lemon Tartelette 11 flaky shell, rich custard with tangy lemon

Summer Berry Bloom 14 silky vanilla ice cream with mixed berries, shave white chocolate, strawberry confit and salted pistachio

Baklava (3 piece) 11 with pistachio and honey

Seasonal Fruits & Berries 29

Beer.

Bitburger Premium Pilsner 7 germany Hofbrau Munchen Hefeweizen 8 germany

Bavik Super Pils 7 belgium Weihenstephaner Original Premium 8 germany

Great White 7 usa Abita Amber Lager 7 usa Revenant IPA 8 usa Kilikia 8 Armenia

Old Prague Pale 10 czech 500 ml Old Prague Dark 10 czech 500 ml