

EveryDay Breakfast...

Fair Trade Coffees

House Brew	2.00
Americano	2.25
Red Eye, 1 shot	2.50
Espresso, shot	.50
Latte	3.00 / 3.50 double
Cappuccino	3.25
Au Lait	3.25
Mocha	3.75
Macchiato	3.50
Hot Coco	3.95

Tea Shop

Mighty Leaf Teas	_2.50_
Green	
English B-fast	

Juices, Fresh Squeezed & Organic

Apple Carrot Kale	
Orange Blood Orange	
Lemonade Coconut H2O	

All Juices, med _4.50_ 1g _5.50_

Pastry & Such

croissant	_2.25_	croissant chocolate	_2.99_
morning bun	_2.50_	scone	_2.75_
cornbread	_1.75_	coffee cake	_2.00_
muffin	_2.25_	daily pie	_3.50_
toast n' jam	_1.75_		

AK Favorites "On the Run or In the House"

AK Bfast Sammie 7-
farm egg over easy | rosemary ham | choice cheese | American muffin

Broken Oat n' Farro 6-
whole grains | milk | raisins | cranberries | cinnamon | nutmeg | real maple

Breakfast Burrito 8-
scrambled eggs | chorizo blend | potato n' peppers hash | beans | Monterey jack

Fruit n' Yogurt Parfait 5-
greek yogurt | house granola | seasonal fruit | honey

Cereal n' Milk 5-
house granola | Strauss Family whole milk | banana or seasonal berry garnish

Bagel & Lox 6-
cream cheese | Beefsteak tomato | red onion | capers | cracked pepper

AMERICAN KITCHEN★

Weekend Brunch, Sat./Sun.

Fair Trade Ritual

House Brew	_2.00_
Americano	_2.25_
Red Eye, 1 shot	_2.50_
Espresso, shot	_.50_
Latte	_3.00_
Cappuccino	_3.25_
Au Lait	_3.25_
Mocha	_3.75_
Macchiato	_3.50_

Tea Shop

Mighty Leaf Teas	_2.50_
Green	
English B-fast	

Juices, Fresh Squeezed

Apple Carrot Kale	
Orange Blood Orange	
Lemonade Coconut H2O	

All Juices, med _4.50_ 1g _5.50_

Brunch

Fruit n' Yogurt Parfait greek yogurt house granola seasonal fruit honey	6-
Broken Oat n' Farro whole grains milk raisins cranberries cinnamon nutmeg real maple butter	6-
Farm Eggs, any style parsley potatoes toast n' jam choice bacon or sausage	9-
An American's 'Belgian' Waffle seasonal fruit or compote real maple syrup whip cream or not powdered sugar	10-
Central American Tipico farm egg red beans & rice avocado & tomato salad	11-
French Toast egg battered brioche seasonal berries or compote real maple powdered sugar	11-
AK Hash #1 (a/k/a Eggs Benedict) corned beef hash 2 farm eggs poached Hollandaise Sconehege muffin	12-
AK Hash #2 (Wild King Salmon) salmon farm eggs sunny side up mirepoix salsa verde English muffin	14-
Farm Eggs "Florentine" baby spinach 2 farm eggs poached beefsteak tomatoes cream sauce muffin	12-
Red Eye Steak n' Eggs CAB flatiron cherry tomato salad 2 sunny side up eggs house fries	15-
Fried Chicken n' Waffle Remix cornflake crusted Mary's chicken buttermilk waffle maple butter Tabasco	13-
Today's Catch, Pan Seared served Cioppino style over grits or polenta with sourdough toast	A.Q.

Ask us about kids favorites, special diet needs, and etc...if it's in the pantry, we CAN do it!

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AMERICAN KITCHEN★

Weekend Brunch, Sat/Sun.

(Backside)

Today's Soup

Brentwood Sweet Corn Chowder fried shallot | bacon cracklings | spring onion 5-
Free Range Chicken Noodle garden veggies | fresh pasta | Mary's chicken 5.5-

Greens & Such

OG Mixed Greens 10-
organic greens | carrots | balsamic vin | piece of focaccia

Farmer's Market Salad

12-
little gems | roast beets | garden veggies | cotija | spice nuts | citrus vin

Charred Kale n' Farro Superfood Salad

11-
figs | pistachio | meyer lemon | roast garlic | extra virgin olive oil

AK Cobb Salad

13-
free range chicken | brown egg | avocado | thick cut bacon | Derby vin

Shrimp Louis

15-
butter lettuce | green garlic | hot house cukes | tarragon Dijon vinaigrette

Deli Salad Trio

12-
super-food lemon kale farro | tabbouleh | cauliflower crunch

"Po'Boys" a.k.a Craft Sandwiches

(made with OG breads and mostly house made condiments, with fries, pickles, or greens)

AK Bfast Sammie

7-
farm egg over easy | rosemary ham | choice cheese | Sconehege American muffin

Bagel & Lox

6-
cream cheese | Beefsteak tomato | red onion | capers | cracked pepper

Shrimp Po' Boy old bay | lemon aioli | celery root slaw

14-

Cowgirl Grilled Cheese Vella dry jack | gruyere | sharp cheddar

9-

Dave's Pastrami on Rye smoked brisket | brown mustard | pickled slaw

12.5-

AK Classic Burger

12-
grass fed beef | applewood smoked bacon | choice cheese | pickles | fries or greens

Sides & Etc...

bfast potatoes	_4.00_	AK Fries, Sweet Fries	_4.50_
today's pie	_3.50_	side fruit	_2.25_
pastry	A.Q.	toast n' jam	_1.75_
bacon/sausage	_3.75_		

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Lunch All Day...

Greens & Such

OG Mixed Greens	10-
organic greens carrots balsamic vin piece of focaccia	
Farmer's Market Salad	12-
little gems roast beets garden veggies ricotta salata spice nuts citrus vin	
Charred Kale n' Farro Superfood Salad	11-
figs pistachio meyer lemon roast garlic extra virgin olive oil	
AK Cobb Salad	13-
free range chicken brown egg avocado thick cut bacon Derby vin	
Gaucho Steak Salad	14-
tri-tip ancho tomato vin avo romaine cotija pepitas	
Shrimp Louis	15-
butter lettuce green garlic hot house cukes tarragon Dijon vinaigrette	
Deli Salad Trio	12-
super-food lemon kale farro tabbouleh cauliflower crunch	

Today's Soup

Brentwood Sweet Corn Chowder	fried shallot bacon cracklings spring onion	5-
Free Range Chicken Noodle	garden veggies fresh pasta Mary's chicken	5.5-

"Po'Boys" a.k.a Craft Sandwiches

(made with OG breads and mostly house made condiments, with fries, pickles, or greens)

Cowgirl Grilled Cheese	Vella dry jack gruyere sharp cheddar	9-
Chicken Fried Chicken	Mary's tenders simply slaw pickles	11-
Slow Roast Turkey	Diestal turkey bacon provolone lemon aioli cranberry jam	12-
OG Egg Salad	chives house mayo choice bread	9-
Heirloom Tomato & Fresh Mozzarella	pesto arugula shaved parm	10-
Fish Ranch Tuna on Toast	virgin olive oil lemon capers fennel	11-
Rock Crab Roll	celery butter lettuce house mayo pickles Tabasco	13-
Shrimp Po' Boy	old bay lemon aioli celery root slaw	14-
Dave's Pastrami on Rye	smoked brisket brown mustard pickled slaw	12.5-
AK Burger #1	certified Angus beef choice cheese bacon butter lettuce	12-

Snacks & Sides for Sharing

fries sweet fries truffle fries	4-	PEI mussels n' Frites	9-
Quick roast olives	3-	House Meatballs	7-
Fennel Sausage Coil	6-	Mixed Fry Pickles	5-
Hog n' Rocks steamers	8-	Deli Salad Trio	8-

Daily Supper Club...

Plates for Sharing (or Not)

American Fries* Sweet Fries*	5-	Fried Pickles* Mix Fry Basket*	6-
Quick Roast Olives	3-	Flatbread Bruschetta*	7-
House Meatballs	6-	PEI Mussels n' Frites	9-
Maryland Crab Cakes	9-	Italian Baked Artichoke	5-
Daily Slider Trio	8-	*comes with dipping sauce(s)	

Green Center o' Plate

OG Mixed Greens	10-
organic greens carrots balsamic vin piece of focaccia	
Farmer's Market Salad	12-
little gems roast beets garden veggies ricotta salata spice nuts citrus vin	
Charred Kale n' Farro Superfood Salad	11-
figs pistachio meyer lemon roast garlic extra virgin olive oil	
AK Cobb Salad	13-
free range chicken brown egg avocado thick cut bacon Derby vin	
Gaucha Steak Salad	14-
tri-tip ancho tomato vin avo romaine cotija pepitas	

Soups

Brentwood Sweet Corn Chowder	fried shallot bacon cracklings spring onion	5-
Free Range Chicken Noodle	garden veggies fresh pasta Mary's chicken	5.5-

"Po'Boys" a.k.a Craft Sandwiches

(made with OG breads and mostly house made condiments, with fries, pickles, or greens)

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Rock Crab Roll	celery butter lettuce house mayo pickles Tabasco	13-
Dave's Pastrami on Rye	smoked brisket brown mustard pickled slaw	14-
AK Burger #1	certified Angus beef choice cheese bacon butter lettuce	12-

Mains *(most items served family style upon request)*

Fava Bean Ragout	bucatini fava puree pecorino romano bacon	14-
Spaghetti n' Meatballs	house sauce grandma's meatballs parmesan	15-
Spicy Clam n' Chorizo Linguini	baby manillas spanish chorizo wine	16-
Shrimp Scampi	jumbo prawn capers parsley lemon crusty Ital bread	20-
‡ Roast Chicken	charred kale farro jus	13-
AK Burger #1	Angus beef thick cut bacon cheese butter lettuce fries	12-
Steak Fries	Tri-tip house fries chimichurri	19-
‡ Roast Lobster	drawn butter lemon parsley pesto	AQ.
Fish n' Chips	true cod malt vinegar beer batter	14-
Fried Chicken n' Cornbread	cumin carrots maple butter greens	15-
Brisket n' Pancakes	smoked wagyu brisket mop sauce potato pancake	18-
Today's Catch	please ask us	AQ.

Sides, Grains, and Veggies...

rosemary roast potatoes	5-	adult mac n' cheese	6-
creamy polenta	3-	simple spinach saute	4-
sicilian roast cauliflower	4-	pickled beets	4-
charred kale n' farro	5-	bacon brussels	4-

Craft Beers

On Tap

Scrimshaw Pilsner	5-
Lagunitas IPA	6-
Blue Star Summer Wheat	6-
Bison Organic Hop Cuvee	5.5-

Classics

PBR, Can	2-
Fosters Lager	3-
Amstel Light	3-
Heineken	3.5

MicroBrews

Anchor Cali Lager	5
Racer 5 IPA	6
21st Amendment Bitter American	5.5
Unita Hop Nosh IPA	4
Flying Dog IPA	4
Manzanita Pale Ale, 22oz	8
Red Seal Amber Ale	5
Le Merle Farmhouse Ale	4
Brother Thelonius, 25oz	9
Acme Pale Ale	4.5

Wine List

Draft Wines

Skylark Pinot Blanc, 2011, Orsi Vineyard Mendocino	7
Pink Belly Rose of Grenache, 2013, Mendocino County	6
Copain Syrah Blend, 2012, Healdsburg	8
Andis "Painted Fields" Blend, 2011, Amador County	9

Bubbly

Tamalpais del Mar 'Cava'	9	/	35
Scharffenberger Brut Rose, Mendocino	13	/	49
Roederer Estatate Le' Ermitage, Tete de Cuvee, ½ bottle			17

Whites

Kinero Brouhaha Pinot Gris, Paso Robles	8	/	31
HKG Estate, Russian River, Pinot Grigio	13	/	36
La Marea Albariño, 2013, Monterey			42
Uppercut Sauvignon Blanc	7	/	29
Provenance Sauvignon Blanc, 2012 Napa			45
Ceja Sauvignon Blanc, 2011, Sonoma Coast	13	/	35
Beckmen Le Bec Blanc, 2011 Santa Ynez			38
Tangent Viognier, Edna Valley	10	/	37
Pine Ridge Chenin Viognier, 2013	9	/	36
Dry Creek Chenin Blanc, 2012 Clarksburg	12	/	37
Smokescreen Chardonnay, 2011, Napa Valley	10	/	39
Ceja Chardonnay, Carneros 2011	15	/	55
Mer Soleil, Santa Lucia highlands Chardonnay			59
HogWash Rose*, 2013	9	/	27

Reds

Vino Robles ⁴ , 2011 Blend, Paso Robles	10	/	39
The Sum, by the 75 Wine Co., St. Helena, 2011			41
Vino de Casa, 2009 Ceja Carneros Blend	11	/	44
Fidelity 2012 Merlot, Crazy Creek, Alexander Valley	9	/	30
Qupe Sawyer Lindquist Grenache, 2010 Edna Valley			60
Valley of the Moon, 2010 Sonoma Zinfandel	12	/	43
Uppercut Cabernet Sauvignon, 2012 Napa Valley	14	/	45
Flora Springs Cabernet Sauvignon, 2011 Napa			60
Cline Ancient Vine Mourvedre, 2012 Contra Costa	10	/	40
Carneros Pinot Noir, 2009, Ceja	16	/	55
SmokeScreen Pinot Noir, Anderson Valley	11	/	39
Cherry Tart Pinot Noir 2012	12	/	42
Lyric by Etude, Santa Barbara Pinot Noir			46

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Dessert Card

Seasonal fruit pies, creeping cobblers, down home cornbread, organic ice creams, artisan teas, and fair-trade coffees...

Apple Pie	slice 3.50	ala mode	5.00
local apples streusel top organic by 'Cake'			
Ice Cream	scoop 3	waffle cone	3.5-
all natural, house made, seasonal flavors			
Milk Shake Floats	kids 4.50	double	6.00
real vanilla real chocolate seasonal flavors			
House "Chipwich"			4.00
soft chocolate chip cookies choice ice cream flavor			
AK Cookies n' Milk			4.50
trio of cookie flavors OG Milk			
An Italian's Pound Cake			4-
cornmeal sour cream almond paste confectioner's dust cardamom whipped cream			
Chocolate CheeseCake			5.5-
Graham cracker crust mascarpone Tcho chocolate			
Cheese Flight			6-
selection of local artisan cheeses fig jam wildflower honey raincoast crisps			

All Other Beverages...

H2O, sparkling	2.50	Cup o' Milk	2.00
Apple Juice	1.50-	Choc Milk	2.50
Orange Juice	2.50	Iced Tea	2.50
House Soda	3.50	Honest Teas	3.25
Soda, others	3.00		

"The Seafood Shack" Pop Up (Happy Hours and Weekends)

Raw Bar | Grilled Bar | and More From the Ocean...

Oysters, local	_12_ ½ dzn	_24_ dzn	½ shell w/mignonette or BBQ'd
Littleneck clams	_8_ ½ dzn	_16_ dzn	raw and/or baked
crab, dungeness	_9_ ½	_12_ whole	with lemon aioli