



EASTER SUNDAY

our regular brunch specials do
not apply on holidays



Drink Specials

HG MIMOSA \$5

HG BLOODY MARY \$11

ketel citroen, tomato juice, spicy
bloody mary mix, celery salt rim
with a six ince beef stick

VUEVE CLICQUOT \$15

glass of Veuve Clicquot

MICHELADA \$7

bloody mary mix, dos equis lager,
limes, ice, celery salted rim

HARLEY GRAY MIMOSA BOWL \$20

champagne, orange juice,
orange wheels, ice

SBI BRUNCH BOWL \$25

champagne, fresh grapefruit
juice, agave, lavender seeds,
grapefruit wheels, ice

Whenever possible, we source the freshest
fish, meats and produce from local farmers and
vendors with an emphasis on sustainability

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

GF = can be made gluten free. Please make
staff aware of any food allergies.

Gratuity not included.
All items subject to availability.
Split plate charge \$4.

eggs & stuff

Eggs Benedict \$15

toasted English muffin, sliced canadian bacon,
poached eggs, house made hollandaise sauce,
served with home fries - add avocado +\$2

GF Acai Bowl \$10

acai, layer of granola, bananas and
strawberries, drizzle of honey

GF Chilaquiles \$12

tortilla chips with spicy salsa cruda, 2 eggs,
cotija cheese, sour cream and a side of black
beans - add carnitas +\$4

Loco Moco \$12

2 scoops of white rice, angus hamburger patty,
brown onion gravy, green onions & topped with
two eggs

French Toast \$12

3 slices of cinnamon & brown sugar challah bread,
topped with mixed berries & powdered sugar,
whipped butter and 100% organic maple syrup

Lobster Benedict \$17

two toasted English muffins topped with maine
lobster meat, poached eggs, green & red chilies
and our house made hollandaise sauce, served
with home fries - add avocado +\$2

Veggie Benedict \$15

toasted English muffin, diced tomatoes,
mushrooms, spinach, poached eggs, house
made hollandaise sauce, served with home fries
- add avocado +\$2

GF Huevos Rancheros \$12

2 corn tortillas with black beans, 2 eggs, mixed
cheese, salsa cruda, green onions and a side of
sour cream, served with home fries
- add avocado +\$2

GF Harley's Hot Mess \$12

3 eggs, broccoli, yellow onion, red bell peppers,
green bell peppers, mixed cheese, home fries,
all scrambled together with a side of salsa
add bacon +\$3 | add chicken +\$4

3 Eggs & Bacon \$11

3 eggs, 3 slices of 100% natural bacon, toasted
english muffin with lavender blueberry jam,
served with home fries

Brunch Sides

GF Side of Bacon \$4

GF Side of Home Fries \$3

GF Side of White Rice \$3

GF Side of Fruit \$5

GF Side of Vanilla Yogurt \$5

GF Side of 2 Eggs \$3

Side Wheat Toast \$3

Side of English Muffin \$3

Side of Corn or Flour Tortillas \$3

appetizers

Seafood Trio \$18

Calamari, Ceviche, Ahi Poke
tender fried calamari, white fish & shrimp
in a traditional lime marinade and fresh raw
ahi tuna poke with macadamia nuts, scallions
& ponzu sauce

New England Clam Chowder \$7

*2014 Santa Cruz Chowder Cook-Off
Peoples Choice 1st Place

Dirty Fries \$8

fries topped with brown onion gravy & bleu cheese
crumbles | **top with over easy egg +\$2**

Calamari \$12

tender fried calamari, served with house sauces

Lunch plates

GF Organic Mixed Greens with Red Pear half \$7 | full \$11

mixed greens, candied walnuts, red pear,
gorgonzola cheese, and raspberry balsamic
vinaigrette - add grilled chicken breast +\$5

Pulled Pork Sandwich \$15

fresh pork carnitas, brioche bun, asian slaw,
molasses barbecue sauce, served with black
beans and mixed greens & balsamic vinaigrette

GF Fish Tacos \$15

grilled wild Alaskan cod, corn tortillas, shredded
cabbage, fresh diced tomatoes & cilantro, jalapeno
ranch, side of black beans - add avocado +\$2

Chipotle Chicken Sandwich \$15

crispy fried chicken, ciabatta roll, jack cheese,
mixed greens, chipotle aioli, tomato, onion,
sliced avocado, pomme frites
with home fries

GF Seared Ahi & Soba Noodle Salad \$20

seared blackened ahi tuna, mixed greens,
soba noodles, edamame, cabbage,
bell peppers, asian dressing

Angus Bleu Cheese Burger \$15

angus burger, toasted brioche bun, mixed
greens, tomato, onion, bleu cheese,
garlic aioli, pomme frites
add avocado +\$2 | add bacon +\$3

GF Carnitas Tacos \$15

pulled pork carnitas, corn tortillas,
shredded cabbage, fresh diced tomatoes
& cilantro, jalapeno ranch, side of black
beans | **add avocado +\$2**

Fish & Chips \$18

tender wild Alaskan Cod breaded and deep fried
to a golden crisp, served with seasoned fries

Asian Chicken Salad \$18

mixed greens, cucumbers, carrots, edamame,
sliced oranges, wontons, asian slaw, ginger
soy vinaigrette and grilled chicken with a
teriyaki glaze



WINE

Red Wine

Mount Veeder Cabernet Sauvignon Napa Valley	68
Justin Cabernet Sauvignon Paso Robles	14 48
Sterling Cabernet Sauvignon Central Coast	10 40
Chalone Cabernet Sauvignon Monterey	9 36
Rutherford Ranch Merlot Napa Valley	10 40
Acacia Pinot Noir Carneros	12 48
Folie A Deux Pinot Noir Alexander Valley	10 40
Kendal Jackson Menocino	10 40
Llama 'Old Vine' Malbec Mendoza, Argentina	10 40
Cinnabar 'Mercury Rising' Blend California	13 52

White Wine

Sonoma Cutrer Chardonnay Sonoma Coast	52
Trefethen Chardonnay Oak Knoll District, Napa Valley	13 46
La Crema Chardonnay Sonoma Coast	11 44
Hess Chardonnay Monterey	9 36
Kim Crawford Sauvignon Blanc Marlborough, New Zealand	10 40
Ferari-Carano Fumé Blanc Sonoma	9 36
Mohua Sauvignon Blanc Marlborough, New Zealand	9 36
Domaine de Mourchon Rosé Rhône, France	11 44
Benvolio Pinot Grigio Italy	9 36
Kendal Jackson Riesling Monterey	9 36

Sparkling Wine & Champagne

Vueve Clicquot Champagne, France	15 70
-------------------------------------	-------

CORKAGE FEE \$15 PER 750 ML.



Serving Breakfast
MONDAY - FRIDAY
FROM 8AM - 11:30AM

Brunch Cocktails & Punch Bowls

Bottle of Brunch Wycliff \$18

bottle of our house sparkling wine
add side of oj or cranberry juice +\$3
add side of fresh squeezed grapefruit juice +\$5

Sunday Funday Mojito \$10

light rum, fresh mint, sugar, lime, muddled together
and topped with a splash of soda & champagne,
because everything is better with champagne!

Michelada \$7

bloody mary mix, dos equis lager, limes, ice,
celery salted rim

HG Paloma \$10

hornitos tequila, fresh squeezed grapefruit juice,
splash of soda water, limes, salted rim

My Pretty Pony \$10

stoli raspberry vodka, lime, bitters, ginger beer

Harley Gray Sangria Bowl \$35

red wine, peach & raspberry schnapps,
orange juice, sprite, ice

HG Mule Bowl \$45

vodka, ginger beer, lime & bitters, ice

Donkey Punch Bowl \$45

kentucky whiskey, ginger beer, lime & bitters, ice

BEER LIST

*Draft Beer

*Karl Strauss Follow The Sun Kölsch San Diego, CA - ABV. 4.7%	\$7.50
*Ballast Point Grapefruit Sculpin San Diego, CA - ABV. 7.0%	\$8.00
*Bear Republic Racer 5 IPA Healdsburg, CA - ABV. 7.5%	\$7.50
*Stone Ripper Pale Ale Escondido, CA - ABV. 5.7%	\$7.50
Maui Brewing Company Coconut Porter Maui, HI - ABV. 6%	\$7.50
Stone Ruination Double IPA Escondido, CA - ABV. 8.5%	\$7.50
Ballast Point Victory at Sea Imperial Porter San Diego, CA - ABV. 10.0%	\$8.00
Mother Earth Cali Creamin' Vanilla Cream Ale Vista, CA - ABV. 5.2%	\$6.50
Stella Artois Pilsner Belgium - ABV. 5%	\$6
Allagash White Portland, ME - ABV. 5.1%	\$7.00
Kona Long Board Lager Kona, Hawaii - ABV. 4.6%	\$6
Dos Equis Lager Mexico - ABV. 4.7 %	\$6
Bud Light St. Louis, MO - ABV. 4.2 %	\$5