

# BRUNCH

EVERYTHING IS DESIGNED  
TO BE SHARED.

## HARVEST

### Pear Salad GF | 11

pear, calabrian chile and walnut pesto,  
citrus, benton's smoked ham

### California Asparagus GF | 14

smoked salmon, herbed labneh,  
roasted shallot, za'atar, crispy garlic

## SWEET

### Greek Yogurt V+GF | 9

seeded granola, toasted coconut

### Griddled Banana Bread V | 10

roasted pineapple

### Ricotta Pancakes V | 12

apple compote

## SALTY

### Smoked Trout Hash GF | 16

dill crème fraîche, spinach, egg crêpe,  
crispy potatoes

### Mushroom Polenta V+GF | 15

mushrooms, parmesan crisp, poached egg

### Millionaire's Bacon Toast | 12

bacon jam, millionaire's bacon,  
tobacco onions, poached egg

### Breakfast Burger | 14

v.miller ground beef, gouda, lettuce,  
pickle, onion, bacon jam, english muffin

### Frank's Special GF | 15

fried rice, chicken, sausage, fried egg,  
shrimp, peppers, peas, pickled ginger

### Bacon Pho GF | 14

rice noodles, mint, basil, jalapeño

Edition N° \_\_\_\_\_



## ADDITIONS

sweet potato cinnamon roll | 7

chicken sausage, roasted peppers | 9

crispy pork belly, onion marmalade GF | 7

kimchi home fries V+GF | 5

braised kale, fried egg GF | 6

fruit bowl V+GF | 6

## COFFEE & MORE

identity coffee | 3

identity espresso | 3

latte/cappuccino | 5

orange, grapefruit juice | 4.5

add carrot, celery juice | +1

zeal kombucha | 4

V - vegetarian | VG - vegan | GF - gluten free

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions.

# DRINKS

*Full beverage menu provided upon request.*

## COCKTAILS

### **Green Living | 11**

Celery, Cucumber, Mint, Gin,  
Lime Juice, Sugar

### **Filibuster | 13**

Rye Whiskey, Lemon, Egg White,  
Maple Syrup

### **Breakfast of Champions | 12**

Chase Marmalade Vodka, Lemon,  
Seville Orange Marmalade

### **New Brunswick | 11**

Pinhook Rye, Vermouth, Grapefruit Juice

### **Cold Start | 11**

Mr. Black Coffee Liqueur,  
Blackberry, Suze, Soda Water

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## BRUNCH CLASSICS

### **Brunch Punch | 9**

Sparkling Wine, Fresh Juice

### **Canon Bloody Mary | 11**

Vodka, Tomato Juice, House Spice Blend



## SPARKLING

### **Champagne | 15/68**

Paul Laurent, Cuvée du Foundatuer, Brut,  
Bethon, France, MV

### **Champagne | 92**

Pehu Simonet, 'Face Nord', Brut,  
Grand Cru, Verzenay, France, MV

## WHITE

### **Sauvignon Blanc | 13/59**

Domaine Roger Neveu,  
Côte des Embouffants, Sancerre,  
Loire, France, 2017

### **Chenin Blanc | 10/42**

St. Rey, Sutter Ranch Vineyard,  
Clarksburg, CA, 2017

### **Trousseau Gris | 10/39**

Zeitgeist Cellars,  
Fanucchi-Wood Road Vineyard,  
Russian River Valley, California, 2016

### **Chardonnay | 15/65**

Presqu'île, Santa Barbara County,  
California, 2017

## ROSÉ

### **Txakolina | 14/53**

Rubentis Rosado, Ameztoi,  
Spain, 2017

### **Rosé of Grenache | 12/52**

Jané Ventura, 'Reserva de la Musica',  
Spain, 2015

## RED

### **Gamay | 11/48**

Domaine Dupeuble,  
Beaujolais, France, 2017

### **Grenache Noir | 14/64**

Habit, Demetria Vineyard,  
Santa Ynez Valley, California, 2017

### **Pinot Noir | 18/82**

J. Christopher, 'Basalte',  
Chehalem Mountains, Oregon, 2015

### **Cabernet Sauvignon | 18/82**

Andrew Will, Columbia Valley,  
Vashon, Washington, 2016

## DRAFT

### **Berryessa, Propoganda | 7**

Pilsner, 6% abv, 14 oz

### **Jolly Pumpkin, Calabaza Blanca | 8**

Belgian-Style Witbier, 4.8% abv, 10 oz

### **Mraz, 3 Berry | 8**

Sour Ale, 4.5% abv, 10 oz

### **Ol' Republic, Dunkel | 7**

Amber Lager, 7% abv, 14 oz

### **Perennial, Fantastic Voyage | 8**

Coconut Stout, 11.5% abv, 10 oz

### **Three Weavers, Knotty | 7**

Double IPA, 8.5% abv, 14 oz

### **Urban Roots, Little Changes | 7**

West Coast IPA, 6.8% abv, 14 oz