

A stylized yellow flower with black outlines is the central focus. The petals are layered, and the center is a solid yellow circle. The background is a mix of blue and white, with the blue appearing as a textured, brush-stroke-like wash on the left side. The text is overlaid on the right side of the flower.

**BENT  
STREET  
GRILLE**

**SUNDAY BRUNCH**



# SUNDAY BRUNCH

VG: Vegetarian / V: Vegan / GF: Gluten Free

Gratuity may be added for parties of 6 or more.

## MORNING EGGS

Ask your server for vegan egg substitute.

Add bacon, sausage, ham, chorizo, or vegan chorizo ... 3

*Eggs Your Way! (VG) ... 11 / 12 / 13*

1, 2, or 3 eggs any style, with chile sauce and your choice of toast. Served with a side of farm potatoes.

*Huevos Rancheros (VG) (GF) ... 15.95*

Two eggs any style, pinto beans, cotija cheese and chile sauce served over corn tortillas.

Served with a side of farm potatoes.

*Breakfast Tacos (VG) (GF) ... 13.50*

Two corn tortillas filled with scrambled eggs, pinto beans, pico de gallo, and cotija cheese.

Served with a side of farm potatoes.

Add veggies ... 2      Add meat or tofu ... 3

*Denver Omelette (VG) (GF) ... 14.95*

Made with bell peppers, onion, and Swiss cheese, topped with pico de gallo.

Served with a side of farm potatoes.

*Bent Street Eggs Benedict ... 15.95*

Poached eggs, house-made Hollandaise, and sliced ham all on an English muffin, topped with sautéed spinach.

Served with a side of farm potatoes.

## SUNDAY SPECIALS

*Savory Pancakes ... 12*

Two blue corn pancakes (GF) served with red and green chile sauce, topped with toasted piñon.

*Biscuits 'n' Gravy ... 15.50*

Warm, fluffy biscuits smothered in creamy pork gravy. Served with two eggs and farm potatoes.

*French Toast ... 12*

Made with Japanese milk bread, topped with powdered sugar, berries, and whipped cream.

*Avocado on Sunday ... 14.95*

Toasted Japanese milk bread, sliced avocado, arugula, and red chile olive oil. Topped with toasted pepitas.

## PANCAKES & WAFFLES

Ask your server for sugar-free syrup or dairy-free whipped cream.

*New Mexican Chicken and Waffle ... 17.75*

Our house-made blue corn waffle (GF) piled high with pancake-battered fried chicken strips, topped with bacon bits, guacamole, crème fraîche, and chopped green chile.

*The Berry Nice Waffle (VG) ... 14.75*

Buttermilk waffle topped with berries.

Served with whipped cream and powdered sugar.

*Banana or Berry Pancakes (VG) ... 14.75*

Buttermilk pancakes with your choice of berries or sliced bananas and nuts. Served with whipped cream, powdered sugar, and dulce de leche.

We proudly serve locally harvested organic produce and grass-fed hormone-free meats when possible. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Please notify us of any food allergies or intolerances.**

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## SANDWICHES

All sandwiches come with fries, salad, or fruit.

Substitute Gluten-Free Toast ... 1.50

*Paseo de Reuben ... 16.50*

Grilled corned beef, sauerkraut, Swiss cheese, and Russian dressing on toasted marble rye.

*The Californian ... 15.75*

Sliced turkey, Swiss cheese, tomato, guacamole, baby sprouts, and herb mayo on a croissant.

*Tuna Melt ... 15.75*

House-made tuna salad, white cheddar, lettuce, and tomato on toasted sourdough.

*Southwest Philly Cheesesteak ... 14.95*

Beef, Beyond beef, or chicken on a hoagie, along with cheese, bell peppers, onion, green chile, and Italian seasoning.

*Club Sandwich ... 15.75*

Grilled chicken, lettuce, tomato, and bacon between three slices of toasted sourdough.

*BLT / ALT ... 15.75*

Bacon or sliced avocado, lettuce, tomato, and mayonnaise on toasted sourdough.

## SIDES

Bacon, Ham, Sausage, Chorizo, Vegan chorizo... 3

Toast, English muffin, Croissant, Tortilla... 2.50

Gluten-Free Toast... 4      Pico de gallo... 2.50

Chile sauce... 3      Diced chile... 2.50

Guacamole... 4      Avocado... 3.50

Pinto beans... 3      Potatoes... 4

Fries... 5      Side salad... 6

Tofu... 6      Chicken breast... 8

Beef patty... 9      Salmon fillet... 11

Berry cup... 6      Fruit cup... 5

Pancake... 5      Waffle... 10

## SALADS

Add protein: Chicken 8, Salmon 11, Tofu 6

*Caesar ... 13.50*

Romaine lettuce topped with capers, croutons, and shaved parmesan. Served with Caesar dressing on the side.

*Baby Greens (V) ... 11.75*

Mixed greens, red onions, chopped tomato, topped with roasted pecans and sliced avocado. Served with a side of Balsamic vinaigrette.

*Beet Carpaccio (VG) ... 14.75*

Organic red beets sliced and covered with arugula, goat cheese, and pine nuts.

Served with raspberry vinaigrette on the side.

*Baja Chicken Salad ... 17.75*

Grilled chicken breast over mixed greens, feta, dried cranberries, tomato, cucumber, and honey roasted pecans.

Served with a side of chipotle ranch.

*Tofu instead ... 15.75      Salmon instead ... 19.50*

## BURRITOS

*Breakfast, Carne Adovada,*

*Beef, or Chicken ... 15.95*

Choose one: scrambled eggs, slow cooked pork, thin sliced ribeye, or marinated grilled chicken.

Also includes pinto beans and cotija.

Topped with chile sauce and pico de gallo.

Served with a side of farm potatoes.

*Handheld instead (chile & potatoes inside) ... 12*

## DAILY SOUPS

Cup ... 6.50      Bowl ... 9

*Corn Chowder (VG)*

Creamy homestyle chowder with diced celery, onion, and pepper, dusted with paprika.

*French Onion*

Beef broth base filled with cooked onion and topped with toast and roasted cheese.

## **LOCAL SPIRITS**

*Add to a drink or enjoy on the rocks*

Tequila ... 12

Rum ... 10

Gin ... 11

Vodka ... 11

Whiskey ... 14

## **BEER**

*Drafts ... 7*

Blue Moon (*ABV 5.2%*)

Modelo Especial (*ABV 4.4%*)

7k IPA (*ABV 7.0%*)

*Cans ... 8*

Mass Ascension IPA (*ABV 6.9%*)

La Cumbre Elevated IPA (*ABV 7.2%*)

Tractor Blood Orange Cider (*ABV 6.9%*)

Bud Light (*ABV 4.2%*)

*Bottles ... 7*

Modelo Negra (*ABV 5.4%*)

Dos Equis (*ABV 4.7%*)

Stella Artois (*ABV 5.0%*)

Corona Extra (*ABV 4.6%*)

Lagunitas Non-Alcoholic IPA (*ABV 0.5%*)

## **SIGNATURE DRINKS**

Mule ... 11

Old Fashioned ... 14

Daiquiri ... 12

Sangria ... 9

Michelada ... 10

Bloody Mary ... 11

Margarita ... 12

Martini ... 13

Mimosa ... 9.50

*Add a flavor ... 1*

*Blood orange, Lavender,  
Black currant, Cayenne*

## WINE BY THE GLASS

House Wine ... 5

*Ask your server about today's selections*

Sparkling Brut (Split Bottle) ... 11.75

*Les Allies. Pays d'Oc, France*

Prosecco ... 9.75

*Martini & Rossi. Italy*

Rosé ... 9

*Chateau de Paraza. France*

Pinot Grigio ... 9.75

*Sartori. Veneto, Italy*

Sauvignon Blanc ... 11

*Kim Crawford. New Zealand*

Chardonnay ... 10

*Meiomi. Acampo, CA*

Cabernet Sauvignon ... 11

*Submission. Napa Valley, CA*

Pinot Noir ... 12

*Bogle. Clarksburg, CA*

Sangiovese ... 9.75

*Piazzano. Tuscany, Italy*

Chianti ... 9

*Piazzano. Tuscany, Italy*

## WINE BY THE BOTTLE

Sancerre Rosé ... 65

*Comte de la Chevaliere, France*

Fume Blanc ... 40

*Ferrari Carano. North Coast, CA*

Chianti ... 38

*Classico Armeli. Tuscany, Italy*

Bardolino Classico (Red blend) ... 32

*Lenotti. Veneto, Italy*

Cabernet Sauvignon Reserve ... 47

*Josh Cellars. Paso Robles, CA*

Pinot Noir ... 45

*Bogle. Clarksburg, CA*

Nero d'Avola ... 32

*Corto di Passo. Sicily, Italy*

Isosceles (Red blend) ... 98

*Justin Cellars. Paso Robles, CA*