

Mercato

Brunch

Plant Based Parfait 13.00
Homemade Granola, Non-Dairy Coconut Yogurt,
Grilled Peach, Fresh Berries

Avocado Breakfast Quesadilla 18.00
Scrambled eggs, Cheddar Cheese, Avocado Salsa
& Sour Cream on the side

Breakfast Sandwich 18.00
Scrambled eggs, Cheddar Cheese, Garlic Aioli,
Brioche Bun Served with Breakfast Potatoes
Add Bacon \$4

Buttermilk Pancakes 15.00
Served with fresh berries and Maple Syrup

Frosted Flake French toast 16.00
Brioche Bread, Crispy Cereal Breeding,
Cinnamon, Fresh Berries

Avocado Toast 18.00
Smashed Avocado, Pickled Red Onion, Spicy
Tomato Jam, Radish, Cilantro, Toasted
Sourdough
Add eggs \$4

Smoked Salmon Toast 18.00
Santa Barbara Smoked Salmon, Whipped Cream
Cheese, Everything Bagel Seasoning on
Sourdough toast, Capers, Shaved Red Onion
Add eggs \$4

Benedicts \$ 20

Served w/Breakfast Potatoes

Classic
English Muffin, Canadian Bacon, Hollandaise

Florentine
English Muffin, Sautéed Spinach, Tomato
Hollandaise

Salmon
English Muffin, Santa Barbara Smoked Salmon,
Dill Hollandaise

Salad & Sandwiches

Add to any Salad – Chicken \$5 or Shrimp \$6

Caesar \$15
Chopped Romaine, Croutons, Parmesan
Reggiano, Creamy Caesar Dressing

Chopped Cobb \$20
Roasted Chicken, Bacon, Hard Boiled Egg, Blue
Cheese Crumbles, Beets, Tomato & Avocado
served on Romaine Lettuce.
Choice of dressing: Balsamic, Ranch, Blue
Cheese, or 1000 Island Dressing

Superfood \$18
Baby Kale, Broccolini, Green Beans, Quinoa,
Roasted Sweet Potatoes, Almonds, Avocado,
Sweet Red Wine Vinaigrette

BH Burger \$20
Grass Fed Beef Lettuce, Tomato, Pickle, Onion,
Cheddar Cheese & 1000 Island.
Served on a Brioche Bun

Make it with Grilled Mary's Farm Chicken

BH Club Sandwich \$18
Turkey, Applewood Smoked Bacon, Avocado,
Pickled Onion, Heirloom Tomato, Mayo, Lettuce,
Country White Bread. Served with French Fries

10" Pizza

Margherita \$15
Mozzarella & Fresh Basil

Bacon & Eggs \$15

Avocado Pizza \$15

Diavola \$15
Spicy Salami, Beech Mushroom & Fresno Chile

Vegetarian \$15
Heirloom Tomato, Artichoke & Gipsy Pepper

Build your own \$15
Choice of 3 toppings from our Pizza Bar

Sweet Pizza \$15
Brown Butter, Orange Blossom & Cinnamon

Mercato

Wines

glass  | bottle 

Sparkling & Champagne

Le Grand Courtage | Sparkling | France 14|55

Domaine Chandon | Sparkling | California 16|65

Moet Imperial | Champagne | France 25|125

Veuve Cliquot | Champagne | France 30|135

Sauvignon Blanc

Matanzas Creek | Alexander Valley | California 14|55

Duckhorn | Napa Valley | California 21|85

Chardonnay

Hess | Shiretail Ranches California 14|55

Joseph Drouhin | Macon Villages | France 15|60

Smoke Tree | Sonoma | California 16|65

Louis Latour | Pouilly Fuisse | France 21|85

Other Whites

Terlato | Pinot Grigio | Italy 16|65

Chateau Michelle "Eroica" | Riesling | California 17|70

Rosé

Elouan Rosé | Rogue Valley | Oregon 15|60

Whispering Angel | Cotes de Provence | France 17|65

Pinot Noir

Sonoma | Russian River Valley | California 17|65

Ponzi | Willamette Valley | Oregon 18|75

Flowers | Sonoma | California 28|115

Cabernet Sauvignon

Hess | Shiretail Ranches | California 14|55

Daou | Paso Robles | California 16|65

Louis M Martini | Alexander Valley | California 21|85

Faust | Napa Valley | California 25|125

Other Reds

Bodega Norton Reserve | Malbec | Argentina 18|55

Beer 9

Budweiser

Coors Light

Miller Lite

Michelob Ultra

Modelo Especial

Corona

Heineken

Blue Moon

Samuel Adams

Peroni - Italy

Stone IPA

Kaliber (Non-Alcoholic)

Cocktails

The Beverly Bellini 16.

Prosecco Sparkling Wine and your choice of: Blood Orange, Peach, Passion Fruit or Raspberry

Tajin Cooler 18.

Sauza Tequila, Mango Juice, Fresh Lime Juice, Cayenne Pepper

Mai Tai 16.

Bacardi Dark, Orange Curacao, Orgeat Syrup, Lime Juice, Myer's Rum Float

Bonsai 18.

Kikori Whiskey, Yuzuri Liqueur, Lime Juice, Cucumber

Smoked Maple 18.

Maker's 46, Smoked Maple Syrup, Lemon Peel, Chocolate

Bitters Angostura, Water

Apple Pie 16.

Zubrowka Vodka, Apple Juice, Lime

Sunset Strip

15.

Buffalo Trace Bourbon, Strawberry, Pineapple Juice, Coconut Water

So Cal Sol 18.

Sol Chamomile Citrus Vodka, Luxardo Apricot Liqueur,

Lemon Juice, Orange Marmalade

Dos Tres Quatro 15.

Bacardi Cuatro, Pineapple Juice, Lime Juice, Vanilla Syrup

Caipirinha 18.

Leblon Cachaça, Raw Brown Sugar, Fresh Lime

Q Paloma 15.

Sauza Tequila, Q Grapefruit

Mock Cocktails 10.

Alcohol-Free Specialties

Paloma Fizz

Pink Grapefruit Juice, Club Soda, Rosemary Cocktail Spice, Lime wedge, Simple Syrup

Cuculime

Fresh Cucumber Juice, Agave, Lime Juice