

BREAKFAST

classics

ALL AMERICAN \$20
 two eggs (any style) | *choice of protein:*
 bacon, chicken apple sausage or ham | *choice of toast:* white, wheat, sourdough, gluten free, english muffin | breakfast potatoes | coffee | choice of juice : orange, cranberry, grapefruit ☞

HAM + CHEESE OMELET \$17
 shredded cheddar cheese | ham | breakfast potatoes

BREAKFAST BURRITO \$18
 scrambled eggs | chorizo | potatoes | cheese

HAWAIIAN FRENCH TOAST \$18
 kings hawaiian bread™ | bailey's™ marscapone whipped cream | toasted almonds | mixed berries
 funnel cake sprinkles ✓

CLASSIC EGGS BENEDICT \$18
 canadian bacon | spinach | poached eggs
 house made hollandaise sauce | hash browns

CARNE ASADA CHILAQUILES \$22
 grilled carne asada | tortilla chips | scrambled eggs | jack cheese | queso fresco | sour cream | pickled onions | roasted tomato salsa

beverages

DRIP COFFEE (regular or decaf) \$5

HOT TEA \$5

MILK (whole, 2%, almond, soy) \$6

(Awake English Breakfast | Earl Grey | Green Tea | Calm Chamomile)

JUICE (orange, cranberry, grapefruit, apple) \$6

light fare

HEALTHY START \$16
 steel cut oatmeal | your choice of toast or pastry
 coffee | choice of juice (416 calories) ✓

AVOCADO TARTINE \$19
 grilled multi grain bread | avocado | baby spinach | fried egg | pickled onion | queso fresco ✓

EGG WHITE FRITATA \$17
 baby spinach | asparagus | pickled onions
 roasted mushroom | feta cheese | artichokes ✓
 (283 calories)

YOGURT PARFAIT \$11
 House made granola | fresh berries
 (450 calories) ✓

a little something extra

STEEL CUT OATMEAL ✓ \$10
 (260 calories)

HAM \$7

BACON \$7

CHICKEN APPLE SAUSAGE \$7

ASSORTED MUFFINS ✓ \$6

FRESH BAKERY GOODS ✓ \$6

HASH BROWNS ✓ \$6

SEASONAL FRUIT or BERRIES ✓ \$9

TOAST, BAGEL or ENGLISH MUFFIN ✓

\$6

GUACAMOLE \$5

SALSA \$6

ALL DAY MENU

starters



CLAM CHOWDER \$10
brown baby clams | russet potatoes carrots
celery

CRAB CROQUETTES \$15
avocado | green goddess dressing


SHRIMP TOAST \$19
avocado | asparagus | carrots | radishes |
green goddess dressing

TUNA TARTAR \$18
avocado | lemon mayo | chili soy sauce
rice chip

sharebles


LA CORN RIBS \$12
roasted corn | queso fresco | cilantro mayo |
chili lime  

GUACAMOLE \$14
house made guacamole | tortilla chips 

HUMMUS \$18
cannellini beans | pine nuts | herbed oil
grilled bread 

PORK CRACKLINS \$16
fire roasted salsa | limes


CRISPY CALAMARI \$18
remoulade | grilled lemon

PINK & PRETTY FLAT BREAD \$19
roasted beets | arugula | pomegranate
seeds | goat cheese | pine nuts | balsamic 



CLASSIC CRISPY WINGS \$16
buffalo sauce | carrots | celery | bleu cheese
dressing

CHARCUTERIE BOARD \$26
assorted artisan cheeses | specialty cured
meats | local jams and honey | crostini

salads

21 SQUARE CAESAR \$ 18
sweet gem lettuce | shaved brussel sprouts
signature croissant croutons | parmesan
cheese 

THE WEDGE \$18
iceberg lettuce | tomato's | hard boiled eggs
bacon | bleu cheese 

TOMATO & PEACH— *seasonal* \$18
vegan ricotta | heirloom tomato | watercress
macadamia nuts | tomatillo | herbed oil  


ADD PROTEIN TO ANY SALAD

\$10 chicken | \$12 6oz steak | \$15 (5)
pieces of shrimp | \$18 seared ahi tuna

twenty one SQUARE

entrees

BEYOND BURGER \$21

avocado | tomato | arugula | vegan mayo | telera bread | french fries 

MADRONA BURGER \$23

white cheddar | bacon | bibb lettuce | tomato | onion | brioche bun | french fries

CRAB GRILLED CHEESE \$26

sharp cheddar | gouda | tomato | red mojo dipping sauce | french fries

SEARED TUNA SANDWICH \$26

avocado | bibb lettuce | chimichurri | brioche bun | french fries

SMOKED TURKEY BLTA \$21

bacon | lettuce | tomato | avocado | french bread | french fries

HANGER STEAK \$34

couscous | artichoke | green peas | sweet peppers | chimichurri

ADOBO BRAISED SHORT RIB \$42 

loaded mashed potatoes with bacon, green onions, cheese | brussel sprouts | cashew gremolata

desserts

CARAMEL CHURROS \$12 

S'MORES TART \$12 

VEGAN CHOCOLATE CAKE \$12  

RED VELVET CAKE \$12  



GLUTEN FRIENDLY



VEGETARIAN

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of foodborne illness

for parties 6 and over, a customary 18% service charge will be added to the total bill.

twenty one SQUARE

BEVERAGE

signature

MEZCAL PALOMA	\$16
del maguey vida mezcal grapefruit agave	
PENICILLIN	\$16
johnnie walker red label ginger ale honey laphroaig	
ZAMPERTINI	\$16
aviation gin averna espresso cold brew blue berry syrup	
MUDSLIDE	\$16
absolut 80 kahlua chocolate bitters	
SPICY MATADOR	\$16
tanteo jalepeno tequila pineapple lime agave fresh jalepeno	
SOUTH BAY SUNSET	\$16
captain morgan rum malibu rum disaronno pineapple orange	
RB FIZZ	\$16
bombay sapphire gin st. germain lime strawberry	
LYRES MOJITO	\$16
lyres non-alcoholic cane spirit lime simple syrup mint club soda	

non-alcoholic

SOFT DRINK	\$5
DRIP COFFEE (regular or decaf)	\$5
HOT TEA	\$5
(Awake English Breakfast Earl Grey Green Tea Calm Chamomile)	
MILK (whole, 2%, almond, soy)	\$6
JUICE (orange, cranberry, apple)	\$6

on tap

PINT \$10 | 22 oz \$15

SAM ADAMS BOSTON LAGER (4.5% ABV)
3 WEAVERS IPA (6.6% ABV)
FLOC'ING GREAT IPA (6.6% ABV)
STONE DELICIOUS IPA (7.7% ABV)
SMOG CITY LIL BO PILS (4.4% ABV)
PIZZA PORT CA HONEY BLONDE (4.8% ABV)
SMOG CITY COFFEE PORTER (6.0% ABV)
STELLA ARTOIS (4.6% ABV)
ABSOLUTION 21 + OVER AMBER (4.8% ABV)

bottled beer

AMSTEL LIGHT	\$9
SIERRA NEVEDA	\$9
BUDWEISER	\$9
BUD LIGHT	\$9
HEINEKEN	\$9
HEINEKEN O.O	\$9
BLUE MOON	\$9
MICHELOB ULTRA	\$9
FIRESTONE 805	\$9
LAGUNITAS IPA	\$9
ANGRY ORCHARD	\$9
COORS LIGHT	\$9
MILLER LIGHT	\$9
O'DOULS	\$9
CORONA	\$9
CORONA LIGHT	\$9
DOS EQUIS	\$9
MODELO ESPECIAL	\$9
SAM ADAMS LAGER	\$9
STELLA ARTOIS	\$9

WINE LIST

bubbles	6OZ	9OZ	BTL
sparkling wine, STANFORD- CA	14		42
sparkling wine, DOMAINE STE MICHELLE-WA			42
prosecco, MIONETTO- ITALY	16		48
champagne, brut, MOET CHANDON- FRANCE			25 (187ml)
champagne, brut, MOET CHANDON- FRANCE			150 (1750ml)
pinks			
white zinfandel, BERINFER- CA	12	16	36
rose', FLEURS DE PRARIE- FRANCE	12	16	36
rose', CHATEAU MINUTY- FRANCE	16	22	56
whites			
pinot grigio, PIGHIN- ITALY	14	18	48
chardonnay, PACIFIC BAY- CHILE	10	14	34
chardonnay, CHATEAU ST, JEAN- CA	12	16	36
chardonnay, MEIOMI- MONTEREY, CA	12	16	36
chardonnay, SPELLBOUND- NAPA, CA	14	18	48
chardonnay, J LOHR, MONTEREY, CA	14	18	48
chardonnay, SONOMA CUTRER- SONOMA, CA	16	22	56
sauv blanc, BRANCOTT- NEW ZEALAND	12	16	38
sauv blanc, KIM CRAWFORD,- NEW ZEALAND	14	18	48
riesling, CHATEAU ST. MICHELLE- WA	12	16	38
moscato, RUFFINO- ITALY	16	20	42
reds			
cabernet, PACIFIC BAY- CHILE	10	14	34
cabernet, AVALON- CA	12	16	32
cabernet, ESTANCIA- KEYES CANYON, CA	12	16	36
cabernet, COLOMBIA CREST "H3"- WA	16	20	44
cabernet, AQUINAS- CA	16	20	48
cabernet, HESS- ALLOMI VINEYARD, CA	18	26	72
cabernet, FERRARI-CARRANO- CA			98
cabernet, JUSTIN- CA			98
merlot, BOOMTOWN-WA	12	16	42
merlot, RAYMOND- NAPA			82
merlot, ST FRANCIS	18	22	52
pinot noir, MEIOMI- CA	14	18	38
pinot noir, ERATH- OR	16	20	46
pinot noir. BELLE GLOS- CA			178
malbec, ALAMOS- ARGENTINA	12	16	32
red blend, TROUBLE MAKER- CA	14	18	42
Red blend, THE PRISONER- CA			162

bar menu

LOADED NACHOS \$18

melted shredded cheese | refried beans
jalapenos | sour cream | pico de gallo

CLASSIC CRISPY WINGS \$16

buffalo sauce | carrots | celery | bleu cheese
dressing

CHICKEN STRIPS \$16

4 chicken tenders | french fries

GRILLED QUESADILLA \$16

3 cheese blend | guacamole | sour cream
pico de gallo

PORK CRACKLINS \$16

fire roasted salsa | lime

specialty canned beverages

21st AMENDMENT EL SULLY LAGER

\$9

MAUI BLONDE BIKINI LAGER

\$9

THREE WEAVERS IPA \$9

AVERY LILIKOI \$9

SMOG CITY, W/LOVE FROM LA \$11

MADEWEST BLONDE ALE \$11

ABSOLUTION TERP IN TIME IPA \$11

GUINNESS \$11

WHITE CLAW \$12

**JOIN US FOR HAPPY HOUR DAILY FROM
4:00pm TO 6:00pm**

**\$2.00 OFF EACH BAR MENU ITEM OR
SPECIALTY CANNED BEVERAGE**