BRIOCHE FRENCH TOAST 25
nutella ice cream, honey labneh yogurt, port soaked berries & dried figs

EGG WHITE FRITATTA 24
bake's back bacon, cranberry compote, pumpkin chantilly whipped cream, sugar man pure maple syrup

MISSION BENEDICT 28
chorizo pork belly, black beans, roasted chayote squash, queso fresco, chipotle lime hollandaise

FRIED CHICKEN & MUFFLEGRAIN WAFFLE 29
melted leeks, labneh yogurt aioli, winter greens salad

NORTH BEACH SHORT RIB HASH 32
winter ahi tuna nicoise 37
baby kale, garden rocket greens, maple roasted delicata squash, olives

CRANBERRY ARUGULA MARY’S CHICKEN SALAD 32
heat berries, hen of the woods mushrooms, goat cheese, pumpkin seed pesto, fresh cranberry confit

GRILLED N.Y. STEAK 36
portuguese sausage, smoke-dried mozzarella, marinated beef steak tomato, yam potato fries

SIDES
TWO PECAN STICKY BUNS 5
HALF DOZEN ASSORTED MINI MUFFINS 7

DESSERTS
BLOOD ORANGE MOUSSE 14
pistachio bark, chocolate sauce

TAHITIAN CREME BRULÉE 14
shortbread cookie

BLACKOUT CAKE 14
chocolate ganache, fresh berries

GELATO 14
chefs flavors of the day

BEVERAGES
Smoothie fresh berries, artisan yogurt 10
Juices 7
Freshly Squeezed Orange, Grapefruit, Apple, Tomato, V-8, Cranberry, Pineapple or Prune Juice 13
Milk (Whole 2%, Non-Fat or Soy) 6
Coffee, Decaffeinated Coffee 6
Tea, Decaffeinated Tea 6
Ghiradelli: Hot Cocoa 6
Espresso, Cappuccino, Café Latte, Mocha 7

BRUNCH COCKTAILS, MIMOSAS & BELLINIS 14
Classic Bloody Mary
Passion Pisco Sour
Classic Bellini
Mango Bellini
Mimosa

White & Red Varietals
Cakebread, Sauvignon Blanc, Napa Valley 16
Rombauer, Chardonnay, Napa Valley 26
Sonoma-Cutrer, Chardonnay, Russian River 16
Story Point, Chardonnay, California 13
J Vineyards, Pinot Noir, Russian River 18
Smoke Tree, Pinot Noir, Sonoma 14
Seghesio, Zinfandel, Sonoma 16
Story Point, Cabernet Sauvignon, California 13
Keenan, Merlot, Napa Valley 19

Rosé
Picayune Grenache Syrah Barbera, Mendocino 16
McIntyre Pinot Noir, Santa Lucia Highlands 16

BUBBLES BY THE GLASS
Domaine Chandon, Brut, Napa Valley 14
Domaine Carneros, Brut, Carneros 16
Scharffenberger Cellars, Brut Rosé, Mendocino 15
Veuve Clicquot, Brut, Reims 29

BUBBLES BY THE BOTTLE
CHAMPAGNE
Veuve Clicquot, Yellow Label, Reims 125
Perrier-Jouet, Grand Brut, Epernay 120
Krug, Grande Cuvée, Reims 490
Moët & Chandon, Brut, Epernay 30 Split
Moët & Chandon, Rosé, Epernay 30 Split

SPARKLING WINE
Scharffenberger Cellars, Brut Rosé, Mendocino 80
“J”, Cuvee 20, Russian River 70
Domaine Carneros, Brut, Carneros 58

Executive Chef: John Hart

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems.

** Please be advised parties of six or larger will be charged an automatic 18% service charge **

If you have any concerns regarding food allergies, please alert your server prior to ordering.

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