



BRUNCH MENU

Benedicts

Includes Two Eggs Poached, Hollandaise, English Muffin, Red Potatoes.*

Add Avocado \$3

DUNGENESS CRAB CAKE 20

BLACK FOREST HAM 17

FLORENTINE 15

Spinach/Tomato

The Classics

BLACK CAT BREAKFAST 15

Two Eggs, Three Bacon Strips or Two Sausage Patties, Red Potatoes, Sourdough Toast.

BBQ PULLED PORK HASH 17

Slow Roasted Pork, Red Potatoes, Red Bell Pepper, Onion, Poached Egg, Chipotle Aioli.*

CROQUE MONSIEUR 17

Sourdough, Ham, Gruyère, Béchamel Sauce, Dijon-Mayo, Fries. Add Fried Egg \$1.50.

BISCUITS & GRAVY 15

House-Made Sausage Gravy, Toasted Biscuits, Poached Egg. Add Fried Chicken \$7*

FRIED CHICKEN & WAFFLE 16

One Waffle & Fried Chicken Breast, Maple Syrup, Honey-Butter.

Soup & Salad

Add La Brea Baguette \$3

SEAFOOD CHOWDER 8/10

Seasonal Fresh Seafood, Bacon, Cream, Onion, Celery, Carrot, Potato.

CREAMY TOMATO SOUP 8

FRENCH ONION 10

Oven-Broiled, Beef Broth, Caramelized Onion, Crostini, Gruyère, Green Onion.

CAESAR SALAD 8/10

*Romaine Lettuce, House-Made Caesar Dressing, Croutons, Parmesan. *Contains Fish.*

CRANBERRY KALE SALAD ^{GF} 18

Curly Green Kale, Dried Cranberries, Candied Walnuts, Goat Cheese, Granny Smith Apple, Cranberry Vinaigrette.

FAIRHAVEN HIPPIE SALAD ^{GF} 19

Herbed Quinoa, Roasted Beet, Avocado, Pickled Red Onion, Cucumber, Grape Tomato, Sunflower Seeds, Arugula, Lemon-Dill Vinaigrette.

PROTEINS

Grilled Prawns 8

Chicken Breast 7

Wild Sockeye Salmon 9

Dungeness Crab 10

Pub Grub

GRILLED CHEESE & TOMATO SOUP	17
<i>Gruyère, Cheddar, Parmesan, Sourdough Bread, Creamy Tomato Soup.</i>	
DUNGENESS CRAB MAC & CHEESE	25
<i>Swiss, Cheddar, Fresh Tomato, Green Onion, Parmesan-Panko Crust.</i>	
FISH & CHIPS	
<i>Two Piece, Beer-Battered In-House, Coleslaw, Fries, House-Made Tartar Sauce.</i>	
True Cod-20	Halibut- 23

Burgers & Sandwiches

CHOICE OF FRIES OR TEMPURA FRIED GREEN BEANS.	
SUB SALAD \$2 GLUTEN FREE BUN \$3	
SOCKEYE SALMON	20
<i>6oz Grilled Sockeye Salmon Filet, Tomato, Red Onion, Lettuce, Serrano, Aioli, Brioche Bun.</i>	
FRIED CHICKEN & BACON	21
<i>Fried Chicken Breast, Bacon, Gruyère, Lettuce, Tomato, Red Onion, Dijon-Mayo, Brioche Bun.</i>	
FRENCH DIP	19
<i>Sliced Slow-Roasted Beef, Caramelized Onion, Gruyère, Au Jus, French Roll.</i>	
SIGNATURE CHEESEBURGER*	19
<i>Hand-Pattied Chuck-Brisket Mix, Cheddar, Lettuce, Tomato, Onion, Dijon-Mayo, Brioche Bun.</i>	
PORTOBELLO MUSHROOM	18
<i>Crispy Battered Portobello Mushroom, Gruyère, Mixed Greens, Tomato, Red Onion, Curry Remoulade, Brioche Bun.</i>	

PUB MODS

Gluten-Free Bun 3 - Bacon 2 - Avocado 3

Caramelized Onions 1 - Mushrooms 1

Side Sauce .75

Serrano Aioli, Bangalore, Curry Remoulade, Blue Cheese Dressing, BBQ, Ranch, Chipotle Aioli

Brunch Cocktails

DIRTY DR. GATO	11
<i>Spiced Rum, Dr. Pepper, Lime, Luxardo Cherry & Vanilla Syrup, topped with Coffee Creamer.</i>	
CAFÉ 1514	12
<i>Licor 43, Coffee Liqueur, Cold Brew Espresso, topped with Vanilla Cold Foam.</i>	
UBE-CHATA	11
<i>Rum, Ube, Cream, Vanilla, Cinnamon.</i>	
BREAKFAST OF CHAMPIONS	13
<i>Jalapeño Vodka, Dill-Pickle Juice, Tomato Juice, House Blend of Spices, Tajín Rim, Bacon, Garnishes.</i>	
BLOODY MARY OR CAESAR	11
<i>Vodka, Tomato or Clamato Juice, House Blend of Spices, Tajín Rim, Garnishes.</i>	
>>Sub Jalapeño Vodka \$1.50	
MIMOSA	10
<i>Brut Cuvée Topped with your choice of Orange, Grapefruit, Cranberry, Pineapple, or Guava.</i>	
MIMOSA KIT	26
<i>Bottle Brut Cuvée and Juice Flight.</i>	
<i>Orange, Grapefruit, Cranberry, Pineapple.</i>	
>>Sub NA Blanc de Blancs Sparkling Wine \$30	