



BRUNCH MENU

Benedicts

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

Add Avocado \$3

DUNGENESS CRAB CAKE 22

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.*

WEDGE SALAD ^{GF} 10

Iceberg, Choice of Blue Cheese or Thousand Island Dressing, Bacon, Grape Tomato, Blue Cheese Crumbles. Add Avocado +3.

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
Gruyère, Cheddar, Parmesan, Sourdough Bread, Creamy Tomato Soup.
- DUNGENESS CRAB MAC & CHEESE** 26
Swiss, Cheddar, Fresh Tomato, Green Onion, Parmesan-Panko Crust.
- FISH & CHIPS**
Two Piece, Beer-Battered In-House, Coleslaw, Fries, House-Made Tartar Sauce.
- 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
6oz Grilled Sockeye Salmon Filet, Tomato, Red Onion, Lettuce, Serrano, Aioli, Brioche Bun.
- FRIED CHICKEN & BACON** 21
Fried Chicken Breast, Bacon, Gruyère, Lettuce, Tomato, Red Onion, Dijon-Mayo, Brioche Bun.
- FRENCH DIP** 19
Sliced Slow-Roasted Beef, Caramelized Onion, Gruyère, Au Jus, French Roll.
- SIGNATURE CHEESEBURGER*** 19
Hand-Pattied Chuck-Brisket Mix, Cheddar, Lettuce, Tomato, Onion, Dijon-Mayo, Brioche Bun.
***Sub Actual Veggies Black Bean Burger \$18**
- LAMB MERGUEZ** 17
Uli's Famous Grilled Lamb Sausage, Harissa Aioli, Arugula, Pickled Onion, French Roll.
Add Caramelized Onion +1

PUB MODS

Gluten-Free Bun 3 - Bacon 2 - Avocado 3
Caramelized Onions 1 - Mushrooms 1
Side Sauce .75

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

Brunch Cocktails

- CAFÉ 1514** 13
Licor 43, Coffee Liqueur, Cold Brew Espresso, topped with Vanilla Cold Foam.
- BRUNCH MOJITO** 13
Coconut Rum, Limoncello, Bar Lemonade, Mint, Tabasco.
- DIRTY DR. GATO** 12
Spiced Rum, Dr. Pepper, Lime, Luxardo Cherry & Vanilla Syrup, topped with Vanilla Cold Foam.
- BREAKFAST OF CHAMPIONS** 13
Jalapeño Vodka, Dill-Pickle Juice, Tomato Juice, House Blend of Spices, Tajín Rim, Bacon, Garnishes.
- BLOODY MARY OR CAESAR** 12
Vodka, Tomato or Clamato Juice, House Blend of Spices, Tajín Rim, Garnishes.
>> Sub Jalapeño Vodka \$1
- MIMOSA** 11
Brut Cuvée Topped with your choice of Orange, Grapefruit, Cranberry, Pineapple, or Guava.
- MIMOSA KIT** 26
Bottle Brut Cuvée and Juice Flight.
Your choice of four:
Orange, Grapefruit, Cranberry, Pineapple, and Guava.
>> Sub NA Naughty Sparkling Wine \$44

**NA: Non Alcoholic*