



BRUNCH MENU

Benedicts

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

Add Avocado +\$3

DUNGENESS CRAB CAKE 23

BLACK FOREST HAM 18

The Classics

BLACK CAT BREAKFAST 16

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

+\$2 sub Actual Veggies Black Bean Patty

BBQ PULLED PORK HASH 18

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

+\$1 Sub Sweet Potato Hash

CROQUE MONSIEUR 19

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

BISCUITS & GRAVY 17

House Made Gluten Free Sausage Gravy, Toasted Biscuits, Poached Egg.*

Add Fried Chicken \$7 +\$3 Sub Millet Bakery GF Bun

FRIED CHICKEN & WAFFLE 18

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

LOCO MOCO GF 19

Angus Burger, Fried Egg, Gluten Free House Made Onion & Mushroom Gravy, Rice Pilaf.

Soup & Salad

Add La Brea Baguette \$3

SEAFOOD CHOWDER GF 8/12

Cod, Prawns, Cream, Onion, Celery, Carrot, Bacon, Potato, Clam Base Broth.

**Sliced Baguette Not GF*

TOMATO SOUP 8/12

Served with Sliced Baguette.

FRENCH ONION 10

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

CAESAR SALAD 8/12

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

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 12

Pulled Pork 6

Black Bean Patty 6

Pub Grub

GRILLED CHEESE & TOMATO 17

Swiss, Cheddar, Parmesan Crusted Sourdough Bread, Cup House Made Tomato Soup.
Add Ham or Pulled Pork \$4

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, Swiss, Lettuce, Tomato, Red Onion, Dijon-Mayo, Brioche Bun.

FRENCH DIP 19

Sliced Slow-Roasted Beef, Caramelized Onion, Swiss, Au Jus, French Roll.

SIGNATURE CHEESEBURGER* 19

Hand-Pattied Chuck-Brisket Mix, Cheddar, Lettuce, Tomato, Onion, Dijon-Mayo, Brioche Bun.

***Actual Veggies Black Bean Burger \$18**

PUB MODS

Gluten-Free Bun 3 - Bacon 2 - Avocado 3

Caramelized Onions 1 - Mushrooms 1

Gruyere Cheese 1 - Side Sauce .75 -

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

Brunch Cocktails 13

L'AMBRE

Artisinal Corn Vodka, Italian White Peach Liqueur, Apple Cider, Fresh Lemon, topped with Cava; served up.

CAFÉ 1514

Spanish Citrus & Vanilla Liqueur, Espresso Liqueur, Cold Brew Espresso, Mole Bitters, topped with Vanilla Cold Foam; on the rocks.

VAMPIRO OF THE NORTH

Blanco Tequila, Housemade Sangrita, Grapefruit Soda; a sweet & spicy punch served on the rocks.

BREAKFAST OF CHAMPIONS

House-Infused Jalapeño Vodka, Dill-Pickle Juice, Tomato Juice, House Blend of Spices, Tajín Rim, Bacon, Pickled Vegetable Garnishes.

BLOODY MARY OR CAESAR

Vodka, Tomato or Clamato Juice, House Blend of Spices, Tajín Rim, Pickled Vegetable Garnishes.

>> Sub Jalapeño Vodka +\$1

MIMOSA

Brut Cuvée Topped with your choice of Orange, Grapefruit, Cranberry, or Pineapple.

>> Add Peachcello float +\$2

>> Sub NA Noughty Sparkling Wine \$15

MIMOSA KIT 26

Bottle Brut Cuvée and Juice Flight.

Your choice of four:

Orange, Grapefruit, Cranberry, & Pineapple.

>> Sub NA Noughty Sparkling Wine \$44

*NA: Non Alcoholic