

BRUNCH

SHARE PLATES

LOBSTER CORN FRITTERS I4
white corn meal, fresh corn kernel, sweet pepper fritters, tangy remoulade

BACON + CHEDDAR DEVILED EGGS... I0
creamy egg salad, aioli, sour cream, celery, white onion, chives, shallots, cheddar, crisp applewood smoked bacon

♦ **ABIGAIL'S GARDEN CRUDITÉ** I5
lemon vinaigrette, creamy horseradish dipping sauce

STUFFED FRENCH TOAST I2
brioche, vanilla cream anglaise, bananas foster syrup, fresh berries

BREAKFAST

choice of home fries | *sub. organic berries (2.5),*
or simple green salad | *potato pancakes (2)*

CLASSIC EGGS BENEDICT I4
slab bacon, poached eggs, toasted english muffin, fresh hollandaise, chives

LOBSTER BENEDICT I7
potato cake, poached eggs, lemon hollandaise, dill

MORNING REGULAR I4
2 eggs any style, choice of hickory bacon or house breakfast sausage, breakfast potatoes, toast

ROYAL 38 BREAKFAST HASH I6
braised short rib, potatoes, onions, red peppers, broccolini, 2 poached eggs, hollandaise, minced chives

HUEVOS RANCHEROS I4
two crispy corn tortillas, seasoned rice, black beans, poblano sauce, house guac, lime crème, crumbled cotija cheese, cilantro

BREAKFAST BURRITO OR BOWL I5
2 large eggs, breakfast sausage, sweet peppers, cheddar, pepper jack, potatoes, poblano sauce, house salsa, house guac

BREAKFAST SANDO I4
scrambled eggs, slab bacon, poblano cream cheese, pepper jam, avocado, jalapeño cheddar sourdough

LUNCH

sandwiches served with fries or a small salad

♦ **DOUBLE CHEESE BURGER** I6
american cheese, burger sauce, thick sliced slab bacon, hot pickles, toasted brioche roll

KINGS CLUB I6
smoked turkey breast, ham, provolone, crisp bacon, tomato, lettuce, avocado, aioli, dijon, toasted hippie wheat

SPICY CRISPY CHICKEN SANDWICH . I6
crispy chicken breast, spicy aioli, fresh sauerkraut, caraway, hot pickles, toasted brioche

CHICKEN AND RANCH I6
creamy ranch dressed chicken breast, shaved red onion, herb roasted carrots, mixed greens, toasted hoagie roll

FRENCH DIP I9
shaved prime rib, melted onions, melted provolone cheese, horseradish crème fraiche, salty au jus for dipping

CLASSIC LOBSTER ROLL I9
maine lobster, louie dressing, sweet remoulade, jicama, watercress, butter toasted roll

ROYAL COBB I3
seared slab bacon, avocado, blue cheese, croutons, pickled red onions, soft cooked egg

POKE NOODLE BOWL 20
sushi grade ahi tuna, pickled cucumber, roasted cherry tomatoes, zucchini, summer squash, red cabbage, sriracha aioli

CRISPY ASIAN CHICKEN SALAD I6
shredded napa and red cabbage, julienne carrot, mango, scallions, roasted chicken, wontons, spicy cashews, asian vinaigrette

SOUTHWEST VEGAN BOWL I8
warm rice, black beans, roasted corn, jicama, crackling superfood, pickled red onions, roasted tomatoes, lime vinaigrette, impossible chorizo, guacamole

DESSERT

KEY LIME TARTE POT 9
buttered graham cracker crust, whipped cream

CHOCOLATE PECAN PIE JAR 9
chocolate crust, maple bourbon filling, whipped cream

WINE

by-the-glass

RED

- FAILLIA** I 8
2018, pinot noir - sonoma coast, california
- LE P'TIT PAYSAN** I 4
2018, cabernet sauvignon - california
- JULIEN PILON, COLLINES
RHODIANENNES** I 3
2017, syrah de l'autre rive - rhone valley, france
- LIEU DIT** I 5
2018, cabernet franc, santa barbra, california
- BERNABELEVA** I 2
2018, camino de navaherreros vinos de mardrid,
garnacha, madrid, spain
- BODEGAS HERMANOS PECINA** 9
2018, senorio de p. pecina rioja cosecha, rioja, spain
- CELLER VALL LLACH** I 6
2017, red blend, priorat embriux, catalonia, spain
- AVERAEN** I 3
2018, pinot noir, willamette valley, oregon

DESSERT WINES

- DONNAFUGATTA** I 7
2017, ben rye
- QUINTA DOS PESOS** 25
1988, carcavelos
- ALEXANA** I 2
2014, late-harvest riesling

WHITE

- LIEU DIT** I 5
2018*, melon de bourgogne - santa maria valley,
california
- PATRICIA GREEN CELLARS** I 4
2017*, sauvignon blanc - oregon
- ABBAZIA DI NOVACELLA** I 3
2018*, gruner veltliner - alto adige, valle isarco
- MAISON CHAMPY** I 7
2016, bourgogne chardonnay cuvee edme,
burgundy, france
- LETIZ OUT** I 2
2018, reisling, rheingau, germany
- ICONIC** I 5
2017, heroine chardonnay
- COPPO MONCALVINA** I 0
2018, moscato d'asti, italy

ROSE

- POE** I 5
2018, rose - california
- CAMINO ROCA ALTXERRI** I 2
2018, gertriako txakolina rose - basque country, spain

SPARKLING WINE

- MURGO** I 3
2017, brut metodo classico - sicily, italy
- CHATEAU MONTCONTOUR** I 2
cremeant de loire rose

COCKTAILS

- ◇ **LIQUID SUNSHINE** I 3
sherry blend #2*, apricot, almond, donnafugata ben ryé,
bitter orange #2*
- ◇ **FIOLETT BEAUREGARDE** I 5
aquavit, clarified blueberry, white port, coffee liqueur,
pasubio amaro, fennel medley, lemon, almond, apricot
- ◇ **BEACH BODY** I 3
vodka, passionfruit, clarified-banana red bitters,
fluffy juice
- ◇ **FRISKY SPRITZ** I 4
vodka, brut cava, cocchi americano, citronella,
italicus, adjusted grapefruit
- ◇ **NECROMANCER** I 2
mezcal blend #1*, lillet blanc, elderflower, mandarine
napoleon, crème de cacao, lemon
- ◇ **MAGELLAN'S GAMBIT** I 5
coconut milk-washed rum blend #4*, chai,
cafe de olla, clarified banana, curried orange
- ◇ **SOFT-SPOKEN** I 4
yogurt-washed mezcal blend #1*, clarified strawberry
lactic, qina de l'aero d'or, champagne acid
- ◇ **FISTFUL OF DAISIES** I 4
spice gin blend*, pear brandy, sherry blend #*,
green tea pineapple-gomme, lime, absinthe mist
- MIMOSA** 9/23
brut cava, with your choice of orange, pineapple,
grapefruit, or cranberry juices
- ESPRESSO MARTINI** I 4
vodka, espresso, coffee liqueur, salted maple
- BLOODY MARY** I 4
vodka, tomato, lime, sage, rosemary, black pepper