

NITRO COLD BREW

VERVE COFFEE ROASTERS SANTA CRUZ, CA

Over Ice 6 Verve & Whip 7

Cold Brew Irish Coffee

A chilled Irish coffee featuring Irish Whiskey, a touch of brown sugar & a spiced whip 13

BREAKFAST

Sugar-Dusted Ricotta Beignets 🌿

lemon curd 9

Fresh Fruit & Yogurt 🌿 🌿

local honey 10

Lemon Ricotta Pancakes 🌿

strawberry & raspberry preserve | lemon curd cream 14

Classic Breakfast*

2 eggs any style | choice of bacon or sausage
pan de mie toast | hash browns 15

Omelette of the Day

chef's whim 3-egg omelette | hash browns 17

Avocado & Crab Toast*

soft scrambled egg | arugula | trout roe 22

What is a 63° Egg?

To poach our eggs we use a French technique known as "sous vide" wherein the whole egg is cooked in a warm water bath that maintains a temperature of 63 degrees. This technique ensures a perfectly textured egg with a semi-firm white and luscious yolk.

Corned Beef Hash* 🌿

potatoes | onions | roasted peppers | 63° egg 18

Chilaquiles* 🌿 🌿

tortilla chips | salsa roja | black beans | avocado
sour cream | queso fresco | 63° eggs 16

+add pulled pork 5

Eggs Benedict*

smoked pork loin | 63° eggs | hollandaise
hash browns 18

Smoked Salmon Benedict*

smoked atlantic salmon | 63° eggs | hollandaise
hash browns 22

Seasonal Vegetable Benedict* 🌿

bell pepper | caramelized onion | mushrooms
63° eggs | hollandaise | hash browns 16

Loco Moco*

burger pattie | 2 eggs any style | mushroom gravy
spam & kimchee fried rice 20

LUNCH

Chef's Seasonal Soup AQ

chef's daily creation based on the whims of the season

Summer Tartine 🌿

heirloom tomatoes | honeydew melon
frisee | mint | melon vinegar 14

Petite Sweet Gem Salad

lemon-dill dressing | caraway-bacon-bread persillade
shaved grana padano 14

Kale & Apple Salad 🌿 🌿

granny smith apple | nut brittle
shaved goat cheese | lemon vinaigrette 13

Chicken Caesar Salad*

romaine | classic caesar dressing
shaved grana padano | garlic croutons 17

Roasted Beet Salad 🌿 🌿

lemon vinaigrette | butter toasted pistachio & celery salt
grapefruit supremes | whipped ricotta 14

Local Albacore Poke Bowl*

sashimi grade local albacore | sweet rice | kimchee
sriracha aioli | furikake 18

The Only Burger That Belongs on The Table*

cheddar | mayo | onion-tomato jam
lettuce | pickle 19

Impossible Burger 🌿

plant-based meatless patty | cheddar | mayo
onion-tomato jam | lettuce | pickle 23

Steamed Clams 🌿

nduja & bay leaf cream | grilled toast 22

Smoked Salmon Sandwich

acme green onion slab | bacon | avocado | tomato 18

Reuben Sandwich

pastrami | gruyere | garlic dill sauerkraut | russian dressing 18

Grilled Cheese Sandwich 🌿

white cheddar | arugula | house pickles 9

Fried Chicken Sandwich

spicy buttermilk dressing | cole slaw
bread & butter pickles 17

Bánh Mí French Dip

shaved ribeye | pickled vegetables | cilantro
jalapeno | mayo | french baguette | pho jus 16

connect with us on instagram  [thetablesj](https://www.instagram.com/thetablesj)

Here at The Table we are passionate about great food, and great food is always better when shared with friends. We have a genuine enthusiasm for neighborliness and hospitality, which we hope you'll feel the instant you walk through the door. Our commitment to quality ingredients and a love for the art of cooking is evident in everything we serve. We hope that you enjoy your experience. Thank you for sharing a seat at our table...

Owner / Operator / Chef **Jim Stump**

Jim Stump

Corkage 18 per 750ml BYO dessert 2.50 per person Gluten Free 🌿 Vegetarian 🌿

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
* item is served raw or undercooked or may have raw or undercooked ingredients

EYE-OPENERS

signature daytime cocktails

Michelada 8

montucky cold snack lager | clamato
house aguachile | tajin

Bloody Mary 12

platinum vodka | house mix of tomato juice & spices
pickled veggies

Frosé 12 ❄️

day owl rosé | strawberry cordial | fresh citrus
blended and frozen to perfection

Ramos Fizz* 13

gin | cream | vanilla | orange blossom
lemon | lime | club soda

District 6 13

our rotating version of a spanish-style gin & tonic

Kings Cup 13

pimm's no. 1 | gin | ginger
cucumber | lemon | dash absinthe

Third Shift 13

tito's vodka | mr. black coffee liqueur
vanilla | shot of espresso

Koo Coo Cachoo 13

flor de caña grand reserve rum | fireball | horchata
angostura bitters | demerara sugar

Nine 2 Five 13

elijah craig bourbon | bigallet china-china
vanilla | verve nitro cold brew

The Table Old Fashioned 13

elijah craig bourbon | brown sugar | housemade bitters

BEERS & CIDER

Shimmer Pils German-Style Pilsner **8 | 16oz**
discretion brewing co. | soquel, ca | 5.3%

Super Dank India Pale Ale **8 | 14oz**
original pattern brewing co. | oakland, ca | 6.9%

Lazy Eye Double India Pale Ale **9 | 14oz**
m special brewing co. | santa barbara, ca | 8.5%

Mermaid Red Red Ale **8 | 14oz**
coronado brewing co. | coronado, ca | 5.7%

Cherry Sournova Barrel-Aged Sour **10 | 16oz**
almanac brewing co. | alameda, ca | 5.8%

Real Dry Apple Cider **6 | 12oz Can**
stem ciders | denver, co | 5.8%

WINES BY THE GLASS

glass | bottle

Sparkling Rosé 12 | 48

il colle | spumante extra dry | veneto

Sparkling 15 | 60

argyle | brut | willamette valley

Sauvignon Blanc 12 | 48

brassfield | high valley | 2019

Chardonnay 9 | 36

beckon | central coast | 2016

Chardonnay 16 | 64

domaine eden | santa cruz mountains | 2016

Riesling 15 | 60

dr. thanisch | bernkasteller badstube | kabinet | mosel

Rosé 9 | 36

thomas henry | california | 2018

Pinot Noir 18 | 72

sonnet | tondre's grapefield | santa lucia | 2018

Sangiovese 15 | 60

terralsole | rosso di montalcino | toscano | 2015

Malbec 10 | 40

don rodolfo | mendoza | 2018

Red Blend 12 | 48

brassfield | eruption | high valley | 2018

Merlot Blend 17 | 68

ch. de bellevue | lussac-st. emilion | 2015

Cabernet Sauvignon 20 | 80

frank family | napa valley | 2015

BOOZE-FREE LIBATIONS

Lemonade 4

fresh lemon | sugar

Eastside Soda 5

cucumber | mint | lime

Tropic Fizz 5

honeydew | pineapple | lemon

Sparkling Lavender Lemonade 5

housemade lavender syrup | fresh lemon

Pomegranate Hibiscus Soda 5

housemade pomegranate-hibiscus syrup

Housemade Horchata 5

rice water | almond milk | cinnamon