

BRASSWOOD

Bar + Bakery

Lunch Menu 11:30 AM - 5:00 PM

BREAKFAST (8:00 AM- 11:30 AM)

Breakfast Burrito	10
eggs, crispy potato, bacon, pico de gallo, mozzarella, flour tortilla	
Breakfast Sandwich	10
egg, bacon, cheddar cheese, tomatoes, lettuce, onion, english muffin	
Salmon Bagel	10
house cured salmon, pickled red onions, arugula, cream cheese, plain bagel	
Add Avocado to any of the above!	3

COFFEE & TEA

Flying Goat Coffee	Single	Double
Espresso	2.50	3.00
Macchiato		3.50
Cappuccino		4.00
	12 oz	16 oz
Drip Coffee	2.50	3.00
Iced Coffee		3.00
Americano	3.00	3.50
Latte	4.00	4.50
Mocha	4.50	5.00
White Mocha	4.50	5.00
Syrups: Vanilla, Caramel & Hazelnut		0.50
Extra Shot of Espresso		0.50
Milk Alternatives: Almond, Soy & Oat		0.50
Hot Chocolate	3.50	4.00
Chai Latte	4.50	5.00
Matcha Latte	4.50	5.00
Napa Valley Tea Co.		
Hot Tea:		3.00
Moroccan Mint, St. Helena Tea, Herbal Chai, Assam Black Tea, Chamomile, Earl Grey, English Breakfast, Premium Green		
Iced Tea:		3.00
Black, Mango Bongo, Hibiscus & Coconut Chai		

SALADS & MORE

Asian Noodle Pasta	7 / 14
snow peas, carrots, scallions, cucumber, soy ginger vin.	
Roasted Beet Salad	14
chioggia beets, orange segments, fennel, radish, pistachios, shaved ricota salata, arugula, orange vin.	
Caesar Salad *	12
romaine, shaved parmesan, garlic croutons	
Iceberg Wedge	13
bacon, blue cheese dressing, chives, gorgonzola crumbles, cherry tomatoes	
Ahi Tuna Salad *	20
seared ahi tuna, avocado, carrots, hard boiled egg, red onion, snap peas, mixed greens,, sesame aioli	
Poke Bowl (Tofu or Tuna) *	16 / 19
sushi rice, avocado, wake salad, cured shiitake mushroom, bok chow, sesame aioli	

PIZZA

Classic Margherita	20
mozzarella, san marzano tomato sauce, fresh basil, olive oil, parmesan	
Wild Mushroom	24
fresh mozzarella, creamy béchamel, truffle oil	
Aromatizzato	24
sopressata, spanish chorizo, pepperoni, ghost pepper salami, black olives, onions	

SANDWICHES

Caprese Baguette	10
mozzarella cheese, tomatoes, arugula, basil, balsamic aioli	
Chicken Pesto Sandwich	13
grilled chicken, mozzarella, roasted peppers & onions, arugula, pesto on ciabatta	
BLT	10
bacon, lettuce, tomato, mayonnaise	
Turkey	11
turkey, cheddar cheese, spinach, red onions, spicy mayo, chutney	

LUNCH BOX - TO GO

BLT + Chips or Salad	15
Turkey + Chips or Salad	15
Salad + Chicken + Chips	15
BLT + Chips or Salad + Chocolate Chip Cookies + Drink	25
Turkey + Chips or Salad + Chocolate Chip Cookies + Drink	25
Salad w/ Chicken + Chips + GF Cookie + Drink	25

SIDES

Truffle Parmesan Fries	9
pasilla aioli	
House Chips	3
Sea Salt & Rosemary	



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Bakery Manager : *Giana Chiarello*
giana@brasswood.com

707-302-5104 | BRASSWOOD.COM

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'TOP BRASS'

Brasswood Cellars Barrel to Tap Wine Program

* Rosé of Pinot Noir 2018 Russian River Valley Estate Vineyard, Sonoma Coast	10
* Sauvignon Blanc 2019 Crystal Springs Estate Vineyard, Saint Helena, Napa Valley	12
* Chardonnay 2018 Carneros, Napa Valley	16
* Pinot Noir 2018 Russian River Valley Estate Vineyard, Sonoma Coast	16
* Cabernet Sauvignon 2016 Coombsville Estate Vineyard, Napa Valley	18

Sparkling Wine

Freixenet Cava, Brut Blanc de Blanc Spain ABV 11.5%	8
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NON-ALCOHOLIC BEVERAGES

Sprite	4
Coke	4
Diet Coke	4
San Pellegrino, Sparkling Grapefruit	3
San Pellegrino, Sparkling Lemon	3
San Pellegrino, Sparkling Orange	3
Spindrift Sparkling Water, Orange Mango	3
Spindrift Sparkling Water, Raspberry Lime	3
San Pellegrino, Italy 250 ml	3
Evian 330 ml	3:50
Orange Juice	3

HOUSE COCKTAILS

Passion & Pain dark rum, coconut liqueur, passion fruit syrup, pineapple juice	15
Manhattan on the Rocks bourbon, sweet vermouth, luxardo maraschino, orange bitters	15
Summer Solstice Margarita 21 seeds jalapeño & cucumber infused tequila fresh lime juice, triple sec, jalapeño garnish	15
Brasswood Espresso Martini vanilla vodka, licor 43, jameson cold brew, oat milk, flying goat espresso	15
Grapfruit Gin & Tonic. malty grapefruit gin, elderflower tonic, grapefruit wedge, burnt rosemary, juniper berries	16
Mimosa cava with fresh squeezed orange juice	13

BOTTLE BEER & MORE

Stella Artois, Lager Belgium ABV 5%	7
Barrel Brothers 'Dad Pants' Pilsner (16 oz) Sonoma County, CA ABV 5.4%	8
Lagunitas IPA Petaluma, CA ABV 6.2%	8
Fort Point 'Animal' Tropical IPA San Francisco, CA. ABV 7.5%	8
Sudwerk Brewing Co. Hefeweizen Bavarian Wheat Davis, CA ABV 5%	8
Dust Bowl Brewing Co. Taco Truck, Lager Turlock, CA ABV 4.7%	8
High Noon 'Sun Sips' Vodka & Soda - Grapefruit Memphis, TN ABV 4.5%	9