

## BRUNCH SHARE PLATES

### greek yogurt & granola parfait

greek yogurt, vanilla granola  
fresh fruit & berries, nuts - 14 (GF)

### cinnamon sugar pancake holes

chopped bacon &  
buttermilk pancake batter  
maple syrup, powdered sugar - 9

### brunch hangover fries

white country cream, gravy  
bacon lardons, cheese  
fried egg - 15

### southern fried green tomatoes

green goddess remoulade - 13

### weekend brunch brussels sprouts

crispy brussels, bacon lardons  
easy fried egg, balsamic - 17

### louis style blue crab cakes

three panko crusted crab cakes  
louis dressing, chive, lemon - 28

## EDH BENEDICTS

SERVED WITH HOUSE BRUNCH POTATOES

### classic bene

sauteed spinach, lemon hollandaise, english muffin  
grilled cured ham - 19 | maine lobster - 36

### florentine

sauteed spinach, tomato, mushroom  
lemon hollandaise, english muffin - 18

### avocado toast style

crushed avocado, lemon, salt, two poached eggs  
lemon hollandaise, micro greens, grilled sourdough - 19

### blue crab cake

crispy blue crab cake, avocado, lemon hollandaise - 29

## BREAKFASTS

### simple short stack

three buttermilk pancakes, butter, maple syrup - 16

### thick slab cut bacon & eggs

two pasture raised eggs with heritage breed bacon  
crispy hash browns & toasted truckee sourdough - 19 (AGF)  
{ substitute french toast for sourdough toast +6 }

### fresh brioche croque madame

grilled ham, melted cheese, fried egg, black truffle aioli  
black pepper mornay, green onion, french fries - 21

### fried chicken & malted waffles

malted waffle, buttermilk breaded chicken  
crushed bacon & apple maple syrup - 22

### cinnamon-sugar french toast

candied pecans, grass fed butter  
maple syrup, cinnamon & sugar - 19

### chicken fried N.Y. strip steak & eggs

pounded flat & buttermilk panko breaded, fried crisp  
country cream gravy, breakfast potatoes, two eggs any style - 35

## AUGOSTO & ZORIDA

### prawns chilaquiles rancheros

house made corn chips, ranchero sauce, black beans  
shaved cabbage, cotija, queso fresco, jalapeno  
diced onion & cilantro, topped with two sunny eggs - 24

### signature brunch pozole

braised pork, hominy, chili broth. two soft poached eggs  
loaded up with green cabbage, queso fresco, radish  
onion, cilantro, jalapeno - 21

### breakfast birria tacos

three tacos built with tons of cheese, shredded braised beef shorties  
white onion, salsa verde, side of scrambled eggs - 22

## LUNCH SALADS & ENTREES

### cali-chicken salad

greens, almonds, carrots, shaved onion, sliced apple  
ginger & mandarin dressing - 19

### proper cobb salad

sliced avocado, blue cheese, applewood bacon, hard egg  
shaved onion, carrots, tomato cucumber, goddess dressing - 19 (GF)

### green goddess chicken club salad

chopped bacon, shaved prairie breeze cheese, avocado  
tomato, breadcrumb - shredded chicken or chopped fried chicken - 21

### 60 day dry aged cheeseburger

½ pound grass fed patty, brioche butter bun, cheddar  
leaf lettuce, tomato, onion, house pickles, sauce, french fries - 21  
- add applewood smoked bacon +3

### milestone's signature french dip

10 oz. thinly sliced smoked angus tri-tip, melted cheese  
horseradish aioli, fresh roll, grilled onions, au jus, french fries - 23

### seared filet of scottish salmon

seared a la plancha with lemon caper cream sauce  
classic mixed green and fuji apple salad - 25 (GF)

DESSERT  
SWEETS  
&  
TREATS

cranberry &  
orange  
bread pudding

served with vanilla bean ice cream

- 11 -

bananas  
foster cake

house sponge cake  
caramelized bananas  
caramel, icecream

- 11 -

warm  
chocolate chip  
cookies

½ dozen - 9  
baker's dozen - 15

gelato

rotating flavor - 9

BRUNCH  
COCKTAILS

GRILLED PRAWN  
PERFECT  
DOUBLE  
BLOODY MARY

reyka icelandic vodka  
poached white prawns  
& classic bloody fixin's -24-

BOTTOMLESS  
MIMOSA BAR

(choice of fresh juice)

house selection zoinin DOC  
prosecco -20-

or

premium roederer estate  
napa valley brut -36-

CLASSIC BLOODY  
preservation bloody mary  
reyka icelandic -13-

MICHELADA  
preservation mix  
lime and classico lager -9-

RAMOS GIN FIZZ  
gin & orange flower water  
lemon simple, cream  
egg white, soda -14-

BELLINI  
white peach puree -12-

WAKE UP CALL  
rum, amaretto, cold brew -14-

BRUNCH SPRITZ  
strawberry aperol  
& bubbles -12-

Join us for  
WEEKLY SPECIALS



monday is for tacos &  
the best fish n' chips

mid week yacht club

seafood, shellfish  
& lobster specials

Tuesday - Thursday

the best  
weekend brunch  
saturday & sunday

