

Provisional

KITCHEN, CAFE & MERCANTILE

FRESH START

Fruit Platter Seasonal Farmer's Market Selections ☉🌱	12
Vanilla Greek Yogurt Parfait Fresh Berries, Nut House Granola	12
Bagel and Gravlax House-Cured Salmon, Cream Cheese, Capers, Lemon, Onion	16
Provisional Chop Salad Arugula, Calabrese, Endive, Garbanzo Bean, Pepperoncini, Shaved Fennel, Pollen Vinaigrette ☉	16

PROVISIONAL GRIDDLE

Avocado Toast Soft Cooked Eggs, Sriracha, Radish Sprouts, Multigrain Bread	15
Provisional Egg Sandwich Fried Egg, Smoked Bacon, Gruyere Cheese, Avocado	16
Pendry Breakfast Eggs Any Style, Pesto Breakfast Potatoes, Choice of Toast and Breakfast Meat: Bacon, Sausage or Ham Steak	17
Create Your Own Omelet Whole Eggs or Egg Whites, Choice of Toast, Choice of Three: Gruyere, Cheddar Cheese, Spinach, Mushrooms, Pepper, Onion, Tomato, Bacon, Ham or Sausage	18
Eggs Benedict Two Poached Eggs, Crab Cake, Truffle Hollandaise, English Muffin	23
Angus Beef Burger 10 Year Aged Cheddar, Heirloom Tomato, Caramelized Onion, Bibb Lettuce, Pickles, Brioche Bun, Bacon +3	18

WOOD FIRED PIZZA

Pizzas are Prepared with the Poolish Technique Using Caputo 00 Flour and California Organic Bianco DiNapoli Tomatoes

Breakfast Bacon, Aged Pecorino, Spinach, Two Over Easy Eggs, Mozzarella	19
Pizza ala Benno Calabrese, Pineapple, Calabrian Chiles, Ranch, Mozzarella	19
Mortadella Bianca Pistachio, Pecorino Romano, Ricotta	18
Margherita Mozzarella Di Bufala	14

SHARING ITEMS

Breakfast Casserole Sausage, Bacon, Egg, Cheddar Cheese, Brioche	39
24 Oz Bone in Ribeye 100 Day Dry Aged Beef, Au Jus, Fried Egg +4	79
Shakshouka Cured Meat 'Nduja, Baked Eggs, Onion, Red Peppers, Feta Cheese, Spicy Tomato Sauce, Grilled Focaccia Bread	48

ACROSS THE BORDER

Carnitas Hash Poached Egg, Mushroom, Onion, Fresno Chili, Potatoes ☉	16
Breakfast Burrito Scrambled Eggs, Chorizo, Goat Cheese, Spinach, Salsa Verde, Avocado	17
Evan's Famous Mexican Churros Warm Chocolate Sauce, Vanilla Gelato +3	10

SWEET CORNER

Double Chocolate Pancakes Snow Sugar, Whipped Cream	16
Winter Harvest Waffle Apple Pecan Compote, Mascarpone Chantilly	13
French Toast Seasonal Fruit Compote, Maple Cream	15
Crepe Suzette Grand Marnier, Orange Confit, Diplomat Cream	15
Sweet Sunny Side Up Coconut Panna Cotta, Passion Fruit Bomb, Caked 'Home Fries', Fruity 'Bacon'	18
Cracked Nutella Roll	9
Assorted Pastry Basket	12

SIDES 7

Market Fruit ☉🌱 Pesto Breakfast Potatoes Sliced Avocado ☉🌱 Applewood Smoked or Turkey Bacon ☉ Pork or Chicken-Apple Sausage Grilled Ham Steak ☉ Truffle Butter ☉

☉: GLUTEN FREE | 🌱: VEGAN

18% GRATUITY WILL BE ADDED TO PARITES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Share Your Experience @PendrySanDiego

MIMOSAS

\$11 individual | \$15 flight of 3

Apple Cider

Hibiscus Pomegranate

Rosemary Paloma

Spiced Asian Pear

Blood Orange Fig

White Cranberry

COCKTAILS

SPRITZES

Veneziano 13
Aperol, Sparkling Wine, Tangerine, Mint

Centriolo 14
St. Germain, Sparkling Wine, Cucumber, Lime

COFFEE COCKTAILS

Salted Caramel Espresso Martini 13
Tito's Vodka, St. George Coffee Liqueur, Caramel, Espresso

Caffé Nocciolo 12
Hot Coffee, Toasted Hazelnut Syrup, Frangelico

Siciliano 13
Averna, Sweet Vermouth, Cold Brew, Simple Syrup

TRADITIONAL COCKTAILS

Perfect Martini 16
Belvedere Vodka, Olive Juice, Dry Vermouth, Bleu Cheese Olives

Negroni Gru Bianca 17
Bombay Sapphire East, Carpano Bianco, Yuzuri, Lillet, Pernod Absinthe

Lavanda e Limone 15
Bulldog Gin, Lavender, Lemon, Sparkling Wine, Pernod Mist

Strawberry Fizz 16
Tito's Vodka, Apricot, Fresh Strawberries, Orange Bitters

Nostalgia 14
Hendrick's Gin, Cucumber, Lime, Agave, Tonic, Rosemary

Autunno Peach Julep 16
Buffalo Trace Bourbon, Peach, Mint, Lime

Spicy Rosemary Paloma 16
Volcan Blanco, Grapefruit, Ancho Reyes

Old Fashioned di Oaxaca 17
Casamigos Mezcal, Casamigos Blanco, Agave, Angostura Bitters

COFFEE & TEA

Vittoria French Press Coffee 11

Espresso 4 + Shot 2

Cappuccino or Latte 5

Tea Leaves Organic Teas 6
Peppermint | Monsoon Chai | Chamomile | English Breakfast | Green | Herbal | Earl Grey

Brewed Coffee 5

BLOODYS

Classic 12
Tito's Vodka, Tomato, Pepper, Celery, Horseradish, Worcestershire, Bacon

Smoke Show 13
Del Maguey Vida Mezcal, Chipotle, Strawberry, Tomato, Tajin

Luck & Fortune 15
Absolut Elyx, Sriracha, Soy Sauce, Horseradish, Tomato, Pepper

Sea Creature 16
Ron Zacapa Rum, Aquavit, Clam Juice, Tiki Bitters, Grilled Shrimp

WINE

SPARKLING

Chandon Brut, California NV 12 | 60

Perrier-Jouët Grand Brut, Épernay, France NV 28 | 140

Moët & Chandon Brut Imperial, Épernay, France NV 25 | 125

Calvet Rosé, Bordeaux, France 2010 14 | 70

Chandon Brut Rosé, California NV 14 | 65

WHITE

Dreyfus, Ashby & Co. "Campuget 1753" Rosé, Rhone Valley, France 2017 14 | 55

Attems Pinot Grigio Ramato, Friuli-Venezia Giulia, Italy 2017 15 | 60

Campi Valerio "Fannia", Falanghina, Molise, Italy 2017 13 | 50

Jean Vincent Sauvignon Blanc, Sancerre, France 2016 15 | 60

Brancott Sauvignon Blanc, Marlborough, New Zealand 2017 12 | 48

Au Bon Climat White Blend, Santa Barbara, California 2016 12 | 48

Trimbach Gewurztraminer, Alsace, Germany 2016 14 | 55

Haarmeyer Wine Cellars Chenin Blanc, Clarksburg, California 2016 12 | 45

Iron Horse Unoaked Chardonnay, Sonoma, California 2016 12 | 45

Cambria Chardonnay, Santa Maria Valley, California 2015 13 | 50

Raeburn Chardonnay, Russian River, Sonoma, California 2016 13 | 50

Newton Skyside Chardonnay, Sonoma, California 2015 14 | 55

Louis Jadot Mâconnais Bourgogne Blanc, Burgundy, France 2016 12 | 45

JUICE

Orange Juice 5

Tomato Juice 5

Fresh Fruit Smoothie 9

Cold Pressed Juices 10