



el PRADO

BREAKFAST SERVED DAILY FROM 7AM TO 11AM

TWO EGGS ANY STYLE GF WITH DUCK FAT POTATOES, TOAST, ROASTED TOMATO, AND CHOICE OF CHICKEN SAUSAGE OR SMOKE BACON	\$18
CALIFORNIA OMELETTE WITH ASPARAGUS, SPINACH, CHEDDAR CHEESE, AVOCADO, AND GREEN SALAD	\$19
CHORIZO HASH WITH TWO FRIED EGGS, PIQUILLO AIOLI, ONIONS, DUCK FAT POTATOES AND CHIMICHURRI	\$17
EGGS BENEDICT * WITH SMOKE SALMON, HOLLANDAISE, ENGLISH MUFFIN, AND GREEN SALAD	\$21
LEMON RICOTTA PANCAKES WITH BERRY COMPOTE, BROWN SUGAR STREUSEL, VERMOUTH MAPLE SYRUP	\$16
GRANOLA PARFAIT WITH STRAUS YOGURT, BERRY COMPOTE, BEE POLLEN	\$12
FRESH SEASONAL FRUIT & BERRIES	\$13
SMOKED SALMON BAGEL* WITH DILL CRÈME CHEESE, CUCUMBER, PICKLE ONIONS, CAPERS, AND SESAME SEED BAGEL	\$19

SIDES SERVED DAILY FROM 7AM TO 11AM

STRAUS YOGURT	\$5
FRESH BERRIES	\$7
SMOKE BACON	\$6
HAM	\$5
CHICKEN SAUSAGE	\$6
DUCK FAT ROASTED POTATOES	\$4
FRENCH FRIES	\$5
SMOKE SALMON	\$7
ONE EGG	\$3
TWO EGGS	\$6
TOAST, CHOICE OF:	\$5
OLIVE OIL SOURDOUGH, MULTIGRAIN SOURDOUGH, PAIN DE MIE, WHOLE WHEAT, GLUTEN FREE, OR ENGLISH MUFFIN	

ALL DAY DINING SERVED DAILY 11AM TO 10PM

STARTERS

SESAME CRUST TUNA* WITH SWEET SOY SAUCE, WASABI AIOLI, MICROGREENS SALAD, AND TARO CHIPS	\$18
BLISTERED SHISHITO PEPPERS WITH BUTTERMILK VINAIGRETTE, PISTACHIO ALMONDS, SEA SALT	\$15
CHEESE PLATER WITH MANCHEGO, MAHON, MT. TAM CHEESE, MARCONA ALMONDS, FIG JAM AND ARTISAN CRACKERS	\$17
SOUP & SALAD SOUP OF THE DAY (VEGETARIAN OR VEGAN UPON REQUEST)	\$10
GEM CAESAR SALAD* WITH RADICCHIO, CAESAR DRESSING, PARMESAN CRISP, FRY CAPERS ADD CHICKEN \$5 SALMON \$12 SHRIMP \$10	\$14

SANDWICHES

el PRADO CHEESEBURGER* WITH DRY AGED GROUND BEEF, LETTUCE, TOMATO, PICKLE ONIONS, PIMENTO CHEESE, BAKERS BACON, HOUSE AIOLI, BRIOCHE BUN	\$25
IMPOSSIBLE BURGER WITH LETTUCE, TOMATO, PICKLES ONIONS, AVOCADO, PIMENTO CHEESE, PESTO AIOLI, BRIOCHE BUN	\$23
TURKEY CLUB WITH LETTUCE, TOMATO, AVOCADO, CHEDDAR, BACON, GARLIC MAYO, PAIN DE MIE BREAD	\$19



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ALL DAY DINING SERVED DAILY 11AM TO 10PM

ENTREES

ROASTED MARY'S CHICKEN WITH DUCK FAT ROASTED POTATOES, CREAM MUSHROOM SAUCE, BASIL OIL	\$28
STEAK FRITES* WITH 9OZ FILET MIGNON, FRIES, BLACK GARLIC AIOLI	\$48
ROASTED SEA BASS* WITH CORN POLENTA, GARLIC SPINACH, POMEGRANATE RED WINE REDUCTION.	\$46
PUMPKIN RAVIOLI WITH ROASTED SQUASH, SAGE BROWN BUTTER, WALNUT PESTO	\$27

DESSERT

TIRAMISU	\$12
CREMA CATALANA WITH FRESH BERRIES	\$12
(3) CHOCOLATE CHIP COOKIES & MILK	\$12
(3) SCOOPS VANILLA ICE CREAM	\$12

KIDS

CHICKEN TENDERS	\$15
GRILLED CHEESE	\$12

BEVERAGES

WINES

DUCKHORN SAUVIGNON BLANC	\$14
J. LOHR CABERNET SAUVIGNON	\$14
J. LOHR CHARDONNAY	\$12
ACACIA PINOT NOIR	\$14

ASSORTED BEERS

CHOICE OF LAGUNITAS, CORONA, BLUE MOON	\$7
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ASSORTED DRINKS

SODAS	\$6
VOSS WATER	\$6
TEA	\$5
CARAFE COFFEE	\$10
SINGLE EXPRESSO	\$6
DOUBLE EXPRESSO	\$8
CAPPUCHINO	\$8
MOCHA	\$8
LATTE	\$8
AMERICANO	\$8
SINGLE ORIGIN POUR OVER COFFEE (12 OZ.)	\$8

*SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, SPECIALLY IF YOU HAVE ALLERGIES