



Sunday Brunch  
11:00 am - 3:00 pm

Cocktails for the Table - \$40  
(1 liter carafe)

When Doves Cry  
Cazadores Blanco, lime, honey, Schofferhoffer Grapefruit

The Town Slurricane  
Light rum, Lazzaroni Maraschino, Pineapple, Lime, Cherry

Bottomless Mimosa 24  
Orange, Peach, Guava, Pineapple, Grapefruit

A La Carte Mimosa 8  
Orange, Peach, Guava, Pineapple, Grapefruit

District Bloody Mary 12  
Vodka, Housemade Bloody Mary Mix,  
Housemade Pickled Vegetables

Michelada 9  
Pilsner, Housemade Bloody Mary Mix, Chili Salt

Rye-Ish Coffee 12  
Rittenhouse Rye, Coffee, Whipped Cream

Strawberry Rain 14  
Vodka, Strawberry, Lime, Agave, Soda

Aperol Spritz 12  
Aperol, Sparkling Wine, Soda, Orange

Breakfast Old Fashioned 14  
Buffalo Trace, Maple Syrup, Aromatic Bitters,  
Bacon garnish, Orange Juice Back

Bottomless Drip Coffee 5

Juices 5  
Orange, Grapefruit, Pineapple, Peach, Guava

Parties of 6 or more will be subject to 20% gratuity.  
A 5% Oakland Business Mandates Surcharge will be added to your bill.

WARM CINNAMON BUNS (3) 9  
cream cheese filling with maple glaze  
additional buns \$3 each

EVIL CINNAMON BUNS (3) 10.5  
bacon & cream cheese filling with maple glaze  
additional bun \$3.5 each

FRENCH TOAST 15  
banana-rum syrup, vanilla whipped cream

CHUCO'S CHILAQUILES 16  
salsa verde *or* salsa roja, scrambled eggs, frijoles,  
charred scallion crema, cotija cheese  
add: chicken tinga \$5

CHICKEN n WAFFLES 18  
hot honey, sorghum butter

BREAKFAST BURRITO 15  
scrambled eggs, chipotle potatoes, oaxaca cheese,  
pinto beans, scallion crema  
add Chicken Tinga or Spiced Chicken Sausage or Bacon \$4

BEEF PICANHA & EGGS 23  
Brazilian style beef skewer, scrambled eggs,  
chipotle potatoes, beans, chimichurri

SIDE: APPLEWOOD SMOKED BACON 6  
SIDE: SPICED CHICKEN SAUSAGE 6

DEVILED EGGS\* 9  
fermented chili, pickled radish & sprout

ORGANIC GREENS 13  
avocado, shaved radish & cucumber, spiced sunflower seeds,  
champagne-citrus vinaigrette

CEVICHE MIXTO\* 18  
corvina-octopus-shrimp, yuca, sweet potato, sweet chilis,  
sour orange, crispy plantains

CRISPY SPICED CHICKEN WINGS 15  
west indies spice rub, mango-tamarind yogurt dip

BUTTERMILK FRIED CHICKEN SLIDERS 17  
pickled fresno chili slaw, spiced honey remoulade

BUTCHER'S BAR BURGER 22  
farmhouse cheddar, house bacon, black garlic aioli,  
takikomi onion, b&b pickles, fries

HOUSE CUT FRIES\* 10  
fresh herbs, truffle parmesan aioli

\* Consuming raw or undercooked proteins may increase your risk of food-borne illness, especially if you have a medical condition