



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

Love is in the Pear
Bourbon, Pear Liquor, Ginger, Cardamom, Lime, Soda Water

Bottomless Mimosa 24 (Per Person)
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.

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

OYSTERS ON THE HALF SHELL* champagne mignonette, horseradish & lemon	3.5 ea
DEILED EGGS* fermented chili, pickled radish & sprout	10
WARM CINNAMON BUNS (3) cream cheese filling, maple glaze (additional \$3 ea)	9
EVIL CINNAMON BUNS (3) bacon & cream cheese filling, maple glaze (additional \$3.5 ea)	10.5
HOUSE CUT FRIES* fresh herbs, truffle parmesan aioli	9
APPLEWOOD SMOKED BACON	6
CRISPY SPICED CHICKEN WINGS west indies spice rub, mango-tamarind yogurt dip	15
BUTTERMILK FRIED CHICKEN SLIDERS pickled fresno chili slaw, spiced honey remoulade	17
ORGANIC GREENS avocado, shaved radish & cucumber, spiced sunflower seeds, champagne-citrus vinaigrette	13
AVOCADO TOAST butter toasted levain, soft boiled egg, sprouted herbs, shaved radish, baby greens	17
FRENCH TOAST banana-rum syrup, vanilla whipped cream	15
CHUCO'S CHILAQUILES salsa verde, scrambled eggs, frijoles, charred scallion crema, cotija cheese add: chicken tinga \$5	16
CHICKEN n WAFFLES hot honey, sorghum butter	18
BREAKFAST BURRITO scrambled eggs, chipotle potatoes, oaxaca cheese, pinto beans, scallion crema add Chicken Tinga, Spiced Chicken Sausage or Bacon \$4	15
SHRIMP & GRITS 'Old School' grits, house bacon, roasted tomato agrodolce, sherry butter	19
BEEF PICANHA & EGGS Brazilian style beef skewer, soft boiled eggs, chipotle potatoes, beans, chimichurri	25
DISTRICT BURGER farmhouse cheddar, house bacon, black garlic aioli, takikomi onion, b&b pickles, fries	22