



ENDLESS MIMOSAS

\$30 Per Person

WE PROMISE YOU WONT SEE THE BOTTOM OF YOUR CHAMPAGNE GLASS!

ENDLESS BLOODY MARY BAR



\$40 Per Person

BUILD YOUR OWN OR WE'LL BUILD IT FOR YOU.



WINE

SPARKLING

Summer Water Bubbly, Rosé, Central Coast, 2020 | 12/42

Laurent-Perrier, La Cuvée Brut, France, NV | 30/110

Laurent-Perrier, Cuvée Rosé, France, NV | 45/150

Taittinger, Brut, France, NV | 90

Dom Pérignon, Brut, 2018 | 500

WHITE

Calamigos Ranch, Chardonnay, Paso Robles NV | 15/60

Loimer Lois, Grüner, Kamptal, 2019 | 14/56

Field Theory, Albariño, Lodi, 2020 | 14/56

Wonders Wine, White Blend, France NV | 18/72

Michael David Winery, Sauvignon Blanc, Lodi, 2020 | 16/62

Hubert Brochard, Sancerre, France, 2020 | 70

ROSE

Summer Water, Rosé, Central Coast, 2020 | 15/60

Calamigos Ranch, Rosé, California, NV | 14/50

RED

Calamigos Ranch, Cabernet Sauvignon, Paso Robles, NV | 15/60

Chop Shop, Cabernet Sauvignon, California, 2019 | 18/72

Folly of the Beast, Pinot Noir, Central Coast, 2019 | 18/72

Porter and Plot, Cabernet Sauvignon, Mendocino County, 2019 | 80

Grattamacco, Super Tuscan, Italy, 2021 | 25/90

Castello Di Neive, Barbaresco, Piedmont, 2019 | 25/90

Etorre, Organic Red Blend, Mendocino, 2018 | 110

Long Meadow Ranch, Merlot, Napa Valley, 2015 | 120

Shafer, TD9 Bordeaux Blend, Napa Valley, 2018 | 120

The Mascot by Harlan, Cabernet Sauvignon, Napa Valley 2017 | 250

Austin Hope, Cabernet Sauvignon, Paso Robles, 2020 | 85

Heitz Cellar Lot-C-91, Cabernet Sauvignon, Napa Valley, 2016 | 200

Shafer Hillside Select, Cabernet Sauvignon, Napa Valley, 2017 | 880

SPECIALTY COCKTAILS

THE NUMBER 1

Jack Daniel's Single Barrel Rye, Jack Daniel's No. 7,
St. Germain, Spiced Pear

THE NUMBER 2

The Cosmo- Titos Vodka, Cointreau, Lime, Cranberry Juice

THE NUMBER 3

The Lemon Drop- Stoli Citros Vodka, Cointreau

THE NUMBER 4

Woodford Reserve Bourbon, Sweet Vermouth, Molasses Bitters

THE NUMBER 5

400 Conejos Mezcal Paloma, Lime, Grapefruit, Agave

THE NUMBER 6

Nosotros Tequila, Lime, Lemon, Ginger, Turmeric

THE NUMBER 7

Hendricks Gin, Cucumber, Lime, St Germain

BEER

14 CANNONS, TYRANNICIDE IPA, 7.5% ABV | 9

TARANTULA HILL BREWING CO., LIQUID CANDY HAZY IPA 7.5% ABV | 9

ENEGREN BREWING CO., VALKYRIE, GERMAN-STYLE AMBER 6.2% ABV | 9

ESTRELLA JALISCO, MEXICAN PILSNER, 4.5% ABV | 8

STELLA ARTOIS, LAGER, 5% ABV | 8

BUD LIGHT, LIGHT LAGER, 4.2% ABV | 7



FAMILY BRUNCH

HEALTHY BEGINNINGS

Avocado Toast \$18
Fried Egg, Watermelon Radish, Cucumber, Micro Cilantro

Overnight Chia Seeds \$16
Almond Butter, Berries, Banana, Almond Milk

Parfait \$16
Honey Yogurt, Berries, Granola

Charcuterie Board \$45
(for 2 or more)

Brie, Humboldt Fog Blue, Truffle Pecorino, Prosciutto, Salumi

TRADITIONAL

French Toast \$20
Compote, Chantilly

Calamigos Breakfast \$28
2 Eggs, Applewood Bacon, Roasted Breakfast Potatoes, Toast

Calamigos Omelet \$28
Mushroom, Bell Pepper, Spinach, Onion, Cheddar,
with Roasted Breakfast Potatoes, Toast

Smoked Salmon Lox \$24
Caperberries, Cherry Tomato, Cucumber, Red Onion,
Lemon, Cream Cheese, Bagel

SPECIALTIES

Truffle Croque Monsieur \$26
Shaved Black Truffle, Truffle Oil, Gruyere, Black Forest Ham, Toast

Trio of Tea Sandwiches \$30
Egg Salad & Caviar, Cucumber-Smoked Salmon, Avocado Prosciutto

Truffle Crab Cakes \$26
Truffle Aioli, Calamigos Greens

Fried Rice Breakfast Burrito \$24
Over Easy Egg, Pickled Radish, Brown Fried Rice, Pork

Breakfast Pizza \$32
Caviar, Julienne Red Onion, Creme Fraiche, Scrambled Egg on Bellini Crust

"Japanese Style" Purple Yam Pancake \$20
Pancakes, Maple Syrup, Pineapple Compote, Vanilla Chantilly

Chinese Scallion Breakfast Pancakes \$18
Over Medium Egg, Pork, Pickled Radish

PIZZAS

10 Inch

Hen of The Woods \$22
(Vegan) Mozzarella, Parmesan,
Red Sauce, Fire Roasted Mushrooms

Salumi \$24
Calabrese, Molinari, Roasted Bell Pepper,
Red Onion, Parmesan, Hot Honey, Arugula

Black Truffle \$32
Truffle Parmesan, Prosciutto,
Arugula, Red Onion

SALADS & SOUPS

Spring Mix Salad \$22
Calamigos Greens, Candied Walnuts, Goat Cheese, Balsamic Dressing

Roasted Beet Salad \$22
Heirloom Beets, Goat Cheese Brulee, Candied Walnuts,
Mizuna, Balsamic Dressing

Arugula Salad \$20
Parmesan, Crispy Shallots, Balsamic Dressing

Asian Chicken Salad \$24
Grilled Chicken, Egg Noodles, Napa Cabbage, Savoy Cabbage, Red
Cabbage, Carrots, Edamame, Cilantro, Scallions, Avocado, Peanuts,
Wontons, Peanut Dressing

Clam Chowder Pot Pie \$22
Clams, Puff Pastry

Chicken Dumpling Soup \$22
Bok Choy, Crimini Mushroom

Calamigos Burger \$26

Two Prime Beef Patties, American Cheese, Red Onion, Butter Lettuce, Tomato, Pickles, Remoulade, Brioche with Fries