

# BEVERAGES

## CRAFTED NON ALCOHOLIC BEVERAGE

after 11:30am

**PASSION FRUIT LEMONADE**  
passion fruit puree, honey syrup  
lemon, ginger beer 7

**STRAWBERRY SODA**  
strawberry puree, lime  
orgeat (almond) syrup  
orange, soda water 7

**BLUEBERRY ICED TEA**  
blueberry iced tea, lemon 7

## SPECIALTY COCKTAILS 16

after 11:30am

**CAMPARI'S COUSIN**  
aperol, sparkling wine, soda

**LEMONGRASS DROP**  
skyy vodka, pineapple, lemongrass, st. germain elderflower liqueur  
lemon juice

**CAFÉ COCO**  
ketel one vodka, chilled espresso, half & half, coconut syrup, mint

**THE ALOE-HA**  
tanqueray gin, chateau aloe, mango puree, honey syrup, lemon

**DAISY ROYALE**  
casa noble blanco tequila, green chartreuse, lime, sparkling wine

**BANANARAMA**  
zacapa rum, giffard banana, lime

**PIMM WILLIAMS**  
evan williams bourbon, pimm's #1, fresh blackberries, lemon

**ORO LIQUIDO**  
maker's mark bourbon, licor 43, dry vermouth, ango & saffron bitters

### SPARKLING

**ANNA DE CODORNIU** *cava, spain* 12  
**SIMMONNET FEBVRE** *brut cremant de bourgogne, france* 12  
**GRUET** *sparkling, new mexico* 14  
**SIMMONNET FEBVRE** *rose cremant de bourgogne, france* 13  
**No. 69, JCB** *rose cremant de bourgogne, france* 16  
**VEUVE CLIQUOT-PONSARDIN** *brut champagne, france* 23

### WHITE

**ILLUMINATION BY QUINTESSA** *sauvignon blanc, napa* 17  
**ST SUPERY** *sauvignon blanc, napa* 11  
**KRIS** *pinot grigio, italy* 13  
**MINER** *viognier, california* 14  
**SONOMA CUTRER** *chardonnay, sonoma coast* 16  
**ARTESA** *chardonnay, carneros* 15

### ROSE

**WHISPERING ANGEL** *grenache blend, côte de provence* 15

### RED

**GREYWACKE** *pinot noir, marlborough* 19  
**QUPÉ** *syrah, santa barbara* 12  
**TWISTED PASO** *zinfandel, paso robles* 14  
**TERRAZAS LOS ANDES** *malbec, mendoza, argentina* 14  
**NOBLE TREE** *cabernet sauvignon, russian river* 15

## BEER

**TRUMER PILSNER 9**  
german style pilsner 4.8%  
berkeley, california

**CAL LAGER 9**  
2-row pale 4.9%  
san francisco, california

**BREW FREE OR DIE 9**  
IPA by 21st amendment 7%  
san francisco

**GUINNESS 9**  
dry stout 4.3%  
ireland

**ANCHOR STEAM 9**  
blend of 2-row pale & caramel 4.9%  
san francisco

**KSA 9**  
kolsch style ale by fort point 4.6%  
san francisco

**DELIRIUM TREMENS 12**  
belgian strong pale ale 8.5%  
belgium

**BOONT AMBER ALE 9**  
red ale style 5.8%  
anderson valley

**ANGRY ORCHARD 9**  
crisp apple, hard cider 5%  
hudson valley, new york

WINE BY THE GLASS

# TRACE BRUNCH

## PANTRY

### W CONTINENTAL

seasonal fruit, chia seed parfait, pastry 15

### CALIFORNIA GRAPEFRUIT

wheat toast, avocado shaved baby radish 13

### TRACE SPRING GRANOLA

straus organic vanilla yogurt or almond milk 13

### SMOKED SALMON

open face on an everything bagel  
cream cheese, capers, red onion, dill 19

### PACIFIC OYSTERS

elderflower and rhubarb mignonette\* 14

### HONEY BEE ACAI BOWL

granola, banana, almond, bee pollen  
honey from our bees 14

## JUICE BAR 9

kale, spinach, cucumber, apple

orange, carrot, turmeric

## COFFEE

	<i>single</i>	<i>double</i>
latte	6.5	7.5
espresso	5	7.5
cappuccino	6.5	7.5
equator coffee	6	
equator cold brew	7	

## SAVOR

### WARM STEEL CUT OATS

almonds, honey from our bees 14

### BUTTERMILK PANCAKE STACK

wild huckleberries blueberry sauce  
meyer lemon curd 16

### CRÈME BRÛLÉE FRENCH TOAST

fromage blanc mousseline  
local strawberry patch 16

## LUNCH

### GRILLED CHICKEN SALAD

little gem lettuce, avocado, tomato, cucumber,  
scallion, with house ranch 21

### TRACE BURGER

cheddar cheese, pickles, dill aioli, brioche bun  
cooked medium\* 19

### GRILLED CHICKEN SANDWICH

jalapeño aioli, pickled onion, scallion, cilantro 18.5

## EGGS

### THE AMERICAN STANDARD BREAKFAST

two organic eggs, choice of bacon, chicken sausage  
ham or avocado and choice of toast 19

### AVOCADO TOAST

fried egg, lemon, arbequina oil, sunflower sprouts 16

### THREE EGGS SCRAMBLED WITH BLACK TRUFFLE

ACME bakery whole wheat toast, noble farm bacon 19

### CROQUE MADAME

bechamel, gruyere, ham, sunny side egg  
sourdough toast, side salad\* 19

### EGGS CHILAQUILES

roasted tomato salsa, crispy tortilla, queso cotija 19

### GRILLED HANGER STEAK \*

flat iron steak, eggs any style, papas bravas 28

#### THE TRACE MISSION:

TRACE IS COMMITTED TO CREATING AN ENRICHING AND THOUGHTFUL CULINARY EXPERIENCE BY FUSING THE VIBRANT, LOCAL PERSONALITY OF THE BAY AREA WITH A DEDICATION TO SOCIALLY RESPONSIBLE FOOD.

Breakfast M-F: 6:30am-10:30am, Brunch Sat & Sun: 7am-2pm, Lunch M-F: 11:30am-2pm  
Dinner Daily 6pm-10pm

children's menu choices available on request. 18% gratuity will be added to parties of 6 or more  
\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness