



SHARING IS CARING

- BREAD, BUTTER + JAM half 4 full 8 (V)** assorted bread, butter, house made jam
- BURRATA 17.5** prosciutto, fig spread, pistachios, toasted bread
- LOX PLATE 16.5** smoked salmon, chive cream cheese, arugula, pickled onions & carrots, sundried tomatoes, assorted toasted bread
- FINGERLING POTATOES 15 (GF)** smashed + fried topped with chorizo, green onions, cilantro, chipotle aioli, 2 poached eggs
- BAKED CAMEMBERT CHEESE 15** bacon onion jam + assorted toasted breads

GET EGG-CITED

- COSTEAUX DEEP DISH QUICHE 15** caramelized top, ham, bacon, mushrooms, onions, zucchini, spinach, Jarlsberg, cheddar cheese + seasonal fresh fruit
- SCRAMBLE 16 (GF)** ham, spinach, red onion, cheddar cheese + potatoes
- COSTEAUX OMELETTE 16.5 (GF)** bacon, spinach, sun-dried tomato, brie + potatoes
- LOX OMELETTE 16.5 (GF)** smoked salmon, sundried tomatoes, capers, dill, goat cheese, crème fraiche + potatoes
- EGG WHITE OMELETTE 16.5 (V) (GF)** mushrooms, sautéed squash, spinach, parmesan cheese, romesco sauce + seasonal fresh fruit
- EGGS + BACON 15.5 (GF)** eggs any style, journeyman meat barrel bacon + potatoes
- HUEVOS CON CHORIZO 17.5 (GF)** chorizo, eggs, spinach, avocado, sour cream + potatoes
- CHILAQUILES 17.5 (GF)** crispy corn tortilla, sautéed in salsa roja, queso fresco, crema, poblano salsa, pickled red onions, avocado, choice of eggs || add chorizo 3

Ingredients sourced from locally | Free range eggs | 3% back of house service charge applied to each check | Consuming raw or undercooked eggs may increase your risk of foodborne illness | V = Vegetarian GF = Gluten Free (items listed as gluten-free may contain trace amounts of gluten)



CHEF JORGE FLORES
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BETWEEN THE COSTEAUX BOOKENDS

- SHORT RIB AND HASH 22.5 (GF)** slowly braised Angus short ribs, onions, bell peppers, potatoes + eggs any style
- CROISSANT BREAKFAST 16** Costeaux butter croissant, eggs, bacon, cheddar cheese, house aioli, green leaf lettuce + seasonal fresh fruit
- MONTE CRISTO 16** Costeaux cinnamon walnut bread, black forest ham, turkey, Jarlsberg cheese, side of cranberry relish + mixed greens
- PAIN PERDU 16 (V)** Costeaux cinnamon walnut bread, seasonal fruit, whipped mascarpone, pure vermont maple syrup
- BEST MORNING BURGER 16.5** 4oz angus grass feed meat, spinach, chipotle aioli, cheddar cheese, avocado, sunny side egg on a Costeaux english muffin + country potatoes
- THE POTTER VALLEY BURGER 18.5** 6 oz magruder ranch grass feed meat, chipotle aioli, cheddar cheese, secret sauce, bacon jam, on a Costeaux brioche bun + pomme frites
- REUBEN SANDWICH 17.5** sliced corned beef, sonoma brinery sauerkraut, secret sauce, jarlsberg cheese, Costeaux rye bread + pomme frites
- CRANBERRY TURKEY 16** turkey, brie cheese, cranberry relish, avocado mayo, baby greens on Costeaux multi grain bread + mixed greens
- 330 CENTER ST SANDWICH 18.5** pork cutlet, fried, pickles, tomatoes, cheddar cheese, chipotle mayo, mixed greens on Costeaux soft roll + pomme frites

GIVE ME THE GREEN LIGHT

Add LOX 4 || EGG 3 || BACON 7 || CHICKEN 4 || AVOCADO 2

- SEASONAL SALAD 14.5 (V) (GF)** mixed baby head lettuce, radishes, carrots, blood + cara cara oranges, white balsamic vinaigrette, goat cheese
- BEET SALAD 15.5 (V) (GF)** mixed baby head lettuce, pickled beets, spinach, avocado, carrots, quinoa, queso fresco, dijon vinaigrette
- CAESAR SALAD 15.5** romaine lettuce, croutons, grated parmesan cheese, Caesar dressing
- VICKY'S CHICKEN SALAD 17.5 (GF)** mixed baby head lettuce, achiote marinated chicken, avocado, homemade pickled jalapenos + carrots, kidney beans, queso fresco, citrus vinaigrette
- THE CHELA BOWL 15.5 (V) (GF)** spinach, quinoa, artichoke hearts, pickled carrots + onions, avocado, potatoes, mushrooms, romesco, with a citrus vinaigrette || add egg 4
- AVOCADO TOAST 15 (V)** artisan bread, pepitas, hard-boil eggs, chili flake, radishes, pickled red onion, pea shoots

JUST FOR ME

- Pomme frites 4 || Avocado 2 || Sausage Link 7 || Bacon 7 || Fresh Fruit 5
- Country potatoes 5 || Two Eggs 6 || Chicken 5
- FRENCH ONION SOUP c 7 b 9

WEEKEND SPECIAL

- COSTEAUX BENEDICT 18.5** two poached eggs, Costeaux English muffin, black forest ham, spinach, applewood smoked bacon, avocado, hollandaise + potatoes



COFFEE + TEA

Fair trade, organic coffees by Bella Rosa Coffee

Coffee	3.5
Espresso	2.75
Latte	4.5
Cappuccino	4.75
Americano	3.75
Chai Latte	4.25
Café Au Lait	4.25
Ghirardelli Mocha	5.75
Ghirardelli Hot Chocolate	4.5
Numi Organic Teas	4.5
English Breakfast	Gunpowder Green
	Moroccan Mint (decaf)
Iced Sport Tea	4.5
contains Vitamin C, electrolytes, Siberian Eleuthero root, ginger, mate, as well as decaffeinated green and black teas	

ADD IT

Alternative milks 1

oat milk || soy milk || almond milk

Torani syrups .85

vanilla || caramel || raspberry || hazelnut || sugar free vanilla

BOOZE

SPECIALTY DRINKS

Mimosa fresh squeezed orange juice	12
Pomegranate Mimosa	12
Peach Mimosa	12
Lemon Raspberry Mimosa	12
Bloody Mary	12

WINE

Benvolio Prosecco	G 12	Btl 26
BBQ Rosé	12	28
Alexander Valley Vineyard Rosé	12	26
La Crema Chardonnay	12	26
Dry Creek Vineyards Fumé Blanc	12	18
Pedroncelli Mother Clone Zinfandel	12	28
Murphy Goode Pinot Noir	12	28

BEER + CIDER

Bear Republic Racer 5 IPA	6
North Coast Brewing Scrimshaw Pilsner	6
Pabst Blue Ribbon	4
Henhouse Incredible IPA	8
	to share... or not
Gowan Gravenstein Cider 500 ml 6.1% abv	16
Gowan Rosé Cider 500 ml 7.6% abv	16

OTHER NON-ALCHOLIC

Fresh squeezed orange juice	7
Fresh squeezed lemonade	4.5
Mexican Coke	4
Mexican Sprite	4
Perrier Sparkling Water	4.5
Izze Sparkling Clementine or Pomegranate	3.65
Sparkling Yerba Mate	4
Arnold Palmer	4.25
Cranberry Juice	4

END IT RIGHT

Mocha Florentine	3.5
Hand Decorated Shortbread Cookie	4.5
Rugelach	3
Princess Cake	7
Chocolate Truffle Cake	7
Coconut Cake	7
Carrot Cake	7
Rum Éclair	7
Lemon Curd Tart	8
Caramel Macadamia Nut Tart	10
Pecan Tart	9



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