



SHARING IS CARING

BREAD, BUTTER + JAM half 4 full 8 (V) assorted bread, butter, house made jam

BURRATA 18 prosciutto, fig spread, pistachios, toasted bread

LOX PLATE 18 smoked salmon, chive cream cheese, pea shoots, pickled onions & carrots, sundried tomatoes, assorted toasted bread

FINGERLING POTATOES * 16.5 (GF) smashed + fried topped with chorizo, green onions, cilantro, chipotle aioli, 2 poached eggs

BAKED CAMEMBERT CHEESE 18 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 16.5 * (GF) ham, spinach, red onion, cheddar cheese + potatoes

COSTEAUX OMELETTE 17 (GF) bacon, spinach, sun-dried tomato, brie + potatoes

LOX OMELETTE 17.5 (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 16.5 * (GF) eggs any style, journeyman meat barrel bacon + potatoes

HUEVOS CON CHORIZO * 18.5 (GF) chorizo, eggs, spinach, avocado, sour cream + potatoes

CHILAQUILES 19.5 * (GF) crispy corn tortilla, sautéed in salsa roja, queso fresco, crema, poblano salsa, pickled red onions, avocado, choice of eggs || add chorizo 3 || soy chorizo 4

BETWEEN THE COSTEAUX BOOKENDS

SHORT RIB AND HASH 24.5 slowly braised Angus short ribs, onions, bell peppers, potatoes
+ eggs any style

CROISSANT BREAKFAST 16.5 Costeaux butter croissant, egg, bacon, avocado, cheddar cheese, house aioli + seasonal fresh fruit

MONTE CRISTO 16.5 Costeaux cinnamon walnut bread, black forest ham, turkey, Jarlsberg cheese, side of cranberry relish + mixed greens

PAIN PERDU 17 (V) Costeaux cinnamon walnut bread, seasonal fruit, dulce de leche or sweetened condensed milk, pure vermont maple syrup

BEST MORNING BURGER 17.5 4oz angus grass fed meat, spinach, chipotle aioli, cheddar cheese, avocado, sunny side egg on a Casteaux english muffin + country potatoes

4K BURGER 19.5 6 oz 4k grass fed meat, chipotle aioli, cheddar cheese, secret sauce, bacon jam, on a Costeaux brioche bun + pomme frites

REUBEN SANDWICH 19.5 sliced corned beef, sonoma brinery sauerkraut, secret sauce, jarlsberg cheese, Costeaux rye bread + pomme frites

CRANBERRY TURKEY 16.5 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

All menu items marked with *
can be made vegan for an extra \$1.50

CHEF JORGE FLORES

costeaux.com
707.433.1913

GIVE ME THE GREEN LIGHT

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

SEASONAL SALAD 15.5 * (V) (GF) mixed baby head lettuce, cara cara oranges, pickled carrots and red onion, avocado, shaved ricotta salata, shaved fennel, blood orange vinaigrette

BEET SALAD 16.5 * (V) (GF) mixed baby head lettuce, pickled beets, spinach, avocado, carrots, quinoa, queso fresco, dijon vinaigrette

CAESAR SALAD 16 romaine lettuce, croutons, grated parmesan cheese, Caesar dressing

VICKY'S CHICKEN SALAD 19 (GF) mixed baby head lettuce, achiote marinated chicken, avocado, homemade pickled jalapenos + carrots, kidney beans, queso fresco, citrus vinaigrette

THE CHELA BOWL 16.5 (V) (GF) spinach, quinoa, artichoke hearts, pickled carrots + onions, avocado, potatoes, mushrooms, romesco, with a citrus vinaigrette | | add egg 3

AVOCADO TOAST 16 * (V) artisan bread, pepitas, hard-boil eggs, chili flake, radishes, pickled red onion, pea shoots

JUST FOR ME

Pomme frites 6 || Avocado 2 || Breakfast Patty 7 || Bacon 7 || Fresh Fruit 6
Country potatoes 5 || Two Eggs 6 || Chicken 5 || FRENCH ONION SOUP c 7 b 9
Vegan Scrambled Eggs 6 || Soy Chorizo 4

FRIDAY - SUNDAY SPECIAL

COSTEAUX BENEDICT 20.5 two poached eggs, Costeaux English muffin, black forest ham, spinach, applewood smoked bacon, avocado, hollandaise + potatoes

Ingredients sourced 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)





COFFEE + TEA

OTHER NON-ALCHOLIC

		organic coffees by Wolf Coffee			
Coffee	3.75			Fresh squeezed orange juice	7
Espresso	3.25			Fresh squeezed lemonade	7
Latte	5			Mexican Coke	4.5
Cappuccino	4.75			Mexican Sprite	4.5
Americano	4.25			Perrier Sparkling Water	4.5
Chai Latte	4.75			Izze Sparkling Clementine or Pomegranate	4
Café Au Lait	4.25			Sparkling Yerba Mate	4.5
Ghirardelli Mocha	5.75			Arnold Palmer	4.5
Ghirardelli Hot Chocolate	4.5			Cranberry Juice	4
Wolf Coffee Nitro Cold Brew	5.5			END IT RIGHT	
Numi Organic Teas	4.5			Mocha Florentine	3.5
Earl Grey	Gunpowder Green			Hand Decorated Shortbread Cookie	4.5
Moroccan Mint (decaf)	English Breakfast			Princess Cake	7.5
Iced Sport Tea	4.5			Chocolate Truffle Cake	7.5
contains Vitamin C, electrolytes, Siberian Eleuthero root, ginger, mate, as well as decaffeinated green and black teas				Classic Cheese Cake	7.5
				Coconut Cake	7.5
				Carrot Cake	7.5
				Rum Éclair	7.5
				Lemon Curd Tart	8
				Caramel Macadamia Nut Tart	10
				Pecan Tart	9
				Pound Cake Slice w/ Whip Cream	3.5

Alternative milks 1

oat milk || soy milk || almond milk

Torani syrups .85

vanilla || caramel || raspberry || hazelnut || sugar free vanilla || pumpkin spice

ADD IT

