



SHARING IS CARING

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

BURRATA 19 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 * 8 (GF) smashed + fried topped with chorizo, green onions, cilantro, chipotle aioli | | add egg 3

BAKED CAMEMBERT CHEESE 18 bacon onion jam + assorted toasted breads

GET EGG-CITED

COSTEAUX DEEP DISH QUICHE 17 caramelized top, ham, bacon, mushrooms, onions, zucchini, spinach, Jarlsberg, cheddar cheese + garden farro salad

SCRAMBLE 17 * (GF) ham, spinach, red onion, cheddar cheese + potatoes

COSTEAUX BENEDICT 21 two poached eggs, Costeaux English muffin, black forest ham, spinach, applewood smoked bacon, avocado, hollandaise + potatoes

COSTEAUX OMELETTE 17.5 (GF) bacon, spinach, sun-dried tomato, brie + potatoes

LOX OMELETTE 18 (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 * 19 (GF) chorizo, eggs, spinach, avocado, sour cream + potatoes

CHILAQUILES 21 * (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

BETWEEN THE COSTEAUX BOOKENDS

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

MONTE CRISTO 18 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 18 4oz angus grass fed meat, spinach, chipotle aioli, cheddar cheese, avocado, sunny side egg on a Costeaux english muffin + country potatoes

CFB BURGER 20 6 oz waygu, chipotle aioli, cheddar cheese, secret sauce, bacon jam, on a Costeaux brioche bun + pomme frites

REUBEN SANDWICH 19 sliced corned beef, sonoma brinery sauerkraut, secret sauce, jarlsberg cheese, Costeaux rye bread + pomme frites

CRANBERRY TURKEY 17 turkey, brie cheese, cranberry relish, avocado mayo, baby greens on Costeaux multi grain bread + mixed greens

HERITAGE 17 journeyman meat salumi, sonoma brinery pickles, pepperoncini's, jarlsberg cheese, avocado, onions, lettuce, house made aioli, on a Costeaux sour roll + side salad

CHEF SPECIALTY

SHORT RIB AND HASH 30 slowly braised angus short ribs, onions, bell peppers, potatoes + eggs any style

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, shaved radishes and carrots, avocado, ricotta salata, shaved fennel, white balsamic vinaigrette

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

FARRO SALAD 17 (V) roasted carrots, broccoli florets, snap peas, pea shoots, ricotta salata, citrus vinaigrette

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

THE CHELA BOWL 17 (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, sunny side eggs, ricotta salata, chili flake, radishes, pickled red onion, pea shoots | | add chili crisp 2

JUST FOR ME

Pomme frites sm 5 lg 9 | | Avocado 2 | | Breakfast Patty 7 | | Bacon 7

Fresh Fruit 6 | | Country potatoes 5 | | Two Eggs 6 | | Chicken 5

Vegan Scrambled Eggs 6 | | Soy Chorizo 4 | | FRENCH ONION SOUP c 7 b 9

VEGAN

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

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)



CHEF JORGE FLORES

costeaux.com
707.433.1913





COFFEE + TEA

organic coffees by Wolf Coffee

Coffee	3.75
Espresso	3.25
Latte	5
Cappuccino	4.75
Americano	4.25
Chai Latte	4.75
Café Au Lait	4.25
Ghirardelli Mocha	5.75
Ghirardelli Hot Chocolate	4.5
Wolf Coffee Nitro Cold Brew	5.5
Numi Organic Teas	4.5

Earl Grey

Gunpowder Green

Moroccan Mint (decaf)

English Breakfast

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 || pumpkin spice

OTHER NON-ALCHOLIC

Fresh squeezed orange juice	7
Fresh squeezed lemonade	7
Mexican Coke	4.5
Mexican Sprite	4.5
Perrier Sparkling Water	4.5
Izze Sparkling Clementine or Pomegranate	4
Sparkling Yerba Mate	4.5
Arnold Palmer	4.5
Cranberry Juice	4
Italian Soda	5

END IT RIGHT

Mocha Florentine	4.99
Hand Decorated Shortbread Cookie	4.5
Princess Cake	7.5
Chocolate Truffle Cake	7.5
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



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