

THE GATHERING TABLE

Judi Kazali

B R U N C H

{EGGS & BACON}

2 Organic Eggs | 2 Slices Bacon | Crispy Potatoes | Toast • 17

{BREAKFAST BURRITO}

Pork Chile Verde | Black Beans | Organic Eggs | Crispy Potatoes | Cheese | Pico de Gallo | Flour Tortilla • 21

{PANCAKES}

2 Buttermilk Pancakes | Butter | Vanilla Whipped Cream | Syrup | Strawberry Yuzu Compote • 17

{BEIGNETS}

Chocolate | Powdered Sugar • 13

{AVOCADO TOAST}

Focaccia | Radish | Pickled Red Onion | Cucumber | Crispy Onions | Furikake | Pepitas | Chili Crisp • 19

{THE OMELETTE}

3 Organic Eggs | Roasted Onions & Peppers | Cheese | Crispy Potatoes | Toast • 21

{VALLEY RANCHEROS}

2 Organic Eggs | Pork Chile Verde | Corn Tortillas | Salsa | Black Beans | Queso Fresco • 22

{NASI GORENG}

{INDONESIAN FRIED RICE}

Fried Rice | Leeks | Shiitakes | Green Onion | Garlic | Shallot | Ginger | Fried Egg • 17

Add ons: Steak 14 | Salmon Filet 20 | Fried Chicken 12

{THE BURGER}

House Made Beef Patty | Fontina Cheese | Tomato | Lettuce | Pickled Onion | Garlic Aioli | Brioche Bun | Fries • 22
{Bacon \$5}

{STEAK FRITES}

8oz Flat Iron | Fries | Arugula Chimichurri • 29

{SEAFOOD MISO SOUP}

Croutons | Chili Oil • 17

{SESAME CAESAR SALAD}

Garlic Croutons | Parmesan | White Anchovies • 17
Add ons: Steak 14 | Salmon Filet 20 | Fried Chicken 12

{SEAFOOD TACOS}

Chilli Lime Marinade | Napa Cabbage | Black Beans | Corn Tortilla • MP

{FRIED MISO CHICKEN SANDWICH}

Miso Fried Chicken | Napa Cabbage Slaw | Sambal Mayo | Fries • 22

ADD ON

ORGANIC EGGS • 6 | FRUIT CUP • 9 | SAUSAGE PATTY • 9 | BACON • 9
TOAST • 6 | FRIES • 9 | BISCUITS & JAM • 11

COLD PRESSED JUICE • 11

Big Sur

Apple | Cucumber | Kale | Celery | Spinach | Lemon | Ginger

Santa Barbara

Apple | Pineapple | Orange | Lemon | Strawberry | Mint

Lemonade

Lemon | Agave | Pineapple | Ginger | Mint

COCKTAILS

HOUSE BLOODY • 16

Wodka Vodka | House Bloody Mary Mix | Olives | Lime

JUMBO BUDI MARY • 25

Wodka Vodka | House Bloody Mary Mix | Shrimp | Crab Claw | Bacon | Celery | Olives | Lime

BEE'S KNEES • 16

Askur Gin | Lemon | Honey Syrup

PALOMA • 14

Arette Tequila | Grapefruit Juice | Fresh Lime | Salt Rim

MIMOSA • 13

Prosecco | Freshly Squeezed Orange Juice

APEROL SPRITZ • 13

Aperol | Prosecco | Soda Water

KIR ROYALE • 15

Crème de Cassis | Cremant

MAPLE OLD FASHIONED • 15

Iwai 45 | Maple | Bitters

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Special dietary needs accommodated on request. A21% service charge will be added for parties of six or more. \$25 Corkage Fee per 750ml bottle

WINE BY THE GLASS

CREMANT

Cremant De Bourgogne | Brut
14 | 49

WHITE BLEND "ESTELLE BIANCO"

Sanger | Santa Barbara County '22
17 | 64

CHARDONNAY

Rancho Viñedo | Santa Maria Valley '22
18 | 68

CHENIN BLANC

Low Tide | Jurassic Park Vineyard '22
15 | 53

SAUVIGNON BLANC

Stolpman | Santa Barbara County '23
14 | 52

PINOT NOIR

Storm | Santa Barbara County '22
16 | 60

CAB FRANC

Lieu Dit | Happy Canyon Vineyard '22
19 | 70

SYRAH

Cin Quin | Sta. Hills '18
18 | 68

CABERNET SAUVIGNON

Grassini | Happy Canyon '23
18 | 68

CABERNET SAUVIGNON

Crown Point | *Relevant* | *Happy Canyon* '18
28 | 102

ROSE

Dragonette | Rosé | Santa Ynez Valley '23
14 | 49

SAKE

BY THE GLASS

KIKUSUI

Junmai Ginjo | *Gi Niigata* • 11

BY THE BOTTLE

KUBOTA

Junmai Daiginjo | *Niigata* • 33



BEER ON TAP

{NORTH COAST}

Pilsner | Scrimshaw • 9

{BOOM-TOWN BREWERY}

Pale Ale | Las Palmas • 10

{ALMANAC}

WC IPA | Seaside • 10

{FIGUEROA MOUNTAIN}

Hazy Double IPA | Hikers Higher • 11



BEER 16OZ CAN

{THERE DOES NOT EXIST}

Light Lager | Caution: Crushing Hazard • 10

{BOOM-TOWN BREWERY}

Czech Style Pilsner | Mic Czech • 10

{THERE DOES NOT EXIST}

Kölsch | Sowing The Sun • 12

{CLOWN SHOES}

Hazy IPA | Rainbows Are Real • 11

ZERO PROOF

{GINGER ME UP}

Ginger | Lemon | Pomegranate | Bubbles • 12

{YUZU DREAMS}

Yuzu | Ginger | Calpico • 12

{FIGUEROA MOUNTAIN}

Non-Alcoholic IPA • 8

{SOFT DRINKS}

Coke | D.Coke | Coke Zero | Sprite | Dr. Pepper | Lemonade • 6

THE GATHERING TABLE, LED BY CHEF BUDI KAZALI

INNOVATIVE CALIFORNIA CUISINE, WITH ASIAN & FRENCH INFLUENCE.
CHEF KAZALI OFFERS A BLEND OF LOCAL INGREDIENTS AND GLOBAL FLAVORS, PROMISING A
SOPHISTICATED DINING EXPERIENCE.