

SEVENTH & DOLORES

BRUNCH SOCIAL

We are committed to serving you fresh, sustainable, and delicious ingredients. Local farms provide excellent, seasonal produce. We work with local fishmongers and sustainable aquacultures to provide the best quality seafood and shellfish. Our meats come from Niman Ranch, a network of small, independent US farmers. All their products are Certified Humane Raised and Handled®.

Ultimate Towers

serves 2 - 4 guests

Plateau De Fruits De Mer

Morro Bay Oysters
Chilled Poached Prawns
Caviar Deviled Eggs
Tuna Tartar
Octopus Satay
Local Calamari
Cocktail Sauce, Mignonette,
Remoulade, Lemon & Hot Sauce
\$150

Plateau De Pâtisserie

Seasonal Pinwheel Danish
Chocolate Morning Bun
Financier
Petite Scones
Savory Madeleines
Petit Beignets
Whipped Butter
Seasonal Jam
\$65

Plateau De Terre

Truffle Salami
Pate Champignon
Candied Bacon Pop
Steak Tartare
Niman Ranch Meatballs
Lamb Lollipops
Pickles, Mustards
R+R Bread
\$140

THE ULTIMATE BRUNCH

(All 3 Towers And Bottle Of Folktale Sparkling Brut)
\$375

Prix Fixe Menu \$55

Choice of:

Cheese Blintz

Ricotta, Braised Pink Apples & Champagne Sabayon

OR

Schoch Dairy Yogurt

Poached Cranberries & Organic Pharmer Granola

Choice of:

Goat Cheese Beignets with Lemon Curd

or

Buttermilk Biscuit with Butter & Jam

Choice of:

Avocado Crostada

Cold Smoked Salmon, Roe, Radishes, Bloomed Onions, Capers, Dill,
Soft Poached Egg & Chervil Mousseline

Niman Ranch Steak Frites & Eggs

Marinated Niman Ranch Club Steak with Burgundy Truffle Butter, Marrow Basted Eggs, Belgium Fries & Bearnaise
Supplemental \$20

Imperial Caviar Benedict

Creamed Spinach & Roasted Artichoke, Poached Egg, Chive Hollandaise, Fingerling Potatoes O'Bryan
Supplemental \$20

The 7D Brunch Burger

Niman Ranch Ground Dry Aged Beef Whipped with Bone Marrow, Cognac Caramelized Onions, Roasted Tomato, Aioli, & Gruyere cheese on a Brioche Bun with Fried Hen Egg

Harvest Brunch Bowl

Warm Quinoa, Black Forbidden Rice, & Roasted Chick Peas in a Tahini Dressing with
Roasted Autumn Squash, Broccolini, & Brussels Sprouts topped with a Fried Hen Egg & Seeds

Bacon & Egg Salad

Grilled Baker's Bacon, Soft Poached Egg, Winter Greens in a Roasted Shallot Vinaigrette with Fingerling Potato O'Bryan

Moules Frites

Salt Springs Mussels, Leeks, Fennel, Preserved Lemon, Belgium Fries and Rouille

Sherry Roasted Mushroom Crepes (Vg)
with Herb Cashew “Hollandaise” Roasted Artichokes, Fingerling Potatoes O’Bryan

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A La Carte BRUNCH

Ricotta Cheese Blintz \$18
Braised Pink Apples & Champagne Sabayon

Avocado Crostada \$21
Cold Smoked Salmon, Roe, Radishes, Bloomed Onions, Capers, Dill,
& Chervil Mousseline

Boujee Bacon Bollito \$21
Our Unique Triple Glazed Baker’s Bacon, Fried Farm Fresh Egg, Gem Lettuce
& Fried Green Tomatoes with Chili Rojo Chimi

Niman Ranch Steak Frites & Eggs \$44
Marinated Niman Ranch Club Steak with Burgundy Truffle Butter, Marrow Basted Eggs, Belgium Fries & Bearnaise

Imperial Caviar Benedict \$48
Creamed Spinach & Roasted Artichoke, Poached Egg, Chive Hollandaise, Fingerling Potatoes O’Bryan

Sherry Roasted Mushroom Crepes (Vg) \$24
with Herb Cashew “Hollandaise” Roasted Artichokes, Fingerling Potatoes O’Bryan

Moules Frites \$25
Salt Springs Mussels, Leeks, Fennel, Preserved Lemon, Belgium Fries and Rouille

The 7D Brunch Burger \$27
Niman Ranch Ground Dry Aged Beef, Bone marrow, Yadda Yadda with Fried Hen Egg

Bacon & Egg Salad \$22
Baby Kale, Arugula, Hand harvested greens, Roasted Broccolini, Fennel & Garbanzo Beans in a Roasted Shallot
Vinaigrette with Poached Eggs & Grilled Baker’s Bacon

Sides

Strained Yogurt \$8
Poached Cranberries & Organic Pharmer Granola

Goat Cheese Beignets with Meyer Lemon Curd \$9

Buttermilk Biscuit with Butter & Jam \$8

Rise + Roam Pastry \$6

Boujee Bacon \$12

Fingerling Potatoes O’Bryan \$8

A 20% Service Fee will be added to all checks.
*Indicates Gluten in a dish. **(vg)** Indicates a Vegan dish. Most recipes are gluten free, but our kitchen is not.
Executive Chef Todd Fisher, Executive Sous Chef Bryan Copp, Sous Chef Raymundo Aquino

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Fall/Winter Brunch Amalgams

Mimosa Preferences

By The Glass/ Folktale \$14/Moet & Chandon \$26
Tray Service- Serves 4
Folktale Brut \$65/Moet & Chandon Brut IMP \$120
Choice Of Juices: (4 juices/1 bottle)
Orange, Peach, Lychee, Raspberry, Strawberry

Bloody Mary Preferences

The 7D's Caesar-\$16/\$34 Tray Service For 2
Absolut Elyx/ Clamato Juice/ Tabasco/Worcester/Horseradish
Bakers Bacon-\$17/\$36 Tray Service For 2
Absolut Elyx/ Tomato Juice/Worcester Sauce/ Tabasco/
Horseradish, Candied Bakers Bacon
Fried Oyster-\$18/\$38 Tray Service For 2
Absolut Elyx/ Tomato Juice/Worcester
Sauce/Tabasco/Horseradish/ Fried Oyster

The Classics - \$15

White Peach Bellini
White Peach/Folktale Brut
Pimm's Cup
Pimms N1/ Lemon Juice/Cucumber/Mint/ Strawberry/Ginger Ale

Chilled-\$15

Painkiller
Pineapple/Campari/ Bacardi Rum/Orange Juice/Coconut
Very Berry Frose
Folktale Estate Rose/Strawberry/Raspberry/Simple Syrup

7th & Dolores Sparks - \$14

Lemon Drift Spritz
Folktale Brut/Limoncello/Basil/Carpano Bitter
Sangria Spritz
Folktale Albarino/Aspall Cider/Pomegranate/Blood Orange/Gin
7D's Aperol Spritz
Folktale Brut/Aperol/3 Fresco Citruses

Large Format

Barrel Aged Smoked Old Fashioned
Smoked & Orange Infused George Dickel N12/ Demerara
Syrup/Cherry Wood Smoke
Serves 4 **\$88**
The Grapefruit Press
Belvedere Vodka/Grapefruit//Mint/ Basil
Serves 2-4 **\$72**
Upside Down Champagne Punch
Grand Marnier/Absolut Elyx/Moet & Chandon Brut Imperial/
Ginger Ale/Citrus/Raspberry/Mint
Serves 6-8 **\$180**
Epic Watermelon Mule
Absolut Elyx/Lime Juice/Ginger Beer/Watermelon/Mint
Serves 2-4 **\$76**
Blood Orange Sangria
Folktale Albarino/Aspall Cider/Pomegranate Juice/Maple
Syrup/Cinnamon/Blood Orange Juice/Tanqueray Gin
Serves 6-8 **\$165**

Spiked Coffee-\$14

Over The Border
Rise & Roam Cold Brew/Cream/ Volcan De Tierra Tequila
Boozy Hot Coffee
Rise & Roam Coffee/Grand Marnier/ Brandy/Kahlua/Whipped
Cream/ Orange
Affogato Espresso Martini
Absolut Vanilla Vodka/Cream Of Cacao/R&R Espresso Shot/
Vanilla Ice cream

Spirit Free Detox- \$12

The Day After
Mint/Lime/Soda Water/Honey
It Was All A Dream
Watermelon/Kiwi/Rosemary/Honey/ Soda Water

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Fall/Winter Brunch Amalgams

Beers

Draft

Weihenstephaner Original Premium Lager	\$8
Bayerische Staatsbrauerei, Germany, 5.1% ABV	
Elysian Space Dust IPA	\$8
Elysian Brewing Company, Washington, 8.2% ABV	

Bottles

Bud Light	\$6
Anheuser Busch, Missouri, 4.2% ABV	
Budweiser Lager	\$6
Anheuser Busch, Missouri, 5% ABV	
Stella Artois	\$7
Anheuser Busch, Leuven Belgium, 4.8% ABV	
Allagash White	\$8
Allagash Brewing Company, Maine, 5.1% ABV	
805 Firestone	\$7
Firestone Brewing Company, Paso Robles, 4.7% ABV	
Corona Extra	\$7
Grupo Modelo, Mexico, 4.6% ABV	
Heineken 0.0	\$7
Heineken Brewery, Netherlands, 0.0% ABV	
Aspall Cider	\$9
Aspall Cider Comp. Suffolk England, 4.6% ABV	

Non-Alcoholic

Freshly Squeezed Orange/Grapefruit Juice	\$6
R&R Coffee/Firepot Hot Teas	\$5
R&R Cappuccino/Latte/Espresso	\$6
Coke, Diet Coke, Sprite, Lemonade, Ice Tea	\$4

Rehab Juices By "Organic Pharmer"

The Staminator "Headache Reliever"	\$8
Alpha Green "Liver Detox"	\$8
Flow "Anti Inflammatory"	\$8

Wine by the Glass

Sparkling Wines

Folktale Brut Sparkling Wine	\$13
Monterey, California	
Folktale Brut Rosé Sparkling Wine	\$13
Monterey, California	
Möet & Chandon Impérial Brut Réserve	\$25
Epernay, Champagne, France	
Dom Perignon Brut 2010 Vintage	\$75
Epernay, Champagne, France	
Ruinart Brut Rosé	\$40
Reims, Champagne, France	

White Wines

Folktale Winery Estate Chardonnay 2018	\$14
Arroyo Seco, Monterey, California	
Domaine Curot Sancerre 2018	\$16
Loire Valley, France	
Peter Lauer Riesling Barrel X 2019	\$15
Mosel, Germany	
Lucy (by Pisoni) Rosé of Pinot Noir 2019	\$10
SLH, Monterey, California	
Folktale Albariño 2019	\$12
Arroyo Seco, Monterey, California	
Grenaudiere Muscadet Sèvre et Maine 2019	\$10
Loire Valley, France	

Red Wines

Lucia 'Soberanes' Pinot Noir 2017 en Magnum	\$30
SLH, Monterey, California **	
Folktale SLH Reserve Pinot Noir 2018	\$15
Santa Lucia Highlands, Monterey, California	
Le Mistral Grenache 2017	\$13
Monterey, California	
Querciabella Chianti Classico 2016	\$17
Tuscany, Italy	