PRESLEY'S

KITCHEN + BAR

To Start

HOMEMADE POP TARTS • 15
2 handmade pastries with seasonal filling & icing

CINNAMON ROLL • 12
fresh baked, warm vanilla cream cheese glaze

CRISPY BRUSSELS SPROUTS • 17
balsamic onion jam, siracha aioli, everything bagel seasoning

STREET CORN DIP • 19
fire roasted, jalapeño crema, Tahin, tortilla chips

TRUFFLE FRIES • 17
crispy fries, parmesan, garlic aioli for dipping

Brunch Favorites

AVOCADO TOAST • 16
honey, chili crunch, pickled red onion, bagel seasoning (egg +3)

GREEK YOGURT PARFAIT • 12
crunchy granola, macerated berries, local honey, cinnamon

STUFFED FRENCH TOAST • 19
strawberry cream cheese, fresh strawberries, hazelnut cream

FLUFFY PANCAKES • 18
pancake stack, blueberries, lemon whip, maple syrup

AUNT LO'S BISCUITS + GRAVY • 22
buttermilk biscuits, sausage gravy, scrambled eggs, bacon

2 EGG BREAKFAST • 20
eggs any style, bacon or sausage, potatoes, multigrain toast

GARDEN & GOAT OMELETTE • 23
veggie and goat cheese omelette, breakfast potatoes & toast

STEAK + EGGS • 38
8oz Tuscan hanger steak, 2 sunny side up eggs, potatoes chimichurri

BREAKFAST SANDWICH • 20
scrambled, cheddar, bacon, avocado, garlic aioli, breakfast potatoes

CALIFORNIA BURRITO -or- BOWL • 23
scrambled eggs, bacon, potatoes, avocado white cheddar, salsa verde, jalapeno crema, pico

Lunch *available after 11am*

CHICKEN TORTILLA SOUP • 11
cheddar cheese, tortilla strips

CLASSIC CAESAR • 16
parmesan, toasted breadcrumbs, our famous caesar dressing

POWER BOWL • 22
kale, quinoa, beets, cranberries, feta, carrots, avocado & candied pecans

MEDITERRANEAN SALAD • 19
feta, cucumber, olives, chickpeas, beets tortilla strips, champagne vinaigrette

ASIAN SALMON BOWL • 36
glazed salmon, quinoa, edamame, cucumber, avocado, carrots, siracha aioli, scallions, pineapple salsa

RIGATONI VODKA • 28
rigatoni, calabrian chile vodka sauce, burrata, fresh basil herbed bread crumbs
chicken +8 | shrimp +10

HANGER STEAK • 46
pineapple marinated, kimchee fried rice, chili crunch sunny side up egg

LOBSTER PASTA • 38
garlic cream sauce, peppers, onion, parmesan fettuccine, lemon, herbed bread crumbs

SHRIMP TACOS • 23
avocado, pineapple salsa, slaw, jalapeno crema, cotija cheese, tortilla chips, salsa

HOT HONEY CRISPY CHICKEN • 22
siracha aioli, house pickles, slaw, brioche bun, house chips

FRENCH DIP • 25
shaved prime rib, Swiss, caramelized onion horseradish cream, au jus, house chips

LOBSTER ROLL • 28
chilled, New England style, split brioche, house chips

SMASH BURGER • 23
Two custom patties, American cheese, caramelized onions house pickles, lettuce, tomato, garlic aioli, house chips

substitute fries or sweet potato fries +2

Extras 8

BACON • PORK SAUSAGE • CHICKEN SAUSAGE • 2 EGGS • FRESH FRUIT • BREAKFAST POTATOES
TOAST + JAM • BUTTERMILK BISCUIT W/ HONEY (add GRAVY +2)

Drinks

Brunch Cocktails

MIMOSA KIT • 44
bottle of bubbles for sharing w/ 3 juice carafes: orange, cranberry & pineapple

BRUNCH OLD FASHIONED • 18
bacon wash bourbon, spiced simple black walnut bitters

WAKE UP CALL • 18
nitro infused espresso martini w/ Grey Goose vodka

BLOODY MARY • 16
house infused vodka, regular or spicy

BREAKFAST SPRITZ • 17
fig gin, elderflower, mint, prosecco

Fresh Pressed Juice

MORNING BLEND • 9
apple, carrot & ginger

GREEN JUICE • 9
apple, kale, cucumber, mint

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
A 3% technology fee is added to all transactions. Pay with cash to avoid this fee. 20% gratuity fee added to parties of 6 or more.