

brunch cocktails

breakfast manhattan 9

bacon-infused bourbon
carpano antico
grade b maple syrup
angostura bitters

pimms cup 9

hangar one buddha's hand vodka
pimms #2, lemonade, ginger beer

peach daly 9

ginger peach iced tea, lemonade,
kettle one vodka

skinny mary 9

belvedere bloody mary vodka, lemon
juice, splash tomato juice, celery salt rim

pisco sour 9

porton pisco, lemon juice. sugar, egg
white

bottomless mimosas

sparkling, fresh squeezed oj 9

served from 11am-2pm
with purchase of an appetizer or entrée

bloody mary

the famous bloody! 9

vodka, lemon, tomato, horseradish
pickapeppa, worcestershire, tabasco
served with celery and olive

firsts

seasonal fruit plate 10

melons, berries

caesar salad 8

parmesan, roasted garlic croutons

organic field greens salad 8

baby beets, toasted pecans, laura chenel
goat cheese, sherry vinaigrette

balboa chopped salad 11

apple wood smoked bacon, roquefort cheese
red beets, sliced red onions
roasted tomato-sherry vinaigrette

sustainably sourced smoked salmon 12

shaved red onions, caperberries, tomato,
crème fraîche, crostini

crabcakes 12

chipotle harissa, english cucumber salad

calamari fritti 10

spicy remoulade, bloody mary cocktail sauce

entrees

omelette of the day	9
roasted red potatoes, greens, toast	
cornflake crusted french toast	10
mixed berries, whipped cream, vermont maple syrup	
balboa breakfast	12
two eggs any style bacon, house made sausage, or caggiano's country sausage or ham, breakfast potatoes, toast	
huevos rancheros	10
eggs over easy, black beans, jack cheese salsa fresca, stuffed jalapeno <i>add smoked pork, 2.00</i>	
corned beef hash	11
poached eggs, salsa fresca, toast	
eggs benedict	10
pain levain, duroc artisan ham, hollandaise roasted red potatoes	
steak and eggs	16
two eggs any style roasted red potatoes, toast	
chicken breast sandwich	11
smoked bacon, jack cheese, lettuce, pickled vegetable relish, mixed greens	
fish sandwich	12
red and green cabbage slaw, ciabatta roll, mixed greens	
braised brisket hash	12
caramelized onions, poached eggs, organic potatoes, hollandaise	

balboa burger

balboa cafe's classic 12.50
served on a baguette with
housemade pickles and french fries

*add jack, swiss, blue, cheddar cheese,
grilled onions, sautéed mushrooms,
bacon or avocado, 1.00 each*

sides

housemade sausage	4
english muffin	3
applewood smoked bacon	4
roasted red potatoes	3
duroc artisan ham	4
housemade donuts	6
bacon and chive beignets	6

executive chef rick edge

balboa cafe mill valley uses local,
organic and sustainable ingredients
whenever possible.

18% gratuity may be added to parties of
six or more.

we thank you for dining with us.