

SANDWICHES

Made fresh-to-order on Bub & Grandma focaccia
w/ choice of side



Caprese | 17

Fresh mozzarella & sliced tomatoes sitting on a salty pesto w/ a vinaigrette-tossed arugula piparra pepper topper.

Veggie | 18

A garden party w/ all the best guests. Marinated mushrooms star. Avocado & feta make an appearance too.

Meatball & Mozz | 17

Our perennial hero w/ a lemony vinaigrette sidekick.

Mortadella! | 16

Sharp provolone and the legendary Italian meat w/ an olive salad joining the party.

Ham & Cheese | 19

Perfect ham + gruyere match, w/ a sweet cherry dijon, tangy pickled onions + crunchy lettuce cap.

Chicken Provençal | 18

Roasted w/ herbs, lounging on our creamy aioli, plus crunchy onions & arugula to keep it awake!

PLATES

Brunch Salad | 18

arugula, micro herbs + greens, 6 min pasture egg, feta, dukkah, crispy coppa, pickled veg. *Vegetarian option

Blood Orange & Burrata | 17

radicchio, roasted pistachios & honey vinaigrette

Turkish Eggs | 18

Two 6 min pasture eggs, garlicky herb yogurt, smoked aleppo pepper butter, micro herbs, focaccia

Eggs on Toast | 12

w prosciutto, pesto, arugula, EVOO, aged parm

CONSERVAS

(Tinned Fish!)

Fangst Danish Freshwater Trout | 15

A smoked filet, swimming in oil, w/ lemon thyme & Juniper berries.

Jose Gourmet Sardines | 14

Packed in there, w/ zesty lemon joining the salt and olive oil.

Jose Gourmet Octopus | 23

The Classic. Atlantic-caught, simply prepared w/ olive oil & garlic. Delicious.

Ati Manel Mussels | 12

Shelled & pickled w/ garlic, onions, olive oil, vinegar & tomatoes in a spicy marinade party.

Pick a style:

French

Sourdough Toast + Normandy butter

Spanish

Torres Potato Chips + Hot Sauce

American

Salted Crackers

CHEESE + CHARCUTERIE

Chef's Choice of Four | 40

Choice of Two | 22

The Works | 55

- Cheese -

Grand-Mere Adrienne | 13

Goat. Bloomed, fudgy texture, buttermilk + lemon - FR

Vega Sotuelamos Trufado | 13

Sheep. Veins of black truffle, manchego character- SP

Valley Ford 'Estero Gold' Reserve Cheddar | 13

Cow. Firm. Clean, rich taste. Long, earthy finish. - CA

-Cured Meat -

Coppa Italiana | 12

Distinct marbling. 'Gabagool'-Parma, Italy

Bresaola | 12

The 'beef prosciutto', lean, tender, ruby red- PA, USA

Sweet Sopressata | 12

Pepper, garlic, thin salami -NJ, USA

SIDES

Butternut Squash Soup | cup 4 | bowl 8

Torres Potato Chips | small 5 | large 8

Castelvetrano Olives | 6

House Pickled Veg | 6

Side Salad | 6

Organic mixed greens, micro herbs, lemon, EVOO, Dukkah

Mon-Fri 12-4 | Sat & Sun 10-4

SPARKLING

- 2022 Kopal Bajta Laski-Chard Pet Nat, Štajerska, Slovenia** 16
Crazy fresh juicy-juice. Delicious + bright w/ tropical fruits at the fore.
- NV Maison Crochet 'Cuvée Crochet' Rosé, Lorraine, France 16
Gamay. Elegant + pure. Juicy raspberry + strawberry w/ gorgeous ribbons of bubbles.
- 2022 Zajc Cvivek Pet Nat, Dolenjska, Slovenia 16
Super refreshing, light red. Easy-breezy strawberry+raspberry w/ a clean finish.

ROSÉ

- 2022 Birichino Vin Gris, Central Coast, California ** 12
Grenache / Caignane blend. Tart raspberry + strawberry candy w/ a hint of rosewater.
- 2022 Talai Berri Txakolina Rosé, Getariako, Spain 13
Tart wild strawberries, citrus, soft minerality. Refreshing acidity + a kiss of effervescence

WHITE

- 2022 LIWA Gruner Veltliner, Monterey, California** 13
Bright + quenching. Lime, honeydew melon + pear w/ a light + crisp finish.
- 2022 Weingut Fußer Gutswein Riesling, Pfalz, Germany 15
Dry. Juicy, ripe citrus + peach. Light petrol, mouthwatering acidity w/ an herbaceous egde.
- 2022 Christophe et Fils Petit Chablis, Burgundy, France 19
Lemon pith, stone, flint. Incredible purity w/ crisp minerality + finesse.
- 2023 Reeve Vermentino, Sonoma Coast, California 16
Bright + sharp w/ grapefruit, starfruit + a mineral backbone.
- 2021 Marc Barriot Clôt de l'Origine 'L'Original', Roussillon, France 17
Dried stone fruit + citrus rind w/ a textural + salty edge. A little nutty + a little natty!

ORANGE

- 2023 Union Sacre Dry Orange Riesling, Santa Barbara Co., Calif.** 14
Ripe apricot, honeysuckle, pithy tangerine grip.
- 2021 Dasabami Khikhvi, Kartli, Georgia 16
Wild, macerated pear liqueur on the nose. Bold skin contact that's still fresh + bright.

RED

- NV 'From the Tank' Vin Rouge, Rhone Valley, France ** 14
Juicy deliciousness: red raspberry, wild strawberry + a bit of dusty cherry.
- 2022 Kolfok 'Intra! The Wild', Mittelburgenland, Austria 16
Blaufrankisch. Juuust on the edge of carbonation. Juicy w/ dark plum + berry.
- 2022 Brooks Pinot Noir, Willamette Valley, Oregon 19
Bold black cherry, peppery spice, + a classic dark mineral core.
- 2022 Thibault Ducroux 'En Roue Libre', Beaujolais, France 16
Gamay. Fresh, tuity +crunchy; perfect representation of what makes Bojo so enjoyable.
- 2017 Podere Erica 'La Ghiandaia', Tuscany, Italy 17
Sangiovese blend. Pretty floral aromatics. Velvety mouthfeel: stewy cherry + black plum.
- 2022 Bedrock Wine Co. Cabernet Sauvignon, Sonoma Co., Calif. 22
Delicious Cab w/ a nice balance between bold black fruits + high-toned fresh herbs.

DRAFT BEER

- Third Window Brewing Co. White Ale Santa Barbara, CA 9
- Moonlight Brewing 'Death & Taxes' Black Lager Santa Rosa, CA 10
- Radiant Hazy IPA Anaheim, CA 10
- Brouwerij West Popfujji Pilsner San Pedro, CA 9
- BennyBoy Brewing 'Guavacita' Guava Cider Los Angeles, CA 11



Coffee roasted by:
COFFEE MANUFACTORY

Hot or Iced
 Dairy, Oat, Almond
 House made Vanilla \$0.50

- Espresso 4
washed process
- Americano 4
- Cortado 4.5
 4oz
Espresso and a little steamed milk
- Cappuccino 5
 8oz
Espresso with some more steamed milk
- Latte 5
 10 oz
Espresso with even more steamed milk
- Drip 4
 10 oz
Batch pour over coffee with rotating single origin offerings
- Single Origin Cold Brew 6
 14 oz
- Tea 4
A selection of black, green, and herbal teas from the Art Of Tea

NON ALCOHOLIC

- Sodas 4
Cola, Grapefruit, Ginger Beer, Italian Orange
- Aplos Sparkling Urme Cocktail 9
Fruity, fresh, and herbaceous. Infused with broad-spectrum hemp
- Mountain Valley Sparkling Water 500 ml 7

HAPPY HOUR

- Mon - Fri: 3-6pm || All night on Tuesdays
- First wine listed in each section** 10
- All Draft Beer \$2 off
- Cheese & Charcuterie (pick two) 19
- Castelvetro Olives 4