



REVOLUTION
WINERY + KITCHEN

OCTOBER 2024 BRUNCH

BEGINNINGS

PUMPKIN BREAD12
cinnamon-cream cheese glaze, toasted pecans (v)	
BEET SALAD13
roasted chioggia & red beets, beet aioli, dukkah, vegan feta, dill, parsley (v)(gf)	
· add avocado \$3	
CARROT LOX TARTINE12
smoked carrot lox, house-made cashew buratta, blackened capers, crispy onions, baguette (v)(*gf)	
FRENCH TOAST STICKS12
coconut custard, maple syrup, fresh fruit (v)	
VEGAN CHARCUTERIE18
house-made vegan cashew burrata, Miyoko's mozzarella, smoked carrot lox, seasonal accoutrement, crostini (v)(*gf)	

BEVERAGES

MIMOSA10
MIMOSA CARAFE28
CALIFORNIA DREAMIN'9
2021 'Quinn' rosé of Cabernet Franc, grapefruit, simple syrup, mint	
HOUSE-MADE SEASONAL ICED TEA4
hibiscus lime	
COFFEE5
brewed Temple Three Pillars blend	
see 'wines & beverages' menu for full list	

MAINS

MEDITERRANEAN SALAD16
herbed falafel, hummus, vegan tzatziki, farm greens, kalamata olives, tomatoes, garlic chickpeas, sunflower seeds, pickled red onion, micro greens, vinaigrette (v)(gf)	
· add avocado \$3	
BREAKFAST FRIED RICE13
seasonal vegetables, jasmine rice, tofu scramble, turmeric, parsley (v)(gf)	
· add avocado \$3 · add beets \$5 · add vegan feta \$2	
CHILAQUILES15
crispy corn chips, vegan sausage, tofu scramble, salsa roja, green onion, avocado, radish, vegan queso, lime crema, cilantro (v)(gf)	
BREAKFAST SANDWICH14
JUST egg, spicy aioli, tomato, red onion, levain toast, fingerling potatoes (v)(*gf)	

DESSERTS

CARAMEL APPLE CHURRO9
cinnamon sugar & glaze, pecans, date caramel (v)(gf)	
ORANGE-CARDAMOM CAKE9
olive oil cake, orange glaze (v)	

**SCAN QR CODE TO
VOTE FOR REV!**



NEW VEGAN CHEF CHALLENGE ITEM!

TAG US: #VEGANREV24 & #SACVEGANCHEFCHALLENGE

(v) vegan (gf) gluten free
(*gf) gluten free upon request

*Some items contain ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness

