

Breakfast served all day

SCRAMBLES & OMELETS

All served with country fried potatoes and a homemade biscuit or toast.

Lox'a'licious Omelet 16.50

Three egg omelet with chilled lox, tomatoes, capers & chèvre. Topped with sour cream.

FunGuy's Omelet 16.00

Three egg omelet served with local organic mushrooms, spinach & chèvre.

Gardeners Omelet 15.50

Three egg omelet with broccoli, carrots, spinach & Swiss cheese.

The Hole in the Wall Scramble 16.00

Two eggs lightly scrambled with spinach, roasted red bell peppers, caramelized onions, honey ham & medium sharp cheddar.

N'Orleans Scramble 15.00

Two eggs lightly scrambled with andouille sausage, caramelized onions, roasted red peppers & a hint of cayenne.

EGGS & MORE

Two Eggs Any Style 11.50

Served with country fried potatoes. Add bacon, Italian sausage, andouille or honey ham for \$3.75.

Short Rib Hash & Eggs 18.00

Braised all-natural Angus short rib mixed with potatoes, onions & red bell peppers. Topped with two poached eggs. Served with a homemade biscuit or toast.

Mushroom Hash & Eggs 16.00

Local organic mushrooms, mixed with potatoes, onions & red bell peppers. Topped with two poached eggs. Served with a homemade biscuit or toast.

Veggie Hash & Eggs 16.00

Broccoli & carrots mixed with potatoes, onions & red bell peppers. Topped with two poached eggs. Served with a homemade biscuit or toast.

Chilaquiles 15.50

Fried corn tortillas, two fried eggs over medium. Topped with fresh salsa, pico de gallo, avocado, sour cream & Cotija cheese.

Huevos Rancheros 15.50

Fried tostada shell, black beans, fried rice, two fried eggs over medium. Topped with fresh homemade salsa, pico de gallo, avocado, sour cream & Cotija cheese.

Breakfast Burrito 16.00

Served with eggs, potatoes, pico de gallo & cheddar cheese. Your choice of ham, turkey, bacon, chorizo or short rib.

Breakfast Sandwich 14.00

Eggs and your choice of bacon, ham or turkey with cheddar cheese. Served on toasted sourdough bread with mayo.

EGGS BENEDICT

Served with two poached eggs, English muffin and country fried potatoes

Lox Benedict 16.50

Lox, capers, chèvre, fresh tomato, sour cream & hollandaise sauce.

FunGuy's Benedict 16.00

Local organic mushrooms, spinach, chèvre & hollandaise sauce.

Ham Benedict 16.00

Honey ham & hollandaise sauce.

Florentine Benedict 16.00

2 poached eggs with spinach & hollandaise sauce.

Avocado Crab Benedict 20.00

Dungeness crab meat, avocado & hollandaise sauce.

PANCAKES & MORE

Buttermilk Pancakes

Topped with fresh strawberries & powdered sugar.

Served with real maple syrup.

Single Pancake 4.75 Short Stack 8.00 Full Stack 11.50

The Dutch Baby 14.00

A German style pancake with caramelized sugar, apples & a hint of nutmeg. This takes awhile in the oven (about 15 minutes or so), but it's well worth the wait!

Challah French Toast 12.00

Eggs, milk, vanilla extract, nutmeg and cinnamon. Served with fresh strawberries, candied pecans & real maple syrup.

French Toast Combo 18.00

Two eggs any style, two slices of challah french toast, country fried potatoes and your choice of bacon, Italian sausage, andouille or honey ham.

Biscuits & Sausage Gravy 10.50

A rich, creamy, savory gravy, served atop our freshly baked biscuits.

Biscuits & Mushroom Gravy 10.50

A delicious vegetarian take served atop our freshly baked biscuits.

~ Add two eggs any style & country fried potatoes 5.25

BREAKFAST SIDES

Bacon	6.00	Country Fried Potatoes	3.75
Italian Sausage	6.00	Homemade Biscuit	3.00
Andouille	6.00	Toast	3.00
Honey Ham	6.00	Avocado	3.75
Mushroom Gravy	5.75	Two Eggs	5.00
Sausage Gravy	5.75	One Egg	2.25
Hollandaise Sauce	4.00	Add Cheese	1.75
Fruit Bowl	6.95		

HOLE IN THE WALL RESTAURANT

BURGERS

All burgers are served on a Brioche bun with a chipotle aioli, lettuce, tomato, pickles & red onion. Choice of fries, a house salad or soup.

Angus Beef Burger	15.00
Duck Burger	15.00
Lamb Burger	15.00
Turkey Burger	15.00
Portabello Mushroom Burger	15.00
Southwest Black Bean Burger	14.00

SANDWICHES

All sandwiches served with fries, a house salad or soup.

Classic Reuben	16.00
Grilled corned beef, served on marble rye, with melted Swiss, sauerkraut, and thousand island dressing.	
Roast Beef	16.00
Grilled roast beef, served on a French roll, with melted pepper jack, lettuce, tomato, onions, pickles and chipotle aioli.	
French Dip	16.00
Thinly sliced roast beef stacked on a French roll with caramelized onions, grilled mushrooms, and melted Swiss cheese with au jus dip.	
Braised Short Rib	15.00
Tender boneless braised all-natural Angus beef short rib served hot on a brioche bun with melted pepper jack cheese and chipotle aioli.	
Roasted Turkey	16.00
Grilled turkey with melted Swiss cheese, lettuce, tomato, avocado, red onions, bacon, pickles & a chipotle aioli.	
Grilled Chicken	16.00
A grilled chicken breast, melted with pepper jack cheese, onions, pickles, and tomatoes. Served on a soft roll.	
Classic Tuna	16.00
House made tuna salad, with lettuce, tomato, onions & pickles with Swiss cheese. Served on rye bread	
Tuna Melt	16.00
House made tuna salad with melted Swiss cheese on toasted rye bread	
Rib-eye Steak Sandwich	20.00
Rib-eye steak with pepper jack cheese	
B.L.T	14.00
Bacon, lettuce, tomato on toasted sourdough bread.	
Grilled Cheese	13.00
Cheddar cheese on toasted sourdough bread.	

Big Bowl of Fries	8.00
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Small Bowl of Fries	6.00
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Add to your fries: Truffle oil tossed with parmesan 2.00

Cheesy sauce 2.00

Fresh minced garlic with parmesan 2.00

SALADS

Add to any salad

Grilled Chicken 6.50 Grilled Prawns or Wild Salmon 7.00

House Salad

Side 7.00 Entrée 10.00

Mixed greens tossed in house-made vinaigrette, citrus herb vinaigrette, shitake ginger soy vinaigrette (contains traces of wheat in soy sauce), ranch, thousand island, blue cheese or caesar dressing.

Tuna Tostada Salad	19.00
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Albacore tuna on a bed of mixed greens, cabbage, water chestnuts, shiitake dressing, avocado and snow peas.

Caesar Salad

Side 5.50 Entrée 13.00

Chopped romaine coated with our house-made Caesar dressing (contains raw egg yolk), corn tortilla strips, parmesan cheese & fresh tomatoes.

Beet-Nik Salad	16.00
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Organic sliced red & golden beets on a bed of mixed greens tossed in our citrus herb vinaigrette. Topped with roasted pistachios, citrus segments & chèvre.

Marinated Steak Salad	21.00
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Bistro filet marinated in soy sauce, garlic & seasoning, over mixed greens, shredded cabbage, carrots, snow peas & water chestnuts. Tossed in our shitake ginger soy vinaigrette (contains traces of wheat in soy sauce). Topped with crispy tortilla strips & sesame seeds. Cooked to order.

Crab Louie Salad	23.00
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Dungeness Crab meat, avocado, hard boiled egg, cucumbers, fresh tomatoes and asparagus served on a bed of heart of romaine lettuce & spring mix tossed with thousand island dressing.

SPECIALTY SOUPS

French Quarter Gumbo	19.00
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A Cajun style gumbo with andouille sausage, chicken, crawfish, onions, red bell peppers & celery served with long grain rice.

Sebastopol Borscht	19.00
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A hot villager's style beef-based soup with slices of golden & red beets, shredded cabbage & chunks of potato with an all-natural beef short rib and topped with sour cream.

Seafood Soup	23.00
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Prawns, fish, crab and veggies, served with tortillas and rice.

HOLE IN THE WALL RESTAURANT

SOUP OF THE DAY

Cup 5.50 Small Bowl 8.50 Large Bowl 12.00

SWEET & SAVORY CREPES

All savory crepes (a blend of buckwheat and all-purpose flour) are served with either fries, a house salad or soup of the day. Go gluten free with Buckwheat Flour for \$2.00 more.

FunGuy's 16.75

Local organic mushrooms sautéed with spinach & chèvre.

Salmon Run 17.00

Chilled lox, chèvre, tomatoes & capers topped with sour cream.

Rosemary's Chick 17.00

All-natural chicken breast marinated in garlic & rosemary with sautéed spinach, caramelized onions, mushrooms & Swiss cheese.

Mardi Gras 16.50

Andouille sausage, caramelized onions & roasted red bell peppers.

Gardener's Dream 16.00

Spinach, broccoli, carrots & Swiss cheese.

Nutella 10.50

Strawberries wrapped in a hot crepe topped with whipped cream.

Spiced Apple 10.50

Delicately cooked apples wrapped in a hot crepe topped with caramel sauce.

PASTAS

Add to any pasta

Grilled Chicken, Grilled Prawns, or Wild Salmon 6.50

Coconut Curry 16.00

Penne pasta in a curried coconut milk & cream reduction with plumped cranberries, carrots, broccoli, & tomatoes. Topped with toasted almond slices & Parmesan cheese.

Tomato Basil Pasta 16.00

Roma tomatoes lightly sautéed in olive oil with minced garlic finished with fresh basil in a white wine reduction tossed with spaghetti & parmesan cheese.

Penne Pasta al Cinghiale 21.00

New York style Italian sausage, fresh tomatoes, local organic mushrooms, fresh garlic, chicken stock and chili flakes. Served with a slice of french roll.

Surf and Turf Pasta 23.00

Penne pasta in a cream sauce with prawns, andouille sausage, chicken, bell peppers and onions.

Mac & Cheese 14.00

Elbow macaroni in a mix of cheddar, Swiss & pepper jack cheese. Topped with a panko parmesan crust.

BIGGER EATS

Ribeye Steak 25.00

Pan-seared ribeye steak, with fresh herbs, topped with homemade chimichurri sauce and served with a side Caesar salad and a choice of country fried potatoes or a cup of soup.

Chicken Piccata 25.00

Pan seared chicken breast cooked with lemon juice, butter and capers. Served with mashed potatoes & chef's veggie selection.

Salmon Picatta 25.00

Wild Salmon sautéed with lemon juice, butter and capers. Served with mashed potatoes & chef's veggie selection.

DRINKS

Hot Beverages

Coffee	4.00
Tea	4.00
Hot Chocolate	4.50
Espresso	3.00
Double Espresso	5.50
Cappuccino	4.00
Cafe Latte	5.00
Cafe Mocha	5.00

Cold Beverages

Iced Tea	4.00
Arnold Palmer	4.00
Apple/Cran Juice	4.00
Fresh Squeezed OJ	8.00
Whole Milk	4.00
Organic Lemonade	4.00
Sparkling Water	3.50
Soft Drinks	4.00

Alcoholic Beverages

Blue Moon	8.00
Pacifico	8.00
Modelo Special	8.00
Lagunitas IPA	8.00
Wine Red or White	9.00/glass
Margaritas	12.00
Mimosa	9.00
Bloody Mary	12.00
Micheladas	10.00



HAPPY HOUR MENU

Monday - Friday from 3pm - 6pm

HAPPY HOUR WINGS 8.00

Buffalo or BBQ Sauce

HABENERO WINGS 9.00

Cilantro, onions, fresh tomatoes, habenero peppers (very spicy) & fresh squeezed lime

NACHOS 8.00

Homemade tortilla chips with black beans, melted sharp cheddar cheese, topped with pico de gallo, sour cream and Cotija cheese

SHRIMP CEVICHE 9.00

Peeled shrimp, diced red onions, cilantro, fresh tomatoes, fresh squeezed lime, salt & pepper with chile chipotle peppers (made to order)

QUESADILLAS 7.00

Three corn tortillas with melted sharp cheddar cheese served with fresh salsa.

FRENCH FRIES 7.00

Seasoning, garlic and Parmesan or truffle oil and Parmesan cheese.

NACHO FRIES 7.00

Our classic seasoned french fries topped with our homemade sausage gravy, black beans, sour cream and pico de gallo, topped with Cotija cheese

GUACAMOLE \$9.00

California avocados with fresh tomatoes, cilantro, onions, salt & pepper with fresh squeezed lime juice served with our homemade tortilla chips (made to order)

SHORT RIB SLIDERS 9.00

Our homemade braised short ribs with caramelized onions, melted sharp cheddar cheese, stacked on a brioche bun.

STREET TACOS 13.00

Three corn tortillas stuffed with your choice of meat* topped with cilantro, onions and our fresh homemade salsa. *choose from steak, short rib, chorizo or chicken
add fish or shrimp for 2.00 more
~Veggie option also available~

SHRIMP COCKTAIL 17.00

Shrimp, cilantro, onions, pickles, avocado and homemade cocktail sauce, served with homemade tortilla chips

DRINK SPECIALS

Beer, Mimosa, Micheladas, Wine, Prosecco 6.00

Margarita or Bloody Mary 8.00