

bloody marys

HOUSE	8
Vodka, housemade mix, salt rim	
THE PICKLE RICK	9
Pickle vodka, housemade mix, pickle juice, pickle salt rim	
GOCHUJANG	10
Vodka, housemade mix, red chili paste, sesame oil, rice vinegar, pickled garlic, black sesame & salt rim	
EVERYTHING & THE BAGEL	9
Vodka, housemade mix, everything but the bagel seasoning, bite size piece of an everything bagel	
MARIA, COUNT ME IN	9
Jalapeño tequila, housemade mix, tajín rim, fresh jalapeño slice	

brunch cocktails

MORNING MARTINI	10
Tullamore Dew Irish Whiskey, amaretto, fresh orange	
COLD BREW MARTINI	11
The Mill cold brew, coffee bean vodka, simple syrup, cocoa bitters	
CLASSIC MIMOSA	8
Orange, pomegranate, cranberry, pineapple or grapefruit <i>*Mimosa by the Bottle \$30 with choice of two juices</i>	
DAD'S DOUBLE SHOT	10
Also known as the Dirty Daddy. Brown sugar bourbon, chocolate liqueur, hazelnut liqueur, The Mil cold brew.	
BEERMOSA	7
The Champagne of Beers & a splash of orange juice.	
GARDEN APEROL SPRITZ	12
Chandon Garden Spritz, Aperol, soda water, orange	

starters & soups

DEVILED EGGS*	11
bacon crumble, pickled mustard seed, frisee, bacon vinaigrette GS	
SMOKED GOUDA DIP	13
red pepper, thyme, country style sourdough V	
HOUSE FRIES	5
house seasoning, bacon aioli GS	
ROASTED CHICKEN FLATBREAD	13
bacon crumble, sun-dried tomato, Parmesan, buttermilk herb dressing	
SEAFOOD CHOWDER	6
cream, potato, herbs, Old Bay oyster cracker	
SWEET POTATO & LENTIL SOUP	6
curry coconut milk, peppers, coconut rice PB	

children's menu

*12 & under please.
\$2 adult charge for the kids at heart.*

GRILLED CHEESE cheddar, Texas toast, fries V	6
CHARBROILED STEAK* 6oz sirloin, tallow brushed, fries GS	9
CHEESEBURGER* Wagyu, cheddar, fries	8
GRILLED SHRIMP* house seasoning, fries GS	7

brunch

Saturday & Sunday 9am to 2pm

breakfast

PANCAKES	12
orange cranberry syrup, maple glazed pecan, mint whip GS V	
B & G*	13
buttermilk biscuit, country style sausage & bacon gravy, two eggs	
STEAK & EGGS*	19
12oz Niman Ranch Natural NY Strip, tallow brushed, Dijon-roasted potatoes, two eggs GS	
SHRIMP & GRITS	14
Fresno pepper sauce, cheddar & smoked Gouda grits, bacon crumble, green onion	
BENEDICT FLORENTINE*	13
roasted chicken, prosciutto, baby spinach, micro arugula, poached eggs, bearnaise, toasted English muffin	
LOX & BAGEL*	14
cold smoked salmon, whipped feta, radish, shallot, caper, dill, deviled egg mustard	
GREEN CHILE CHIMICHANGA	14
bacon crumble, scrambled egg, potato, red pepper queso, salsa verde, sour cream	
SMOKED PORK & HASH	12
Dijon roasted potato, cabbage, red pepper, onion, sweet & spicy sauce, two eggs	
FLEETWOOD FIVE*	13
two eggs, bacon, Dijon roasted potatoes, sourdough toast, fig jam	

salads

ADD SIRLOIN*, TUNA*, SALMON* (7), CHICKEN (5), SHRIMP (6)

HOUSE GREENS	6 starter 10 entree
medley tomato, radish, crispy onion, red wine vinaigrette GS V	
SPINACH & KALE CAESAR	6 starter 10 entree
red onion, Parmesan, garlic crostini V	
SOUP & SALAD COMBO	11
choice of starter House Greens or starter Spinach & Kale Caesar	

sandwiches

801 BURGER*	14
Booth Creek Wagyu beef, bacon, Brie, crispy onion, micro greens, lemon herb aioli, sun-dried tomato jam, toasted brioche bun	
HOUSEMADE VEGGIE BURGER	12
white cheddar, pecan, red onion, broccoli, whipped Feta, sun-dried tomato jam, Arcadian greens, toasted brioche bun	
THE FLEETWOOD*	15
marinated sirloin steak, charred shishito gremolata, grilled onion, toasted hoagie roll	
BRUNCH BURGER*	14
Booth Creek Wagyu beef, Niman Ranch prosciutto, fried egg, Gruyère, crispy onion, micro arugula, fig jam, lemon herb aioli, toasted brioche bun	

V = vegetarian ingredients | **PB** = plant-based ingredients | **GS** = gluten-sensitive friendly

We use soybean oil in fryers that are used to prepare items containing gluten, shellfish & other meats

We are not an allergen-free kitchen, please inform us of any allergies or dietary restrictions upon arrival. We will do our best to accommodate your needs.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*