



## Brunch Menu

### STARTERS

#### SEASONAL FRUIT BOWL

chia seeds, organic granola, acai yogurt **12** GF VEG

#### GUACAMOLE & CHIPS **8.5**

### SALADS

#### GRILLED PEACHES AND BOSTON LETTUCE HEARTS

young watercress, radishes, herbed feta, crispy sunflower seeds, red onion, champagne vinegar reduction, Kalamata extra virgin olive oil **13** GF VEG

#### ORGANIC BABY SPINACH SALAD

organic baby spinach, roasted gold and red beets, herbed chèvre, candied walnuts, avocado, white balsamic reduction, extra virgin olive oil **13** GF VEG

#### CAESAR

Romaine hearts, Grana Padana, Pecorino Romano, anchovies, garlic, croutons, Dijon vinaigrette **12**

#### CASALINDA SALAD

Romaine, roasted pumpkin seeds, tomato, cilantro, anejo cheese, crispy tortillas, avocado, cucumbers, creamy house dressing **12** GF VEG

#### HOUSE SALAD

shaved artichokes, yellow wax beans, baby heirloom tomatoes, champagne-shallot vinaigrette **11** GF VEG

### EGG DISHES

#### HUEVOS RANCHEROS

2 fried organic brown eggs, chile relleno, quesadilla, black beans, guacamole, salsa rancheros **16** GF

#### HUEVOS DIVORCIADOS

2 poached organic brown eggs, corn masa dumplings, chipotle-tomatillo salsa, green salsa, pinto beans, guacamole **14** GF

#### ORGANIC EGGS BENEDICT

grilled Fra'Mani ham, hollandaise sauce, home fried potatoes **15**

#### CHILAQUILES VERDES GF

organic fried eggs, anejo cheese, cilantro salsa verde, crema **15**

#### SMOKED SALMON BENEDICT

Santa Barbara Smoke House salmon, hollandaise sauce, home fried potatoes **18**

**2 ORGANIC EGGS ANY STYLES** w/ home fried potatoes **12**  
add Fra'Mani ham **6** , smoked salmon **7** , jalapeno bacon **4**

#### CASALINDA BONELESS PRIME RIB EYE STEAK & EGGS

2 fried organic brown eggs, prime boneless rib eye steak, avocado salsa, black bean puree w/ anejo, cilantro, flour or corn tortillas **20** GF

#### CASALINDA FALL SCRAMBLE

roasted squash, fresh cranberry beans, ribbon of pickled yellow chiles, cumin marinated cotija, citrus avocado, cilantro, home fried potatoes **15** GF

#### ORGANIC POACHED EGGS

jalapeno bacon, braised kale, sweet cucumber relish, grilled white lavain toast **16**

#### ORGANIC EGGS SCRAMBLE

roasted crimini mushrooms, braised swiss chard, red wine pickled onions, goat cheese, basil salsa verde, home fried potatoes **14** GF

### BURGERS & SANDWICHES

#### HOUSE POACHED ALBACORE SALAD SANDWICH

honey wheat toast, butter lettuce, pickled cucumbers, choice of Hal's fries or Caesar **16**

**HALIBUT TACO COMBINATION** cheddar cheese, purple cabbage, cilantro, house dressing, habanero sauce, flour tortilla, Spanish rice, with black or pinto beans **18**

#### CRISPY SHRIMP TACO COMBINATION

deep fried shrimps, purple cabbage, cilantro, house dressing, habanero sauce, corn tortilla. Served with Spanish rice and choice of black or pinto beans **17**

**TWO TACO COMBINATION** Choice of pollo al pastor or carne asada, on corn tortillas with cilantro, onion, red salsa. Served with Spanish rice and choice of black or pinto beans **16**

**POLLO AL PASTOR BURRITO** Marinated chicken, charred zucchini, toasted chile arbol salsa, Spanish rice, and choice of black or pinto beans **11.75**

#### TURKEY SANDWICH

honey wheat toast, basil mayonnaise, roasted red peppers, heirloom tomatoes, tallegio, butter lettuce **15**

#### CARNE ASADA BURRITO

charred zucchini, toasted chile arbol salsa. Choice of Spanish rice, black or pinto beans **12.5**

#### HAL'S HAMBURGER

Allen Brothers ground beef, boston lettuce, tomato, caramelized red onions, jalapeno mayonnaise, choice of Hal's fries or Caesar **16**

#### HAL'S TURKEY BURGER

Shelton's free range, wheat bun, chipotle-caper tartar, tomato, arugula, red onion, choice of Hal's fries or Caesar **17**

#### CUSTOMIZE YOUR BURGER:

Avocado <b>2</b>	Crumbled bacon <b>2</b>
Gruyere cheese <b>1</b>	French cheddar <b>2</b>
Point Reyes Blue Cheese <b>3</b>	Jalapeno bacon <b>4</b>

*\*Please tell us if you have any food allergies or restrictions. Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illnesses. VEG = Vegetarian / GF = Gluten Free / V = Vegan*