



WENCE'S

Oyster Bar & Restaurant

BRUNCH FAVORITES:

THE TRADITIONAL 18

two eggs, homestyle potatoes, choice of: bacon or sausage

SHORT RIB TOAST 22

slow-cooked braised short rib, avocado, arugula, jack cheese, sourdough, calabrian aioli

AVOCADO SMASH 15

grilled ciabatta, avocado spread, plum tomatoes, english cucumber, cilantro microgreens

add: smoked salmon +8

BREAKFAST SANDWICH 17

ciabatta, eggs, cheddar, lettuce, avocado, tomatoes, homestyle potatoes, choice of: sausage, bacon or ham

SOUTH OF THE BORDER:

CHILAQUILES 21

crispy tortilla triangles, shredded chicken, avocado, two eggs your style, crema, queso fresco, white onion, micro cilantro, choice of: salsa verde or salsa roja

BREAKFAST BURRITO 19

scrambled eggs, bell peppers, onions, potatoes, cheddar, salsa, choice of: bacon, sausage, chicken or chorizo

HUEVOS RANCHEROS 19

corn tortillas, refried beans, eggs, ranchero sauce, queso fresco, homestyle potatoes

OMELETS:

PROTEIN PACKED OMELET 19

smoked bacon, ham, sausage, eggs, cheddar cheese, homestyle potatoes

DUNGENESS CRAB OMELET MP

avocado, jack cheese, egg whites, homestyle potatoes

WENCE'S OMELET 19

egg whites, grilled chicken, spinach, cheddar, pico de gallo, avocado, homestyle potatoes

FARMER'S OMELET 18

eggs, baby organic spinach, mushrooms, bell peppers, onions, tomato, homestyle potatoes

BRUNCH SWEETS:

BUTTERMILK PANCAKES 15

fresh berries, maple syrup, powdered sugar, oat crust
chocolate chips +2 | blueberries +2

CINNAMON FRENCH TOAST 15

fresh berries, butter, maple syrup, brown sugar

MIXED BERRY WAFFLE 16

mixed berries, mixed berry butter, maple syrup, whipped cream

BENEDICTS:

SMOKED SALMON BENEDICT 22

english muffin, two poached eggs, smoked salmon, avocado, cucumber, hollandaise, homestyle potatoes

SANTA FE BENEDICT 19

grilled onions, tomatoes, avocado, two poached eggs, chipotle hollandaise, homestyle potatoes

TRADITIONAL BENEDICT 18

english muffin, honey ham, three poached eggs, hollandaise, homestyle potatoes

DUNGENESS CRAB AVOCADO BENEDICT MP

english muffin, two poached eggs, dungeness crab, hollandaise, avocado, homestyle potatoes

BRUNCH SIDES:

BACON (2) 8

TWO EGGS MP

SAUSAGE (2) 8

CANADIAN BACON (2) 8

FRUIT 7

HOMESTYLE POTATOES 5

TOAST: WHEAT, SOURDOUGH OR ENGLISH MUFFIN 4

BUBBLES:

VEUVE CLICQUOT 99

Champagne
France

DOMAINE CARNEROS 16 / 64

Brut Rosé
Los Carneros, CA

MUMM NAPA

Brut
Napa, CA 15 / 49

BRUNCH COCKTAILS:

SARTI SPRITZ 16

Sarti Rosa (blood orange, mango, passion fruit) aperitivo, sparkling wine, sparkling water

APEROL SPRITZ 14

aperol aperitivo liqueur, prosecco, orange slice

MIMOSA 12

choice of: orange, peach, cranberry, limoncello, grapefruit

MIMOSAS ALL AROUND KIT 31

sparkling wine bottle, with your choice of one flavor: orange, peach, grapefruit, or cranberry

BLOODY MARY 14

vodka, bloody mary mix, tajin spice, olives, celery, lime

BRUNCH MENU:

brunch (saturday & sunday 10 am - 2 pm), items marked with an asterisk may contain raw or undercooked ingredients and consuming these may increase the risk of food borne illness. items with an "mp" are subject to market price. please inform your server of any allergies. we cannot guarantee any menu item will be completely free of allergens, as our kitchen handles common allergens. a 20% gratuity applies to parties of 6 or more. a service fee of \$3.00 per slice applies to cakes, and \$19.00 per dozen cupcakes. 2-hour dining limit.