

Charlie's Weekend Menu

Served Saturday & Sunday

10:00 am - 2:30 pm

Breakfast & Brunch Items

All Omelets 16.95 Vegan Omelets Available add \$2

The Californian sauteed mushrooms, bacon bits, gruyere cheese & fresh avocado

Bacon, Avocado & Jack Cheese with pico de gallo & avocado

The Denver with ham, bell peppers, onions & cheddar cheese

Florentine Scramble 2 eggs scrambled with bacon, spinach, tomato & onion topped with Swiss cheese

The Benedicts

Traditional Eggs Benedict poached eggs on English muffins and Canadian bacon 16.95

California Benedict poached eggs on potato pancakes with bacon & onions topped with bacon, avocado, tomato & hollandaise 18.95

Bodega Benni's poached eggs on crab cakes served with dill suzettes 23.95

All Meat Breakfasts

New York Steak & Eggs

Tender seasoned New York, 2 eggs your way with country potatoes 24.95

Huevos Rancheros served in a tortilla bowl with house made ranchero sauce, black beans, cilantro, cheese, eggs your way, and green onions 17.95

Chicken Fried Steak served with breakfast potatoes eggs your way and house made country gravy 17.95

Chicken and Waffles eggs your way, fried chicken tenders, waffles, and country gravy 17.95

Chilaquiles lightly fried tortillas with house made salsa, sour cream, cilantro, eggs your way and cheese 16.95

Breakfast Burrito scrambled eggs, potatoes, your choice of bacon, carnitas, chorizo, chicken, steak, and pepper jack 15.95

Breakfast Three Meat Combo eggs your way, crispy bacon, sausage & ham 17.95

Bacon, Ham, or Link Sausage & Eggs as you like them 14.95

Random Acts of Breakfastness

Chefs Vegetarian Frittata Gluten Free 16.95

Breakfast Panini Supreme Canadian bacon, provolone cheese & fluffy scrambled eggs & sriracha Aioli on Sourdough 17.95

Biscuits & Country Style Sausage Gravy (Biscuits Homemade Regular and Gluten Free)

With two eggs any style 13.95

All Omelets, Egg Dishes and Benedicts are served with Breakfast Potatoes and Fruit Garnish

From The Griddle

Belgium Waffles served with choice of peach or strawberry compote and whipped cream 13.95

Blueberry Pancakes Full Stack 9.95

French Toast made with Texas toast bread 9.95

On The Side

Ham, Bacon or Sausage

6.95

Fresh Fruit Cup

6.95

Oatmeal

5.95

Mid-Day Menu

Available Monday thru Friday From 3pm - 5pm

Saturday 10am - 5pm

Sunday 10am - 4pm

Appetizers

The Hoke Poke* Ahi, Salmon, Seaweed Mix, Cucumber, Jalapeno, Green Onion, Avocado, Wasabi Aioli, and Fried Wontons **21.95**

Pulled Pork Nachos with Jack & Cheddar Cheese, Guacamole, Sour Cream, Salsa, Olives & Jalapeno Slices Layered with Crispy Tortilla Chips **18.95**

Fried Calamari GF, crispy or lightly crispy, Served with Spicy Chipotle Aioli **16.95**

Carnitas Tacos with Shredded Lettuce, Onion & Tomatillo Salsa in Soft Corn Tortillas with Lime & Cilantro **14.95**

SW Chicken Egg Rolls House made with Black Beans, Corn & Spices with Avocado Ranch Dipping Sauce **18.95**

Deep Fried Potstickers 6 Dumplings Served with our Sesame Sauce **8.95**

Coconut Prawns with a Sweet Chili Sauce **15.95**

Crispy Gorgonzola Truffle Fries with Rosemary, Lemon Zest, Garlic, Gorgonzola Cheese & Truffle Oil **11.95**

Charlie's Wings Lightly Coated or Non-Coated (gluten free) See Choice of Sauces **16.95**

Baby Back Ribs Half Rack with your Choice of Sauces **22.95**

Rib & Wing Sauces **Mango Habanero, Buffalo Honey, Moroccan, Spicy Orange and House BBQ**

Salads & More

Caesar Salad, Chopped Hearts of Romaine with Caesar Dressing & Garlic Croutons **12.95**

Caesar Salad Small **9.95** Add **Blackened Salmon** **9.00**, **Chicken** or **Shrimp** Add **6.00** **Prawns** **10.00**

With Grilled Prawns **add 10.00** With Chicken Breast or Shrimp **add 5.00**

Sonoma Salad Mixed Greens, Gorgonzola, Dried Cranberries, Candied Walnuts, Roasted Chicken, Mandarin Oranges, Granny Smith Apples and Honey Mustard Vinaigrette **18.95**

Crab Cake Salad Dungeness Crab Cakes with Mixed Sonoma Greens & Spicy Aioli **19.95**

Cobb Salad Mixed Greens, shredded chicken, bacon with Cherry Tomatoes, Avocado, Egg, Blue Cheese Crumbles & a Balsamic Vinaigrette **18.95**

Arugula Quinoa Salad Cherry Toms, Pomegranate Seeds, Goat Cheese Crumbles and Lemon Thyme Vinaigrette **17.95**

Spinach Salad Butternut Squash, Sliced Almonds, Candied Pecans, Feta Cheese and Pomegranate Vinaigrette **18.95**

Roasted Turkey Club Turkey, Apple Wood Smoked Bacon, Lettuce & Tomato on Toasted Sourdough **15.95**

Garden Burger Vegan Mozzarella, Sauteed Onions, Lettuce, Tomato on a Ciabatta Roll **17.95**

Cheeseburger Black Angus Beef with Cheddar Cheese & Fries **16.95**

Chef's Patty Melt Charbroiled Angus Beef Patty with Cambozola Cheese, Applewood Smoked Bacon, Avocado & Sriracha Aioli on Grilled Sourdough **17.95**

Wood Oven Fired Pizzas & More

Available 7 Days A Week

Smoked Salmon Bruschetta

With Lemon Herb Cream Cheese, Smoked Salmon, Capers, Light Red Onion & Olive Oil Drizzle **17.95**

Bruschetta Caprese

Tomato, Basil, Fresh Mozzarella Combination served with Sourdough Crostini **15.95**

Wood Oven Fired Pizzas & More

Three Sausage

Italian Sausage, Pepperoni & Chorizo with Mozzarella **18.95**

The Antonio

Our house BBQ Sauce, Chicken, red & green onions with Spinach & Mozzarella **19.85**

Margherita Pizza

Fresh Mozzarella, Roma Tomato, Chopped Garlic, Basil Chiffonade & Our House Made Marinara **18.95**

Prosciutto & Melon

Domestically Cured with diced Cantaloupe and Basil **20.95**

Sicilian Pizza

Sweet Italian Sausage, Pepperoni, Portobello Mushroom, Artichokes, Red Peppers & Roasted Garlic with Smoked Mozzarella **19.95**

Mediterranean Pizza

Basil Pesto, Artichoke Hearts, Wilted Spinach, Roasted Garlic, Black Olive & Sun-Dried Tomato with Mozzarella & Feta Cheeses **19.95**

Chicken Piadini

Pesto Sauce with Mozzarella, Crispy Caesar Salad and Grilled Chicken

20.95

(Pizza Sandwich)

convenience fee for all CC or Debit Transactions

Substitutions or added items are subject to additional charges Please let your server know if you have any allergies or dislike as not all Ingredients are listed.

There will be a 3.5%

Charlie's Sweets

Cavalier's Bakery

Chocolate Decadence
Lemon Chiffon cake
\$12-

Mustache Bakery

Macarons
Gluten Free
\$10-

Cheese Cake

New York Style or Hazelnut Mocha
\$11-

Galette ala Mode

Apple or Mixed Berry
\$9-

Brownie

Vanilla Ice cream & Chocolate Sauce
\$9-

Vanilla Crème Brulee

Fresh made Whipped Cream
\$12-

Vegan Belgian Chocolate Cheese Cake
\$11-

Ice Creams & Sorbets

Vanilla, Non-Dairy Oat Chocolate & Vanilla
House Made Sorbet
8.95

Ask about our House made Dessert Specials

Port's, Madeira's & Dessert Wines

KJ Grand Reserve 2015
Late Harvest Chardonnay
\$10-

Limoncello
\$8-

Taylor Fladgate 20yr
\$11-

Sandeman Founders Reserve
\$12-

Graham's Six Grapes
\$8-

Fonseca Bin 27 Ruby
\$8-