



Meet me at

SULA

602 MURRAY CIRCLE
SAUSALITO, CALIFORNIA

DINEATSULA.COM

BRUNCH COCKTAILS

International Orange..... 20

Carrot Juice, Hendrick's Gin,
St. Germaine, Melon Liqueur, Lemon,
Cream, Egg White, Dill

Abigail..... 18

Marin Coastal Gin, Italicus Bergamot,
Lemon, Cucumber, Sparkling Wine

The Diplomat..... 18

Diplomatico Rum, Fresh Lemon Juice,
Mint, Sparkling Wine

Campeón..... 18

Don Julio Blanco, Chateau, Lime,
Pineapple, Passion Fruit,

Cavallo Point Bloody Mary..... 18

Farley Bloody Mary Mix, Charbay Vodka

SULA

BRUNCH

START YOUR DAY

- Seasonal Fruit & Berries** *v, gf* 16
Strauss Yogurt, Granola, Honey
- Chia Seed Parfait** *vg* 14
Coconut Milk, Mango
- Steel Cut Oatmeal** *v* 15
Sundried Fruit, Honey, Milk
- Beignets** *v* 15
Lemon Curd
- Warm Croissants** *v* 13
Honey Ricotta
- Oysters on the Half Shell*** ½ 23 | dz 40
Wasabi Mignonette, Bloody Mary Cocktail Sauce
- Smoked Salmon Tartine** 23
Fromage Blanc, Dill
-add two eggs 6
- Avocado Toast** 19
Sonoma Goat Cheese, Roasted Butternut Squash,
Pumpkin Seed Pesto, Arugula, Sumac
-add two eggs 6
- Blue Crab Cake** *df* 26
Dill Remoulade, Pickled Mushrooms,
Frisée, Radish
- Poached Oishii Prawns** *df, gf* 21
Old Bay, Bloody Mary Cocktail Sauce
- Burrata and Pears** *v* 23
Poached Pears, Anise, Roasted Squash,
Honey, Frisée, Arugula, Walnuts,
Grilled Bread
- Ahi Tuna Poke*** *df* 23
Papaya, Red Onion, Cucumber, Radish,
Macadamia, Chili-Tamari, Wonton
- Charcuterie Plate** 34
Selection of Meats, Local Cheese,
Pickled Vegetables, Fruit, Crostini

df - dairy free | gf - gluten free

vg - vegan | v - vegetarian

Some additional items may be modified to accommodate the options above. Please ask your server.



SOUP & SALADS

- Roast Pumpkin Soup** *gf, v* 12
Apple Relish, Sherry, Crème Fraiche,
Crispy Sage
- Shaved Vegetable Salad** *v* 18
Organic Baby Carrots, Cucumber, Baby
Tomato, Chickpeas, Fennel, Radish,
Chopped Romaine, Radicchio, Frisée,
Pickled Red Onion, Dill Vinaigrette
add chicken, steak, or prawns +13
- Miso Caesar Salad** *v* 18
Romaine Hearts, Shaved Cucumber,
Radish, Baby Tomato, Parmesan,
Sesame Croutons
add chicken, steak, or prawns +13
add anchovies +6
- Grilled Sumac Salmon** 30
Pole Beans, Pickled Golden Raisins,
Saffron Couscous, Roasted Beets,
Almonds, Frisée, Spinach,
Lemon-Harissa Vinaigrette, Feta
- Autumn Chicken Salad** *gf* 28
Roasted Butternut Squash, Apple,
Frisée, Radicchio, Grapes, Walnuts,
Blue Cheese, Cider Vinaigrette,
Crispy Sage



MAINS

- Pumpkin Pancakes** *v* 19
Apple Butter, Candied Pecans
- Cinnamon Apple French Toast** *v* 19
Walnuts, Whipped Cream
- Cavallo Point Breakfast*** 25
Two Farm Eggs Any Style, Breakfast
Potatoes, Toast, Choice of Applewood
Smoked Bacon, Chicken Apple Sausage or
Avocado
- Bacon and Wild Mushroom Scramble** . 25
Spinach, Smoked Mozzarella, Basil,
Parmesan, Breakfast Potatoes, Toast
- Chorizo Scramble** 26
Smoked Mozzarella, Green Onion,
Sour Cream, Salsa, Cotija, Breakfast
Potatoes, Toast
- Huevos Rancheros** *v, gf* 26
Black Beans, Avocado, Pico de Gallo,
Cotija, Monterey Jack, Crispy Corn
Tortilla, Eggs, Crema
- Butternut Squash Frittata** *v* 26
Roasted Squash, Swiss Chard, Shredded
Potato, Manchego, Parmesan, Charred Baby
Tomatoes, Basil, Crème Fraiche, Espelette,
Toast
- Griddled Salmon Hash** 28
Fall Squash, Red Onion, Potato,
Chard, Roasted Tomato, Poached Eggs,
Hollandaise, Sumac, Cilantro, Toast
- Classic Benedict*** 28
Canadian Bacon, Tomato, Hollandaise
Breakfast Potatoes
- Grilled New York Steak and Eggs*** .. 30
7 oz. Steak, Gilled Tomato, Two Eggs,
Potato Wedges, Steak Sauce, Toast

*the federal dept. of health requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES

- Buttermilk Fried Chicken Sandwich**... 25
Grain Mustard Aioli, Butter Lettuce,
Tomato, Onion, Pickle, Brioche Bun
- Grilled Salmon BLT*** *df* 26
Dill Remoulade, Bacon, Tomato,
Pickled Red Onion, Arugula,
Potato Pepper Bun
- Soz Niman Ranch Burger*** 26
Smoked Mozzarella, Caramelized Onion,
Red Pepper Aioli, Brioche Bun
- Grilled Steak Sandwich*** 31
New York Strip, Point Reyes Blue
Cheese, Caramelized Onion,
Horseradish Aioli, Rustic Baguette

*all sandwiches include salad
substitute fries +5 or umami fries +7*

- Black Garlic Eggplant Tartine** *gf, v* .. 24
Open Faced with Black Garlic Glazed
Eggplant, Roasted Red Peppers, Sun-
dried Tomato Tapenade, Provolone,
Tarragon Aioli, Arugula, Smashed
Heirloom Potatoes

SIDES

- Breakfast Potatoes** *v, gf* 9
- Sautéed Spinach** *vg* 9
- Chicken Apple Sausage** 9
- Bacon** 9
- Avocado** *vg* 9
- Toast & Jam** *v* 9
- Fresh Fruit** *vg* 9
- Single Pancake or French Toast** *v* ... 8
- Umami Fries** *v* 14

4% surcharge on food (excluding beverages) will be applied to all checks and distributed to kitchen staff. This surcharge is not a gratuity and is not distributed to servers.

20% service charge will be added to parties of 6 or more