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eatatarlo

SHARE PLATES

HOUSE MADE BISCUIT 7 
strawberry jam, lemon curd

ACAI CHIA PUDDING 10 
acai, citrus fruit, turmeric agave

AVOCADO TOAST 12 
grilled multigrain, pickled onions, hot honey
add two poached eggs +6
make gluten free by requesting gluten free toast


CHARCUTERIE AND MELON 16
burrata, prosciutto, spicy copa, blackberry coulis,
on sourdough toast

DEVILED EGGS 12 
kewpie, togarashi, candied bacon, chives

CRAB CAKE 15
capers, dill, celery, pearl onions, pickled
mustard seeds, golden raisin remoulade

GREENS

**SEARED SALMON,
ENDIVE AND ARUGULA 16** 
pears, point Reyes blue cheese,
champagne herb vinaigrette

PULPO AND PAPAS 14 
charred octopus, peewee potatoes,
olives, pearl onions, roasted tomatoes,
dijon aioli, mizuna

GEM CAESAR SALAD 12
blackened shrimp +8 | roasted chicken +9
anchovies, parmesan frico, lemon zest,
salt and vinegar croutons



SCAN TO FOLLOW US
ON INSTAGRAM
OR
LEAVE A REVIEW

 VEGETARIAN

 VEGAN

 GLUTEN FREE

 CHEF'S FAVORITE

EGGS

TWO EGGS YOUR WAY 18
two eggs any style, smoked bacon
or sausage, house potatoes, biscuit

ARLO BENEDICT 20
braised pork belly, english muffin, poached eggs,
hollandaise, house potatoes

SHORT RIB HASH AND EGGS 22
mushrooms, caramelized onion, house potatoes,
bell peppers, béarnaise

MORNING WAGYU BURGER 19
old school meatloaf patty, new school american
cheese, fried egg, candied bacon, house potatoes.
no temperature needed it's cooked through


STEAK AND EGGS 22
wagyu hanger steak, house potatoes, chimichurri



HOT PLATES

BISCUITS AND GRAVY 16
pork sausage gravy, breakfast potatoes

FISH AND FRITES 26
local halibut, crispy frites, arugula,
pecorino, all spice tartar sauce

SHRIMP AND CREAMY GRITS 24 
zucchini, kale, manchego, tomato beurre blanc

TOCINO FRIED RICE 19 
sweet and sticky pork belly, crispy garlic
and scallion fried rice, fried egg

CRISPY TOFU HASH 15  
exotic japanese mushrooms, cippolini,
poblano, yuzu tofu aioli, scallions, cilantro

FLAT TOP FAMOUS

ARLO'S SOUFFLÉ PANCAKES 17 
you have never had pancakes like these. fluffy,
jiggly, filled with lemon curd and whipped cream
allow 15 minutes to prepare.

VANILLA BRIOCHE FRENCH TOAST 17 
brioche, vanilla custard, agave macerated
berries, chantilly cream

CROFFLE 16 
croissant + waffle in one and served
with drunken monkey sauce, bananas
and candied walnuts

DESSERT

SPICED COBBLER 9 
roasted apple, brown sugar crumble, vanilla ice cream

ARLO SMORES 9 
cheesecake, chocolate ganache, toasted marshmallow

SIDES

CANDIED BACON 3pc 9 
smoked thick cut bacon, brown sugar
and cracked pepper

HOUSE POTATOES 6

PORK SAUSAGE 2pc 7

CHICKEN APPLE SAUSAGE 2pc 7

ONE EGG 4

KIDS BRUNCH

12 AND UNDER

PANCAKE, BACON AND SCRAMBLED EGGS 9

* ITEMS ON THIS MENU MAY INCLUDE NUTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

LARGE PARTIES OF 6 OR MORE SUBJECT TO AUTOMATIC 18% GRATUITY

BUBBLES & BREW

WAKE ME UP BEFORE YOU GO GO

BOTTOMLESS MIMOSAS 35 PER PERSON
 bottle of sparkling and carafe of juice.
 choice of orange, grapefruit, cranberry, pineapple
 tangerine or blood orange



BUSA-LATTE 15
 busa oat milk espresso, titos vodka, espresso, crème,
 demerara syrup



LIME ZEPHYR 15
 titos vodka, cucumber, lime, demerara syrup



E.B.O. SPRITZ 15
 st. germaine, prosecco, blood orange, sparkling soda



GRAND FIZZ 16
 grand marnier, prosecco, orange juice



BUTTERED UP & BITTER 16
 buffalo trace washed in brown butter, demerara,
 angostura bitters



SCREWED DRIVER 15
 titos vodka, orange juice, prosecco



RUM RHAPSODY 15
 bacardi rum, cranberry, orgeat, lime



SIGNATURE BLOODY MARY 16
 candied bacon, olive, pepper, lime

FREE SPIRITED MOCKTAILS



MIDNIGHT OASIS 12
 blackberry shrub, fresh lime juice, ginger.
 served in rocks glass



NUTS OVER YOU 12
 orgeat, fresh lime juice, cranberry.
 served in collins glass



SPA WATER 12
 cucumber juice, lime, demerara, mint, soda water.
 served in rocks glass

CHAMPAGNE & BUBBLES

GLASS | BOTTLE

TORRESELLA,
 PROSECCO 12 40

CHANDON BRUT,
 SPARKLING WINE 14 56

VEUVE CLICQUOT,
 BRUT, REIMS, FR 110

DOM PERIGNON,
 BRUT, REIMS, FR. 450

RED & WHITE

GLASS | BOTTLE

GRGICH HILLS,
 SAUVIGNON BLANC, NAPA, CA. 16 58

LANGLOIS-CHATEAU, SANCERRE,
 LOIRE VALLEY, FR. 17 64

DAOU, CHARDONNAY,
 PASO ROBLES, CA. 15 60

CAKEBREAD, CHARDONNAY,
 NAPA VALLEY, CA 25 95

SANTA MARGHERITA
 PINOT GRIGIO, ITALY 18 69

WHISPERING ANGEL DRY ROSÉ,
 PROVENCE, ITALY 15 60

ANGELINE, PINOT NOIR,
 MENDOCINO COUNTY, CA. 15 56

MARTIN RAY, CABERNET
 SAUVIGNON, NAPA, CA. 70

AUSTIN HOPE, CABERNET (1L)
 PASO ROBLES, CA. 22 110

BEER

IMPORT

MODELO 9

PERONI 9

HEINEKEN 0.0 7

DOMESTIC

FIRESTONE 8

FAT TIRE 8

BALLAST POINT 9

DRAFT 10

ROTATES SEASONALLY, INQUIRE WITH
 SERVER

MORNING BREW

COFFEE 5

MACCHIATO 6

LATTE 6

CAPPUCCINO 6.50

AMERICANO 6

OTHER BEVERAGES

FRESH JUICE 6

SODAS 4

LEMONADE 4

STRAWBERRY LEMONADE 6

HOT CHOCOLATE 5

TEA 5

ARLO



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