

THE BAKERY

BUTTER CROISSANT — 6
ALMOND CROISSANT — 7
BLUEBERRY MUFFIN — 6

SEASONAL FRUIT (V) — 9

Cottage cheese, house made granola

VANILLA GREEK YOGURT

PARFAIT (V) — 14

Berries, house made granola, almond brittle

ACAI BOWL (V) — 15

Almonds, berries, banana, toasted coconut, frozen yogurt, chia seeds

PITAYA BOWL (V) — 16

Seasonal fruit, house made granola, toasted coconut, frozen yogurt, seed crunch

BROADWAY STANDARD — 21

Choice of bacon or sausage, two eggs your way, parsley potatoes, toast, herb butter
+ Pancake 5

AVOCADO TOAST (V) — 17

Sourdough toast, organic avocado, radish, extra virgin olive oil, goat cheese, tuscan herbs macerated tomatoes, pickle onions
+ Poached egg 4

STEAK AND EGGS (GF) — 28

Grilled flat iron steak, two eggs your way, parsley potatoes

BREAKFAST BURRITO (V) — 16

Chive omelette, cheddar cheese, fries, organic avocado, guajillo aioli, tomatillo salsa
+ Bacon 5
+ Steak 6

SUNSHINE OMELETTE (GF) — 19

Egg whites, cheddar, green goddess sauce, organic/local kale, spinach, kumato tomato

BUTTERMILK PANCAKES (V) — 16

Seasonal berries, maple syrup, butter

FRENCH TOAST (V) — 16

Brioche, seasonal berries, whipped cream, maple syrup

SIDES

TURKEY SAUSAGE (2) — 5
BACON — 5
AVOCADO — 4
COTTAGE CHEESE — 4
TWO EGGS — 7

SALADS

WEDGE SALAD — 19

Iceberg lettuce, avocado puree, macerated tomatoes, bacon, pickled pearl onion, radish, blue cheese vinaigrette, crispy shallot, chives

KALE CAESAR — 16

Farmers market kale, housemade caesar dressing, garlic & herb croutons, pickled calabrian chili, parmigiano reggiano, aleppo pepper

SANDWICHES

CAPRESE PANINO — 16

Fresh mozzarella, heirloom tomato, basil, pesto aioli, fresh greens

CHICKEN ARTICHOKE PANINO — 18

Provolone, pesto chicken breast, grilled artichokes, preserved lemon aioli, caperberries, fresh greens

SMASHBURGER

SINGLE — 21 | DOUBLE — 25

Potato bun, secret sauce, american cheese, bacon jam, served with fries

YMCA BURGER — 24

Potato bun, american cheese, dijonaise, bacon jam, tomato, butter lettuce, house-made pickle, served with fries

PASTA

CACIO E PEPE (V) — 19

Thin linguine, brown butter, black pepper, parmigiano reggiano, pecorino

SPAGHETTONE POMO D'ORO (V) — 19

Spaghetti N°10, Ciccio Sultano's cherry tomato sauce, basil

PIZZA DI ROMA

MARGHERITA (V) — 19

Tomato sauce, burrata, basil, pesto, evoo

PROSCIUTTO — 24

Tomato sauce, mozzarella, prosciutto di parma, arugula, balsamic glaze, pecorino, evoo

PEPPERONI — 18

Tomato sauce, mozzarella, pepperoni, hot honey

*Vegan substitutions available

Farniente
SOCIAL CLUB

BRUNCH

FARNIENTE
500 W. BROADWAY
SAN DIEGO, CA
619.487.1688
THEGUILDHOTEL.COM

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

V-VEGETARIAN | VG-VEGAN | GF-GLUTEN FREE

COFFEE BAR

AMERICANO — 5.50
CAFE LATTE — 6
CAFE MACCHIATO — 6
CAFE MOCHA — 6.50
CAPPUCCINO — 6
CORTADO — 6
ESPRESSO - DOUBLE — 5.50

TEA & MORE

SPICED CHAI TEA LATTE — 6
GREEN TEA MATCHA LATTE — 7
LONDON FOG — 5.50
HOT CHOCOLATE — 5

DAIRY / ALT

Whole Milk Reduced-Fat 2% Milk
Almond Milk — 1 Oat Milk — 1

SYRUPS / +.75

Vanilla Sugar-Free Vanilla
Caramel Cinnamon
Toffee Lavender

REFRESHMENTS

COKE — 5
DIET COKE — 5
SPRITE — 5
ICED TEA, BLACK — 5
ICED TEA, CRIMSON RED — 5
ICED TEA, GREEN MELANGE — 5
CLASSIC LEMONADE — 5
SAN PELLEGRINO (1L) — 9
ACQUA PANNA (1L) — 9

COCKTAILS

MIMOSA — 1 2
Brut cava, orange juice
BELLINI — 1 2
Prosecco, peach syrup
GARIBALDI — 1 4
Campari, fluffy orange juice
VENETIAN SPRITZ — 1 5
Select Aperitivo, La Marca prosecco, soda
WHITEOUT SPRITZ — 1 8
Blanco tequila, Suze, Lillet Blanc, lemon, soda
BLOODY MARY — 1 5
Vodka, house mix

SPARKLING & ROSE

FRICO
Lambrusco (250 ML) \$15

LA MARCA
Prosecco (187 ML) \$15

MALENE
Dry Rose \$15 / \$56

WHITE WINE

SCARPETTA FRIULI
Chardonnay \$15 / \$56

PAUL BUISSE TOURAINE
Sauvignon Blanc \$16 / \$60

SEGHESIO
Vermentino \$16 / \$60

PONZI
Pinot Gris \$16 / \$60

REGALEALI SICILIAN
Italian White Blend \$15 / \$56

RED WINE

FEUDO MACCARI NERÉ
Nero d'Avola \$15 / \$56

HEAD HIGH
Pinot Noir \$16 / \$60

DAOU
Cabernet Sauvignon \$18 / \$68

MARIETTA OLD VINE
Zinfandel Blend \$15 / \$56

DUE AMICI MONTEPULCIANO
Sangiovese Blend \$16 / \$60

CARPINETO DOGAJOLO
Super Tuscan \$15 / \$56

BEER

PIZZA PORT BREWING
Swami's IPA - \$9

SOCIETE BREWING
Light Lager - \$8

WEIHENSTEPHANER
Heffeweiss-Bier - \$9

JULIAN CIDER COMPANY
Hard Cider - \$10

MILLER HIGH LIFE
American Lager (BTL) - \$7

PERONI
Italian Lager (BTL) - \$7

BEVERAGES

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