

CLASSICS

Espresso Martini 17

Peach Bellini 15
Fresh Peach Nectar,
Prosecco

Aperitivo Spritz 15
Aperol or At st or Campari

Selvin's Bloody Mary 15
Ketel One, Celery, Olive
Signature Skewer 6
Olive, Mozzarella, Bacon,
Cherry Pepper, Pepperoncini

Boozy Brunch

 Gemini Rights 16
Tequila or Mezcal,
Falernum, Lime,
Blackberry, Salt

 The Bride 16
Japanese Whiskey,Sake,
Pineapple, Coconut,
Ginger, Egg White Foam,
Buzz Button Flower

 Rose Splash 17
Rose Infused Vodka,
Grapefruit, Lemon,
Simple Syrup

 Madman 17
Makers Mark Whiskey,
Malibu Honey Blonde,
Angostura Bitters, Orange
bitters, Candy Cigarettes

Mimosas

Veuve Mimosa 26
Choice of fresh juice:
Orange, Grapefruit, or
Seasonal

Selvin's Mimosa 13
Choice of fresh juice:
Orange, Grapefruit or
Seasonal

Like it or Veuve It 125
Veuve Cliquot Brut Yellow
Bottle, Choice of Two Juices,
and Berries

Wines

BUBBLES

Paretti Prosecco Italy 12 Glass
Chandon Brut Sparkling
Napa14 Glass

Veuve Clicquot Brut
Yellow Label Brut 24 Glass

Veuve Clicquot Brut Rose
26 Glass

Veuve Clicquot La Grande
Dame 65 Glass

CHARDONNAY

Post & Beam Chardonnay 21'
Los Carneros 18 Glass

The Prisoner Chardonnay 21'
Los Carneros 18 Glass

ROSE

Minuty Prestige 23'
Provence 14 Glass

Presquile Rose 23'
Santa Barbara 16 Glass

SAUVIGNON BLANC

Cloudy Bay Sauvignon Blanc
23' New Zealand 16 Glass

Presqu le Winery Sauvignon
Blanc 23' Santa Barbara 16
Glass

SYRAH

Dusty Nabor 23'
Paso Robles 20 Glass

WHITE BLEND

Villa Antinori Toscana
BiancoTrebiano /
Toscana IT 23' 16 Glass

CABERNET

Jusin Cabernet Savigno 21'
Paso Robles 18 Glass

NSO Cabernet Sauvignon
22' Paso Robles 16 Glass

RED BLENDS

Ridge Three Valley Red
Blend 22' Sonoma Valley
16 Glass

PINOT GRIGIO

Santa Christina Pinot Grigio
Delle Venezie14 Glass

VIIGNIER

Dusty Nabor Viognier 22'
Santa Barbara 16 Glass

PINOT NOIR

Inception Pinot Noir 20'
Santa Barbara 13 Glass

The Prisoner Pinot Noir
21' Los Carneros18

ON TAP

Malibu Brewing
Blonde 8

MadeWest Pale Ale 8

ZERO PROOFS

The Mookie 14
Lemon, Blackberry,
Coconut Cream

JUICE

Orange Juice 7
Grapefruit 7
Cranberry 6
Peach Nectar 7
Guava Nectar 7

Figueroa Mountain
Agua Santa 8

Seasonal Rotating 8

Waterbrook 12
Cabernet Sauvignon
Washington

COFFEE BY ILLY

Hot, Iced, Decaf
Drip Coffee 5
Cold Brew 6
Cappuccino 7
Espresso5

Tarantula Hill
Liquid Candy 8

Waterbrook 12
Chardonnay Washington

Heineken 0.0 5

Latte 7

Hot Chocolate with
Whipped Cream 6
Alternative Milk
Almond, Oat 1

BOTTLE

Modelo 6

Sincere Hard Cider 6

Strawberry Lemonade
Spritz 12

Liquid Alchemist Strawberry,
Lemonade, Soda Water

TEA

Tropical Iced Tea 5
Ask Your Server For
Selection Of Hot Tea
Choices 5

Selvin's

RESTAURANT + LOUNGE

To Share

Assorted Homemade Bread 14

Chef's Selection Of Warm Bread & Croissant,
Whipped Honey Butter, Jam

Avocado Toast 17

Cherry Tomatoes, Pickled Onions, Feta Cheese,
Balsamic Drizzle, Toasted Multigrain
Add Egg 3 / Add Bacon 4

Seasonal Fruit Plate 15 GF/VG

Strawberry Yogurt Parfait 14

Granola, Fresh Berries, Mint
With Local Honey Drizzle GF/VG

Truffle Fries 15

Rosemary Truffle Salt, House Sauce

Chive Crème Fraiche Dip 16

Smoked Trout Roe, Garlic Chive Blossoms, Crispy Potato Chips

Shrimp Ceviche 22

Avocado, Lime, Jalapeno, Cucumber, Radish, Taro Chips

Fried Calamari 18

With Cajun Aioli

Salads

Chopped Caesar Salad 19

Romaine, Focaccia Croutons, Parmesan, Fried Capers, Caesar Dressing

California Berry Salad VG/GF Half 9 / Full 18

Mixed Greens, Romaine, Blueberries, Strawberries, Feta, Vinaigrette
Add Avocado 4
Add Chicken or Shrimp 6

Not all ingredients are listed. Please advise your server of any allergies.

We do not recommend gluten-free items for individuals with celiac or severe gluten intolerance.

*Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of food-borne illness.

(VG)=vegetarian (GF)= gluten-free (DF)= dairy-free

20% gratuity added to parties of 6 or more.

from The Wood Oven

Khachapuri with Egg & Cheese 19

Three Cheese Blend, Egg
Add Bacon 4 Avocado 4

Margherita 19

Add Pepperoni or Vegan Cheese 4

All of our house-made dough is crafted from our traditional San Francisco Sourdough starter. Taste the tradition in every bite!

Sweet Things

Selvin's French Toast 22

Berry Mascarpone, Berries, and Whipped Maple Butter

Fried Chicken & Waffles 24

Whipped Maple Butter + Chipotle Syrup

Belgian Waffles 19

Berries with Whipped Maple Butter and Syrup

Entrées

Three Egg Omelet with Smoked Mozzarella 19

Spinach and Mushroom 23
Bacon and Avocado 25
Choice of Toast and Selvin's Crispy Home Fries

Classic Eggs Benedict 22

Canadian Bacon, Poached Eggs, House Made Hollandaise
Served With Selvin's Crispy Home Fries

Coastal Benedict 18

Roasted Roma Tomatoes, Spinach, Poached Eggs, House Made Hollandaise
Served with Selvin's Crispy Home Fries or Fruit

Croissant Egg Sandwich 18

Bacon, Scrambled Eggs, Cheddar Cheese
Served with Selvin's Crispy Home Fries or Fruit

Shakshuka 21

Harissa Tomato Stew, Braised Eggs, Feta Cheese, Grilled Sourdough Bread

Breakfast Burrito 18

Spinach Tortilla, Scrambled Eggs, Crispy Potatoes, Avocado, Cheese, Side Salsa
Add Bacon, Sausage, or Chorizo 4

Chilaquiles 16

Corn Tortilla Chips, Scrambled Eggs, Chorizo, Queso Fresco, Avocado, House Made Salsa, Sour Cream

Egg White Scramble 16

Spinach and Smoked Mozzarella Served With Fruit Or Selvin's Crispy Home Fries And Toast VG

Smash Burger 24

Double Beef Patty, Bacon Onion Jam, Smoked Cheddar, Lettuce, Tomato, Sliced Pickles, and Special Sauce
Add Egg 3, Bacon 4, or Avo 4

BLT 17

Bacon, Lettuce, Tomato, Mayo, Sourdough
Fries or Side Salad

Sides

Bacon	8	Fruit Cup	6	Grilled Chicken	6
Pork Sausage	7	GF Toast	5	Avocado	4
Selvin's Crispy Home Fries GF Upon Request	7	Multigrain	4	Egg	3
Croissant with Seasonal Jam	6	Sourdough	4	English Muffin	4

SELVIN'S FAVORITES HIGHLIGHTED WITH

