

BRUNCH
SAT & SUN · 10 AM - 3 PM

URBAN PRESS

WINERY · RESTAURANT



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UNLIMITED BRUNCH \$45

ALL BRUNCH ITEM SMALL PLATES UNLIMITED FOR 90 MINUTES.
PRICE PER PERSON. ITEMS MARKED ** ARE LIMITED TO ONE PER PERSON.

*Dine-In only. Must be enjoyed by the entire party. 90 minutes does not apply after 1:30 pm. \$20 for children under 12.
To avoid waste, we encourage our patrons to re-order once they are finished. \$6 charge for each unfinished plate.*

UNLIMITED BEVERAGES (90 MINUTES)

Fresh Squeezed OJ & Espresso Drinks \$10 | Sparkling, Wine, & Wine Cocktails \$25

SWEET

SHORT STACK 16
three pancakes, maple syrup

PB & J STUFFED FRENCH TOAST 18
fresh berries, powdered sugar, maple syrup

WAFFLES & BERRIES 16
house-made Belgian waffle with mixed berries, maple syrup

CHICKEN & WAFFLES 24
boneless fried chicken breast, Belgian waffle, maple syrup

SAVORY

LOBSTER EGGS BENEDICT 29**
English muffin, spinach, hollandaise, spring salad

TRADITIONAL BREAKFAST 23
two eggs any style, bacon, sausage, potatoes

TRADITIONAL EGGS BENEDICT 18
english muffin, Canadian bacon, hollandaise, spring salad

STEAK & EGGS 28**
NY, two eggs any style, breakfast potatoes

SALMON BENEDICT 23
smoked salmon, hollandaise, red onion, capers,
"everything" seasoning, spring salad

CHILAQUILES 18
corn tortillas, queso fresco, crema, onion, cilantro, eggs
with chicken 25 / with steak 29

BRUNCH CARBONARA 20
house fettuccine, eggs, parmesan, pancetta

FOCACCIA SANDWICH 17
mortadella, parmesan, arugula, pesto, served with fries

CRAB CAKE 29**
fresh herbs, old bay seasoning, citrus sumac yogurt, spring salad

LIGHTER SIDE

FRITTATA 20
spinach, mushrooms, parmesan, breakfast potatoes, spring salad

ASPARAGUS MILANESE 18
asparagus, sunny side up eggs, parmesan, truffle oil, salad

AVOCADO TOAST 17 (2 SLICES)
Hass avocado, lime, pickled onion, radish, sprouts

LA OMELETTE 19
three eggs, bacon, pico de gallo, avocado, sour cream, spring salad

CAESAR SALAD 14
baby gem lettuce, caesar dressing, focaccia crouton, parmesan

MISTA SALAD 14
mixed greens, granny smith apple, candied walnuts, vinaigrette (CBV)

SIDES

BREAKFAST POTATOES or FRIES 6 | BACON (4 PC) or ITALIAN SAUSAGE (3 PC) 7 | TWO EGGS ANY STYLE 6 | TOAST or ENGLISH MUFFIN 4

CHARCUTERIE 32 / 50

assorted cured meats & artisanal cheeses, fig jam, olives, dried fruits, red grapes, cashews, walnuts, focaccia | small / large

PIZZA

T | Tomato Pizza · W | White Pizza · All pizzas are topped with fior di latte mozzarella.

MARGHERITA 18

T | basil, tomato sauce (CBV)

MISS ITALIA 25

T | arugula, prosciutto, parmesan, tomato sauce

WILD MUSHROOM TRUFFLE 24

W | arugula, truffle oil (CBV)

CALABRESE 22

W | calabrese salami, mortadella, calabrese chili

PEPPERONI 19

T | pepperoni, tomato sauce

FENNEL PORK SAUSAGE 24

W | roasted onions, scallions, garlic confit

QUATTRO FORMAGGI 21

W | asiago, gorgonzola, parmesan, truffle oil

CHEF'S SEASONAL · PIZZA BIANCA 23

W | roasted kabocha squash, speck, hot honey

BEVERAGES

Sparkling, Wine, & Wine Cocktails

PRICED BY THE GLASS OR \$25 FOR 90 MINUTES UNLIMITED (PER PERSON). EXCLUDES MOCKTAILS.

LYRIC SPARKLING BRUT 12

+ add carafe of fresh squeezed OJ +6

PINOT NOIR ROSÉ 14

Fille de Joie 2019

PETIT VERDOT ROSÉ 16

Fille de Joie 2020

LEMON UP 15

Lyric sparkling Limonata, sugar rimmed champagne glass

RASPBERRY SPRITZ 16

UP raspberry wine, UP Grenache Blanc, Limonata, lemon

CUCUMBER MELON SANGRIA 16

UP White Blend, honeydew, lemon, fresh mint

MOCKTAILS

SO PC 9

peach · cranberry · tonic · rosemary

LIMONE ZEN 9

sparkling lemonade · ginger beer · lime

L'MENTA 9

sparkling lemonade · seltzer · honey mint

FIUGGI ITALIAN WATER 6

flat or sparkling

SODA & ICED TEA 5

coke | diet coke | sprite | peach black iced tea

ORANGE JUICE 6

fresh squeezed

RARE TEA CELLARS LOOSE LEAF TEA 6

Caffeinated | Black Citron Ice · Italian Green Almondine Decaf | Hibiscus · Grapefruit Grove Elixir · Emperor's White Chamomile · Georgia Peach Nectar Rooibos (Organic)

ESPRESSO & TONIC 7

double shot on the rocks, tonic, splash OJ, citrus zest

ESPRESSO 4/6

single / double

AMERICANO 4

single espresso, hot water

CAPPUCCINO / LATTE 5

whole, almond or oat milk | add mocha, vanilla, or caramel +2

HOUSE-MADE DESSERTS

CANNOLI 12

ricotta, chopped pistachios

CHOCOLATE MOUSSE 11

with raspberries

TIRAMISU 14

mascarpone cream, ladyfingers, espresso, cocoa powder

AFFOGATO 9

espresso · ice cream

PANNA COTTA 13

sweetened cream, strawberry coulis, toasted almonds

RED WINE BRAISED PEAR 12

with vanilla cream, braised in Urban Press Merlot

Substitutions and modifications are respectfully declined. A service charge of 20% will be added to parties of six or more and / or parties with deposits. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.