

ELLERA

AT FLAT CREEK ESTATE

Brunch Menu

BRUNCH

AVOCADO TOAST | 18
tomato, cucumber, pickled red onions, arugula, balsamic, pepitas

CROQUE MADAME | 18
sourdough, ham, white cheddar, mornay, fried egg, fries

FLAT CREEK BREAKFAST | 20
two eggs, two slices of bacon, 2 sausage links, fries,
choice of english muffin or toast

SMOKED BRISKET HASH | 22
onions, poblano, two fried eggs, hollandaise, avocado

CHICKEN & WAFFLES | 25
tabasco syrup, vanilla mascarpone, fruit

CLASSIC EGGS BENEDICT | 25
english muffin, ham, white cheddar, poached egg,
hollandaise, avocado

SIDES

2 EGGS | 5
2 SLICES OF BACON | 5
2 SAUSAGE LINKS | 5
ENGLISH MUFFIN | 3
SOURDOUGH TOAST | 3

APPETIZERS

CHARCUTERIE & CHEESE BOARD | 28
chef's selection of cured meats, cheeses, house pickled
vegetables, fruit, whole grain mustard, fig jam

ARTICHOKE DIP | 14
green chiles, gruyere, asiago, parmesan, crostinis

FRIES | 8
truffle salt, chives

SALADS

CAESAR | 6 - 12
romaine, housemade croutons, parmesan

SEASONAL | 6 - 12
spinach, strawberries, blueberries, goat cheese, walnuts,
basil vinaigrette

CAPRESE | 10
fresh mozzarella, tomatoes, balsamic reduction, basil

Add Chicken +8
Add Salmon +8

PIZZAS

MARGHERITA | 18
tomato sauce, fresh mozzarella, tomato, basil

PEPPERONI | 18
tomato sauce, mozzarella, pepperoni

SAUSAGE & MUSHROOM | 20
tomato sauce, mozzarella, house italian sausage, mushroom

SPINACH ARTICHOKE | 20
white sauce, mozzarella, spinach, artichoke, tomato

STRAWBERRY PROSCIUTTO | 21
EVOO, mozzarella, prosciutto, strawberry, goat cheese, arugula,
balsamic reduction

Please inform us of any allergies.

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

FLAT CREEK

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Drink Menu

WHITE WINE

RESERVE PINOT GRIGIO 2019 | 12/35
pear, green apple, subtle minerality, ocean breeze aromas

VIIGNIER 2019 | 12/30
peach, apricot, floral aromas

ROSÉ 2021 | SANGIOVESE | 10/28
peach, strawberry, dragon fruit tartness

CUVEE BLANC 2021 | 10/28
pear blossom nose, lychee, passionfruit, peach

RED WINE

MONTEPULCIANO 2016 | 15/42
smooth and dry, plum, tobacco, cherry and licorice on the nose

AGLIANICO 2017 | 15/45
medium-to-light body, rich tannins, cranberry, spicy aromas

SUPER TEXAN 2017 | 12/35
dark fruit on the palate, cherry on the nose, subtle spice
with a tart finish

FOUR HORSEMAN 2016 | 15/45
jammy red fruit, baking spice, cedar and cigar box aromas

SYRAH 2017 | 12/32
full-bodied and bold, plum, dark berries, cocoa

RESERVE SYRAH 2017 | 15/45
blackberry and currant on the nose, cranberry, chocolate,
subdued spice

PETITE SIRAH 2015 | 15/48
full-bodied and jammy, port-sherry aromas, chocolate, honey,
red fruit

DESSERT WINE

MISTELLA NV | 12/32
apricot, citrus, clove - orange marmalade with a kick

PORT IX | 13/36
fig, dark chocolate, plum, dark currant - rich, sweet, and spicy

SPARKLING WINE

GRAND CUVEE | 12/32
crisp, dry, old world style sparkling wine

STANFORD BRUT | 12/32
light and dry, with a touch of sweetness on the finish

SPARKLING RASPBERRY | 10/24
perfect for brunch. enjoy alone, or with a splash of orange juice

SPARKLING PEACH | 10/24
"peach bellini in a bottle"

SPARKLING ALMOND | 10/24
"almond biscotti in a bottle"

SPECIALTY COCKTAILS

STRAWBERRY BASIL LEMONADE | 10
vodka, strawberry purée, lemon, flat creek sparkling stanford brut

BOURBON BLACKBERRY SMASH | 13
bourbon, blackberry syrup, lemon juice, mint

BLOODY MARY | 10
vodka, tomato mix

THE DAYBREAK | 10
vodka, orange juice, flat creek sparkling peach

THE PALOMA | 12
tequila blanco, grapefruit juice, grapefruit soda

BEER

MICHELOB ULTRA | 5

BUD LIGHT | 5

COORS LIGHT | 5

BUDWEISER | 5

STELLA ARTOIS | 7

HEINEKEN | 7