PRETTI PLATTERS
BREAKFAST & BRUNCH

PRETTI PLATTERS

STARTERS

Sweet Milk Bread 7
House milk bread warm from the oven, with lovingly whipped Vermont butter

Pretti Crispy Potatoes 11
Golden smashed potatoes, crispy at the edge, with silky garlic aioli & bright salsa verde

Spring Garden Stracciatella 18
Silky Burrata cream with Zuckerman's farm asparagus, fresh seasonal fruit, pickled tomatoes & Saba Dressing

The Caviar Moment ※ 42
Kaluga Reserve caviar 0.5oz, cool crème fraîche & chives served with warm house roti

Monterey Bay Shrimp Cocktail 16
Chilled bay shrimp with horseradish & lemon zest

Little Gems by Pretti 18
Baby gem, toasted almonds, watermelon radish & Parmigiano with Sherry vinaigrette
+ Grilled Buttermilk Chicken Thigh 6
+ Bodega Bay Smoked Salmon 8

BREAKFAST

The Pretti Breakfast GFO 16
Two pastured eggs your way, crispy house bacon, arugula & toasted country sourdough

Morning Cheesy Scramble 18
Silky soft-scrambled eggs with golden roasted potatoes & vibrant market greens

Bay Shrimp Scramble 23
Bay shrimp, spinach, roasted potatoes & a crisp house salad

Garden Market Omelet 19
Hen of the woods mushrooms, golden potatoes & Seasonal fresh vegetables

Hot Honey Chicken & Waffle 20 ●
Mary's crispy fried chicken on a house waffle with crema chimichurri and hot honey

Egg Frittata GFO 22
Spinach, wild mushrooms and aged cheddar served with toasted sourdough

Pretti Benedict
Buttery croissant, two poached eggs, silky hollandaise, watermelon radish & market microgreens
Choose your style

Woodland	*mushrooms & spinach*	20
Black Forest	*Black Forest ham*	21
Golden Chicken	*fried buttermilk chicken*	23
Bodega Bay	*smoked salmon*	24

TOASTS & SANDWICHES

Truffle Mushroom Toast GFO 16
Whipped truffle ricotta, roasted wild mushrooms & crispy bacon on house sourdough

California Avocado Toast GFO 17
Smashed avocado, creamy feta, butter, cream fraiche, olives & sun-ripened market tomatoes

Coastal Salmon Toast GFO 21
Bodega Bay smoked salmon, silky crème fraîche, house pickles & fragrant dill

Parisian Croque Monsieur 21 GFO
Melted Gruyère & Black Forest ham on golden-toasted house bread, arugula with sherry vinaigrette

Pretti American Wagyu Smashed Cheeseburger 21
House aioli, caramelized onions, cornichons, market tomatoes, little gems & melted cheddar, served with golden fries
+ Extra Patty 6

ENTRÉES

Bacon Japanese Scramble 23 GFO
Silky Japanese-style scrambled eggs with smoky bacon & toasted country sourdough

Steak Frites au Poivre ※ 34
10oz NY strip, peppercorn sauce, chimichurri & golden frites
+ Two Sunny-side-up Eggs 5

Monterey Bay Branzino 38
Charbroiled whole branzino in Meyer lemon beurre blanc, with a crisp house salad

Heritage Pork Chop ※ 27
16oz bone-in, celery root purée, green apple, asparagus & mushrooms, seasonal fruits & vegetables, with a delicate mustard sauce

PASTA

Coastal Clam Linguini ● GFO 23
Plump Manila clams, in a velvety cream sauce, brightened with house salsa verde

Wild Mushroom Cream Pasta GFO 20
Wild mushrooms in a luxurious truffle butter cream, crowned with aged Reggiano and shaved Almonds

SWEET BRUNCH

Pretti Dutch Pancakes 17
Pillowy Dutch pancakes, warm berry compote, fresh ricotta, whipped cream & fresh seasonal fruits

Morning French Toast GFO 18
Custard-soaked milk bread, mixed berries, cultured butter, warm berry compote & fresh seasonal fruits

Banana French Toast 18
Custard-soaked milk bread, banana, butterscotch & coconut cream

Chocolate Lava Cake 12
Warm chocolate cake with a molten center

PRETTI KIDS

Creamy Mac 13
Our house mac & cheese

BEC Burger 13
Brioche bun, mayo, soft scramble, cheese & bacon with golden fries

Crispy Chicken Basket 13
Buttermilk fried chicken with golden fries

Cheesy Burger 13
House aioli & melted cheddar with golden fries

SIDES

Extra Cheese	2
Market Tomatoes	3
Mixed fruits	5
Two Eggs Any Style	5
Fresh Avocado	5
Apple Chicken Sausage	6
Smoked Ham	7
Applewood Smoked Bacon	7
Bodega Bay Smoked Salmon	8

GFO Gluten-Free Option
※ Contains Raw or Undercooked Protein
● May Contain Spicy Ingredients

At Pretti Platters, your comfort and safety matter to us.
Please inform your server of any food allergies or dietary restrictions.
A 20% gratuity will be added to parties of 5 guests or more.

PRETTI PLATTERS
BREAKFAST & BRUNCH

PRETTI PLATTERS

CAFÉ

Coffee · Espresso	5
Hot Chocolate	5
Americano	5.5
Cappuccino	6
Latte · Chai Tea Latte · Caramel Macchiato	6.5
Mocha	7
Matcha Latte	7
Strawberry Matcha Latte	7.5

Espresso served double shot · Sub oat or almond milk +1.5
Add vanilla or caramel +1.5 · Extra shot +2

TEA

Iced Tea	5
Arnold Palmer	5
Hot Tea	5

Black	*Peach leaves blended for an added fruitiness*
Green	*Japanese green tea sprinkled with island flowers & the sweet aroma of a day in the tropics*
Oolong	*Medium roasted, full-bodied with a rich taste & sweet aroma*
Herbal	*Caffeine-free blend*

ZERO PROOF

Pretti Please 9
Zero proof gin, fresh lemon juice & tonic water

Pretti Berry 9
Fresh berries, lemon juice, simple syrup & soda water

Apple Ginger Fizz 9
Apple cider, fresh ginger, ginger beer & lime juice

Velvet Bloom 10
Zero proof gin, lime juice, fresh mint & ginger

Coke · Diet Coke · Sprite	4
Lemonade · Apple · Cranberry	5
Fresh Squeezed Orange Juice · Strawberry Lemonade	6
Ginger Beer · Apple Cider	6
Saratoga Sparkling Water 355ml	5
Saratoga Still Water 750ml	7.5

MORNING COCKTAILS

Pretti Mary 14
Soju, house bloody mary mix, olive juice & hot sauce

Yuzu Margarita 14
Blanco tequila, peach schnapps, yuzu syrup & fresh lime

Pretti Sunrise 14
Blanco tequila, triple sec, orange juice & grenadine

Jasmine Lumière 14
Soju, Jasmine sparkling & simple syrup

Pretti Lemondrop 14
Soju, triple sec, simple syrup & fresh lemon juice

Lychee Martini 14
Soju, lychee juice, lemon juice & lychee syrup

Espresso Martini 14
Soju, Kahlúa & a bold pull of espresso

MIMOSA

By the Glass 9
Orange · Grapefruit · Hibiscus · Lychee

Mimosa Flight 18
Orange · Grapefruit · Lychee

BEER

KSA Kölsch 6
San Francisco, CA · ABV 4.6%

Mango Cart Wheat Ale 6
Los Angeles, CA · ABV 4.0%

Lagunitas IPA 6
Petaluma, CA · ABV 6.2%

RED WINE

Sea Sun Pinot Noir, California 2023 12 · 46
Baked cherries, vanilla & warm spices

Roth Cabernet Sauvignon, Alexander Valley 2023 14 · 54
Bold & full-bodied — black cherry, plum & cocoa

Waterbrook Malbec, Columbia Valley 2022 10 · 38
Rich & fruit-forward — blackberry, plum & dark cherry

WHITE WINE

Sea Sun Chardonnay, California 2024 12 · 46
Bright & crisp — apricot, peach & creamy finish

Benzinger Sauvignon Blanc, Sonoma 11 · 42
Vibrant & crisp — lemon, grapefruit & fresh-cut grass

Ruffino Pinot Grigio, Delle Venezie DOC, Italy 13 · 50
Light & dry — apple, pear & bright citrus

Chateau Ste. Michelle Riesling, Columbia Valley, WA 2022 10 · 38
Med-dry — peach, apricot, green apple & melon

SPARKLING

House Sparkling 9 · 34

Gloria Ferrer Brut, Sonoma County 13 · 50

Avissi Prosecco DOC, Italy 10 · 38

ROSÉ

Seaglass Rosé, Central Coast 11 · 42
Crisp & dry — strawberry & dried

Please drink responsibly. · Please inform your server of any dietary restrictions or allergies.
A 20% gratuity will be added to parties of 5 guests or more. · Corkage Fee $25 per 750ml bottle.