

# BUD'S

## - SUNDAY - BRUNCH

### ROASTED CHICKEN HASH 18

*Roasted Chicken, Yukon Gold Potatoes,  
Poached Egg, Hollandaise, Shishito Peppers*

### BANANA BRÛLÉE FRENCH TOAST 14

*House-Made Banana Bread Brulee Bananas,  
Whipped Cream Topped with Toasted Almonds*

### WAFFLES 14

*Belgian-Style Waffle with Strawberries,  
Raspberries, Blueberries, Blackberries,  
Whipped Cream, Powdered Sugar, Maple Syrup Blend.*

### EGGS BENEDICT 18

*English Muffin, Braised Short Rib, Heirloom Tomato,  
Spinach, Poached Eggs, Hollandaise*

### BREAKFAST FLATBREAD 16

*Baked Egg, Ham, Mushrooms, Fresh Mozzarella,  
Roasted Garlic, Arugula, Olive Oil*

### AVOCADO TOAST 14

*Three Grain Wheat La Brea Bread, Avocados,  
Heirloom Tomatoes, Bacon, Toasted Nuts  
(Pumpkin Seeds, Sunflower Seeds and Almonds)  
Baby Arugula, Salt and Pepper*

### SALMON SALAD 19

*Sweet Gem Lettuce, Green Beans, Kalamata Olives,  
Cornichons, Baby Heirloom Tomatoes, Boiled Egg,  
Marbled Creamer Potatoes, Red Wine Dijon*

## B E E R S

*Draft*

MAI TAI P.A. (12OZ) 10

THE BUCKET BROWN ALE (12OZ) 10

805 BLONDE ALE (16OZ) 11

PERONI (16OZ) 11

*Bottles*

BUD LIGHT, BLUE MOON, FAT TIRE,

LAGUNITAS IPA 8

CORONA, STELLA ARTOIS, HEINEKEN O 9

FOUNDERS BREAKFAST STOUT 10

GULDEN DRAAK 12

CHIMAY BLUE 13

ALLAGASH CURIEUX 13

## Wines

- GLASS -

### Sparkling

MIONETTO 13

*Prosecco, Valdobbiadene Superiore DOCG, Italy, NV*

GÉRARD BERTRAND 15

*Crémant de Limoux Rosé, France, NV*

NICOLAS FEUILLATTE 21

*Reserve Exclusive Brut, Chouilly, France, NV*

### Chardonnay

TALBOTT VINEYARDS 14

*Kali Hart, Monterey County, 2017*

STAG'S LEAP CELLARS 17

*Karia, Napa Valley, 2017*

### Sauvignon Blanc

BERNARDUS WINERY 15

*Griya Vineyard, Arroyo Seco, Monterey County, 2018*

### Other Whites

BLAIR ESTATE 15

*Pinot Gris, Arroyo Seco, Monterey County, 2016*

M. CHAPOUTIER 13

*Rosé, Côtes du Rhone, France, 2017*

### Pinot Noir

TALBOTT VINEYARDS 15

*Kali Hart, Monterey County, 2016*

HAHN SLH 17

*Santa Lucia Highlands, Monterey County, 2016*

### Cabernet Sauvignon

JUSTIN VINEYARDS 17

*Paso Robles, 2017*

OUTLOT WINES 15

*Alexander Valley, Sonoma County, 2016*

### Other Reds

SEGHESIO FAMILY VINEYARDS 15

*Zinfandel, Sonoma County, 2016*

THE PEY FAMILY 16

*Merlot, Napa Valley, 2016*





## BUD'S MARTINI

GIN, VODKA, LILLET

*An old standard if there ever was one. Bud's Martini harkens back to the Carmel of 1965 with clean flavors and a winkingly austere composition. Served straight up.*

16

## PLAIDITUDE

COGNAC, COINTREAU, LEMON JUICE

*Our tribute to La Playa's former owner, Bud Allen, who would dispense sage wisdom from behind the bar in his signature uniform of mismatched plaid. Served straight up.*

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## THE MAYOR

WHISKY, BITTERS, ORANGE, BOURBON CHERRY

*Clint Eastwood's mayoral career began when Bud Allen convinced him it would be more productive to pursue political office than sit around complaining. The Mayor is distinguished by bittersweet flavors and smoked maple undertones. Served on the rocks.*

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## THE JADE HUNTER

ABSINTHE, RYE, COGNAC, BITTERS, LEMON

*Whether you're a hippy or a millionaire, gem hunting is a cult pastime around here, and the very best spots are closely-guarded secrets. Sharp Anise flavors meld with smoky cognac. Served straight up.*

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## MOLLUSK MULE

VODKA, LIMONCELLO, GINGER BEER, LIME

*Our sweet and sour send-up to a legendary local mollusk, the Abalone. The Mollusk Mule follows in the footsteps of Carmel's most prolific artists who drunkenly penned their own poetic odes to this hideous, yet strangely delicious, creature. Served on the rocks.*

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## TOWNE COUNCILOR

A SINGLE POUR OF WHATEVER RARE LIBATION CURRENTLY INHABITS LOCKER #1.

*Cheers to our friends at City Hall. As anyone who has attended a city council meeting will tell you, Carmel is as vocal as it is beautiful. After a long evening of debate, everyone needs a drink. Served straight up.*

MARKET PRICE

## CALIFORNIA PROOF

TEQUILA, GRAPEFRUIT JUICE, LIME, CLUB SODA

*As Edward Abbey wrote, "There is science, logic, reason; there is thought verified by experience. And then there is California." Bright flavors with a dreamy undercurrent of sharp citrus true to the golden state. Served on the rocks.*

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## THE CAVALRY

RUM, LIME, SIMPLE SYRUP, EGG WHITE

*Named for the infamous group of local poker players, writers, bards, and raconteurs who founded their alliance at La Playa. Sometimes, the remaining members still trade stories in the room where they first met. A timeless classic, served straight up.*

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## SINCLAIR OIL

COGNAC, RYE, SWEET VERMOUTH, BENEDICTINE, BITTERS

*Writer's fuel. A tribute to either Upton Sinclair or Sinclair Lewis. You decide. This smoky, herbal remedy is served straight up.*

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## THE INGENUE

BITTERS, LEMON, SPARKLING ROSÉ, ST. GERMAINE

*Named for Angela Ghirardelli — of confectionary fame. An artist in her own right, she and her husband first built La Playa, which fast became a popular salon during Carmel's seminal bohemian period. Bright summer citrus meets pink Rosé. Served on the rocks.*

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## DOC RICKETT'S LAB

APEROL, GRAPEFRUIT JUICE, PERONI, PROSECCO

*Doc Rickett's marine laboratory on Cannery Row saw specimens of all kinds — a gathering place for artists and intellectuals like Joseph Campbell, Henry Miller, and John Steinbeck. This bubbly, eclectic spritzer is served on the rocks.*

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## DON'T CALL ME TERRENCE

RYE, VERMOUTH, BOURBON CHERRY, BITTERS

*Inspired by cinema legend, Steve McQueen. Don't Call Me Terrence is distinguished by classic, unwavering flavors befitting "The King of Cool." Served straight up.*

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