

BRUNCH

Sat–Sun 10:00am to 5:00pm

STARTERS

CALAMARI FRITTI

Lemon Aioli, Traditional Cocktail Sauce...9.50

CRAB CAKES

Chipotle Harissa, English Cucumber Salad...12.50

BALBOA CHOPPED SALAD

Apple Wood Smoked Bacon, Roquefort Cheese, Red Beets,

Sliced Red Onions, Roasted Tomato-Sherry Vinaigrette...10.50

CAESAR SALAD

Parmesan, Garlic Croutons...8.00

ORGANIC FIELD GREENS SALAD

Baby Beets, Fuji Apple, Goat Cheese, Red Wine Vinaigrette...7.50

HOUSE SMOKED SALMON

Shaved Red Onions, Capers, Lemon Crème Fraiche, Crostini...12.00

ENTREES

OMELETTE OF THE DAY

Roasted Red Potatoes, Greens, Toast...9.00

FRENCH TOAST

Mixed Berries, Whipped Cream, Vermont Maple Syrup...10.00

BALBOA BREAKFAST

Two Eggs, Bacon, Ham, or Sausage, Roasted Red Potato, Toast...10.00

HUEVOS RANCHEROS

Black Beans, Jack Cheese, Over Easy Eggs & Salsa Fresca...10.00

CORNED BEEF HASH

Poached Eggs, Toast & Salsa Fresca...10.50

EGGS BENEDICT

Smoked Ham, Roasted Red Potatoes & Hollandaise...10.00

STEAK AND EGGS

Two Eggs Any Style, Roasted Potatoes & Toast...16.00

CHICKEN BREAST SANDWICH

Jack Cheese, Lettuce, Tomato, Avocado, Aioli, Mixed Greens...10.00

BALBOA BURGER ON A BAGUETTE

Housemade Pickles, French Fries...11.50

add cheddar, jack, swiss or blue cheese, grilled onions,

sautéed mushroom, avocado or bacon 1.00 each

SIDES

HOUSEMADE SAUSAGE...4.00

ENGLISH MUFFIN...3.00

APPLEWOOD SMOKED BACON...4.00

ROASTED RED POTATOES...3.00

HOUSE COCKTAILS

Dark and Stormy

Mimosa

Cyprus

Herb Caen's Vitamin V

Bellini

Bloody Mary

8.00

LUNCH

Mon–Fri 11:30am to 5:00pm

STARTERS

TODAY'S SOUP...6.50

CAESAR SALAD

Parmesan, Brioche Croutons...8.00

ORGANIC FIELD GREENS SALAD

Baby Beets, Fuji Apple, Goat Cheese, Red Wine Vinaigrette...7.50

LITTLE GEM WEDGE SALAD

Crispy Pancetta, Point Reyes Blue Cheese Dressing...9.50

BALBOA CHOPPED SALAD

Apple Wood Smoked Bacon, Roquefort Cheese, Red Beets,

Sliced Red Onions, Roasted Tomato-Sherry Vinaigrette...10.50

ROBERT H. COBB SALAD (1926)

Roasted Chicken, Avocado, Bacon, Tomatoes, Egg,

Blue Cheese Sherry Vinaigrette...12.50

CALAMARI FRITTI

Lemon Aioli, Traditional Cocktail Sauce...9.50

CRABCAKES

Chipotle Harissa, English Cucumber Salad...12.50

ENTREES

PASTA OF THE DAY...A.Q.

OMELETTE OF THE DAY...9.00

PAN ROASTED SCOTTISH SALMON

Sautéed Spinach, Brentwood Corn, Basil Pesto...14.00

FRENCH DIP SANDWICH

Housemade Potato Chips, Natural Jus...13.00

CHICKEN BREAST SANDWICH

Jack Cheese, Lettuce, Tomato, Avocado, Aioli, Mixed Greens...10.00

DRY RUBBED PORK SANDWICH

Jack Cheese, Chipotle Aioli, Housemade Potato Chips...10.00

FLAT IRON STEAK

Mixed Greens, French Fries, Chimichurri...16.00

BALBOA BURGER ON A BAGUETTE

Housemade Pickles, French Fries...11.50

add cheddar, jack, swiss or blue cheese, grilled onions,

sautéed mushroom, avocado or bacon 1.00 each

DINNER

Nightly starting at 5:00pm

STARTERS

TODAY'S SOUP...6.50

CAESAR SALAD

Parmesan, Brioche Crouton...8.00

ORGANIC FIELD GREENS SALAD

Baby Beets, Fuji Apple, Goat Cheese, Red Wine Vinaigrette...7.50

LITTLE GEM WEDGE SALAD

Crispy Pancetta, Point Reyes Blue Cheese Dressing...9.50

AHI TUNA CARPACCIO

Mango Chili Reduction, Sweet Tomatoes...11.50

CALAMARI FRITTI

Lemon Aioli, Traditional Cocktail Sauce...9.50

CRABCAKES

Chipotle Harissa, English Cucumber Salad...12.50

STEAMED MANILA CLAMS

Chorizo, Red Bell Peppers, Basil Chili Broth...11.50

BRAISED HEREFORD SHORT RIBS

Spicy Polenta, Gremolata, Smoked Demi-Glace...13.50

ENTREES

DAILY PASTA...16.50

BUTTERNUT SQUASH RISOTTO

Asparagus, Baby Red Chard, Shaved Parmesan...17.00

PAN SEARED HALIBUT

Baby Turnips, Licorice Greens, Huckleberry Potatoes

Meyer Lemon Confit...24.00

ROASTED SALMON

Sea Beans, Toybox Tomatoes, Roasted Fingerlings

Sundried Tomato Vinaigrette...22.00

FREE RANGE ROASTED HALF CHICKEN

Rosemary Sage Stuffing, Blue Lake Green Beans

Hedgehog Mushroom Jus...19.50

OVEN ROASTED PORK CHOP

Juniper Berry and Coriander Brined, Garlic Mashed Potato

Apple Cranberry Chutney...24.00

CREEKSTONE BLACK ANGUS RIBEYE

Roasted Garlic Herb Butter, Brussels Sprouts, Mashed Potatoes...27.00

BALBOA BURGER ON A BAGUETTE

Housemade Pickles, French Fries...11.50

add cheddar, jack, swiss or blue cheese, grilled onions,

sautéed mushroom, avocado or bacon 1.00 each

DESSERT

CRÈME CARAMEL...6.00

PEACH AND NECTARINE CRISP
Vanilla Ice Cream...7.00

BLUEBERRY BRIOCHE BREAD PUDDING
Vanilla Ice Cream...7.00

ORGANIC OLD-FASHIONED ICE CREAM SUNDAE
Caramel or Chocolate Sauce, Toasted Almond Slices...7.00

SORBET OF THE DAY...5.00

WEEKLY SPECIALS

HAPPY HOUR

3pm - 6pm every Monday - Friday

Balboa Cafe Mill Valley

Drink Specials:☐ \$5 PJW Merlot and Chardonnay, \$1 off all draft beers,☐ \$5 Bloody

Mary's & \$5 well cocktails

Food Specials:☐ "Buck a Burger" Balboa Sliders, Veggie and Chicken Quesadillas,

Calamari Fritti & Buttermilk Chicken Lollipops

BOTTOMLESS BRUNCH MIMOSAS

\$9 Per Person During Weekend Brunch

Visit us on Saturday or Sunday from 10am - 5pm and enjoy bottomless mimosas for only \$9 per person with purchase of an appetizer or entrée.

SUNDAY

Roasted Prime Rib...29.00

TUESDAY

Chicken Paillard...17.50

HOURS OF OPERATION

LUNCH

Mon-Fri 11:30am to 5:00pm

BRUNCH

Sat-Sun 10:00am to 5:00pm

DINNER

Nightly starting at 5:00pm

BAR

Open daily til 2:00am

(Menu is Subject to Change)

Parties of six or more will include 18% gratuity.



PLUMP JACK

BALBOA CAFE

Balboa Cafe Mill Valley

38 Miller Avenue

Mill Valley, CA 94941

415.381.7321

balboacafe.com