

NOBLE BRUNCH

SWEET

BUTTERMILK BISCUITS

Whipped butter & strawberry jam | 12

CORNMEAL PANCAKES

Lemon curd, fresh berries, maple syrup · gf | 16

FRENCH TOAST BREAD PUDDING

Brioche, mixed berries, whipped mascarpone | 16

SIDES

BACON | 9

FRESH FRUIT | 14

BREAKFAST POTATOES | 8

TOAST | 6

FRIED EGGS | 10

GIANT TABLESIDE CINNAMON ROLL

A larger-than-life Noble brunch indulgence, iced and carved tableside for the ultimate warm, gooey finish.

Available until we're out — and when it's gone, it's gone. | 26

THE NOBLE CHICKEN & WAFFLE TOWER

Brunch, elevated—literally. Crispy fried chicken and golden waffles presented on our signature tiered tower, made for sharing and guaranteed to turn heads. For two or more guests. · gf | 65

DORASTI CAVIAR

Siberian Caviar, Blinis, Whipped Crème Fraîché, Parsley, Shallots, Eggs | MKT

SAVORY

FRIED GREEN TOMATOES

Ratatouille, creamy polenta, scallions | 18

AVOCADO TOAST

Whole grain toast, smashed avocado, roma tomatoes, Solt's pickles, chili crunch

Everything Spice | \$16 - With a Fried Egg | 21

BREAKFAST BURRITO

Eggs, chorizo, caramelized onions, Oaxaca cheese, breakfast potatoes | 20

SHORT RIB HASH

Braised beef short rib, Yukon gold potatoes, scallions, fried egg, fried shishitos, roasted tomato aioli, grilled onions · gf | 24

BLACKENED SALMON

Baby spinach, strawberries, goat cheese, toasted pine nuts, crispy shallots, poppy seed vinaigrette · gf | 24

THE NOBLE SMASH BURGER

Prime beef, American cheese, Noble special sauce, brioche bun, Solt's pickles, Yukon fries | 26

Bringing hospitality back—one unforgettable meal at a time. Prepared with heart by Chef Magellan Moore

For parties of 8 or more, a 20% gratuity will be applied.

We use the finest meats cooked to order. Please let us know if you have any allergies or dietary restrictions as not all ingredients are listed. Consuming raw or undercooked foods such as meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk.

MORNING MISCHIEF

SARTI NOT SORRY | 24

A playful Sarti Rosa spritz layered with champagne and topped tableside with a silky lychee foam.

MIDNIGHT ACE ESPRESSO | 24

Bold espresso shaken with vodka or tequila, coffee liqueur, and toasted marshmallow — rich enough to keep the night moving.

PINK PONY CLUB | 24

A playful mix of tequila, gin, raspberry, citrus, and sparkling prosecco — finished with a cotton candy swizzle stick dusted in bright blue mouth-numbing Electricdust sugar for a little sparkle and a little chaos.

SALT & SADDLE | 19

Tequila meets watermelon, basil, and firewater heat, finished with black salt and a little bite — sweet, savory, and wild at heart.

THE TEMPTATION TINI | 23

Passionfruit, lychee, lime, and vodka shaken ice-cold — bright, tropical, and dangerously easy.

THE SUMMER SOLSTICE | 23

Cantaloupe, citrus, and melon layered over a silk of olive oil — sun-soaked, lush, and unmistakably indulgent.

FREE SPIRITED

LAGUNA STREET | 13

Blueberry, mint, simple syrup, lime, soda water

DAY SPA | 13

Cucumber, basil, lime, lemonade, soda water

BRUNCH ONLY

BLUE BEARY | 23

Vodka, a blend of muddled blueberries, bright lemon and golden honey, served in a glass honey bear.

NOBLE BLOODY | 19

Our signature bloody Mary made to perfection with your choice of vodka or tequila.

SUNKISSED SANGRIA | 18

Refreshing blend of crisp white wine with fresh seasonal citrus.

MIMOSA BAR ON WHEELS

Let the bubbles come to you. Our tableside Mimosa Bar rolls right to your table, featuring chilled sparkling wine and a selection of fresh juices. Mix, match, and make it yours—because brunch is always better with a little tableside sparkle.

SPARKLING

CANTINA PROSECCO | 14 / 46

Veneto, Italy | Green apple, pear, light citrus, crisp and refreshing finish

SCHRAMSBERG BLANC DE BLANCS | 20 / 70

North Coast, California | Meyer lemon, brioche, elegant finish

PERRIER-JOUET GRAND BRUT | 28 / 110

Champagne, France | Green apple, citrus blossom, brioche, lively minerality with a refined finish

RUINART ROSE (375ml) | 90

Champagne, France | Delicate berries, floral, refined minerality

VEUVE CLICQUOT YELLOW LABEL | 115

Champagne, France | Apple, toast, rich and balanced

RARE CHAMPAGNE | 400

Champagne, France | White peach, citrus blossom, brioche, vibrant minerality with an exceptionally refined finish

CHARDONNAYS

FOLEY | 14 / 50

Santa Barbara, California | Crisp apple, citrus, clean finish

STAG'S LEAP WINE CELLARS KARIA | 19 / 66

Napa Valley, California | Ripe pear, vanilla, balanced oak

FLOWERS | 24 / 82

Sonoma Coast, California | Bright citrus, minerality, coastal freshness

ROMBAUER | 28 / 98

Carneros, California | Buttery, tropical fruit, rich texture

JAYSON BY PAHLMAYER | 78

Napa Valley, California | Stone fruit, creamy, polished

JORDAN | 95

Russian River Valley, California | Citrus, subtle oak, elegant

SHAFER RED SHOULDER RANCH | 110

Carneros, California | Honeyed citrus, silky, refined

FAR NIENTE | 145

Napa Valley, California | Rich pear, toasted oak, full-bodied

ROSÉS & WHITES

LOVE YOU BUNCHES ROSÉ | 14 / 62

Lodi, California | Strawberry, watermelon, rose petal, bright acidity

FERRARI-CARANO PINOT GRIGIO | 14 / 50

Friuli, Italy | Light citrus, pear, clean

CAKEBREAD SAUVIGNON BLANC | 14 / 52

Napa Valley, California | Grapefruit, tropical fruit, bright acidity

TORRES ALBARIÑO | 60

Rias Baixas, Spain | Lemon zest, green apple, saline minerality, crisp coastal finish

ILLUMINATION SAUVIGNON BLANC BY QUINTESSA | 19 / 62

Napa Valley, California | White peach, citrus, tropical fruit, bright minerality

SERIAL XXV WHITE BLEND | 15 / 58

Paso Robles, California | Stone fruit, citrus blossom, honeysuckle, crisp finish

PLEASE ASK YOUR SERVER FOR OUR FULL WINE LIST