



BREAKFAST

THE SB BREAKFAST SANDWICH

Two Fried Eggs, Niman Ranch Applewood Smoked Bacon, Roasted Tomatoes, Arugula & Dijon Aioli on Grilled Country Bread with Arugula Salad 17.95  
add avocado 3

BISTRO BREAKFAST SANDWICH

Two Scrambled Eggs, Niman Ranch Applewood Smoked Bacon, Grafton Cheddar Cheese & Dijon Aioli on a Brioche Bun with Arugula Salad 17.95  
add avocado 3

STEAK & EGGS

Hanger Steak, Homemade Chimichurri, Two Sunny-Side Up Eggs and Breakfast Potatoes with Onions & Bell Peppers 25.95

THE SWEET BUTTER SCRAMBLE

Three Eggs with Homemade Lime Tortilla Chips, Roasted Cherry Tomatoes & Pepper Jack, with Avocado Slices, Homemade Salsa & Arugula Salad 17.25

POWER BREAKFAST SCRAMBLE

Egg White Scramble with Spinach, Grilled Free-Range Chicken Breast, Roasted Cherry Tomatoes, Asparagus, Feta Cheese and Arugula Salad 18.95  
add avocado 3  
sub mama mil's peppers for tomatoes, no charge

EGGS & WHITE BEANS

Two Sunny Side-Up Eggs, Homemade Cannellini Bean Purée & Roasted Tomatoes, Served Open-Faced on Toasted Rustic Millstone Bread with Arugula Salad Allow 15 Minutes 17.25

EGG IN A CUP M-F UNTIL 11AM ONLY

Egg Baked in a Ramekin with Mama Lil's Spicy Peppers & Laura Chenel Goat Cheese, Served with Grilled Country White Bread 14.25

TWO EGG BREAKFAST

With Niman Ranch Applewood Smoked Bacon or Chicken Apple Sausage & Country Toast 16.50

POACHED EGGS & FINE HERBES TOAST

Two Poached Eggs Over Dressed Arugula Drizzled with Fines Herbes Oil, Served with Country Toast Grilled in Fines Herbes Oil 14.50

THE MATILJA

Smoked Scottish Salmon, Red Onion, Cucumber, Caper Berries & Boursin, with Millstone Bread 20.75

FILET MIGNON BREAKFAST BURRITO

Creekstone Farms Beef Filet Mignon, Scrambled Eggs, Pepper Jack Cheese & Potatoes in a Flour Tortilla, with Pico de Gallo & Guacamole 20.25  
sub whole wheat tortilla 2

THE SB BREAKFAST BURRITO

Chicken Apple Sausage, Scrambled Eggs, Pepper Jack Cheese, Potatoes, Pico de Gallo & Guacamole in a Flour Tortilla sub wheat tortilla +2 19.50

CROQUE MADAME UNTIL 3PM ONLY

Grilled French Ham, Gruyere & Dijon Mustard on Pain de Mie, Topped with Béchamel & a Sunny Side-Up Egg with Arugula Salad 19.50

CHILAQUILES V

Vegan. Soy Chorizo, Black Beans, Homemade Lime Tortilla Chips Sautéed in Homemade Salsa Roja, topped with Homemade Vegan Cashew Crema, Green Onions, Avocado & Pico de Gallo 17.95  
add sunny-side up egg 3

EMMA'S AVOCADO TOAST V

Sliced Avocado, Lemon Juice, Monini Olive Oil, Maldon Sea Salt & Crushed Red Peppers on Toasted Rustic Millstone Bread 13.95  
add fried or sunny-side up egg 3

SWEET BUTTER PARFAIT

Our Granola with Seasonal Berries, Savannah Bee Honey, Fresh Mint & Whole Milk Yogurt 14.25

PORRIDGE V DAILY UNTIL 11AM ONLY

McCann's Steel Cut Oatmeal, Brown Sugar & a Dash of Cinnamon 11.25  
add: seasonal berries 3.95 + candied pecans 2.95  
bananas 2.50 + dried cranberries 2.50

OMELETTES WITH MIXED GREENS & TOAST

Laura Chenel Goat Cheese & Fines Herbes 18.95

French Ham & Gruyere 19.50

Grilled Zucchini, Asparagus, Corn & Roasted Cherry Tomatoes 18.95

Spinach, Mama Lil's Peppers & Egg Whites 18.95

Fingerling Potatoes, Caramelized Onions, Applewood Smoked Bacon & Gruyere 19.95

all omelettes, sub egg whites 2.50

BREAKFAST SIDES

Niman Ranch  
All Natural

APPLEWOOD SMOKED BACON 6.75  
CHICKEN & APPLE SAUSAGE 6.75  
OUR BREAKFAST POTATOES WITH ONIONS & BELL PEPPERS V 6.75

FRESH FRUIT V 6.75  
FRESH BERRIES V 7.50

KIDS MENU

GRILLED NUTELLA OR PB&J SANDWICH

On Pain de Mie, Dusted with Confectioner's Sugar 11.25  
add strawberries 3.95 + add banana 2

SLIDERS

2 Sliders with Ketchup and Shoestring Fries 12.50

MAC N CHEESE ALLOW 15 MINUTES

11.50

GRILLED CHEESE

Pain de Mie, Tillamook Cheese & Shoestring Fries 11.50

QUESADILLA

Flour Tortilla with Mozzarella and Tillamook Cheddar, with Shoestring Fries 11.50  
sub whole wheat tortilla 2

Pancakes, Waffles  
& French Toast

MIA'S BREAKFAST

Two Eggs, Two Buttermilk Pancakes with Butter & Organic Pure Maple Syrup, & Two Strips of Niman Ranch Applewood Smoked Bacon or Two Chicken Apple Sausages 18.75  
sub blueberry buttermilk pancakes 2.50  
sub banana nutella pancakes 3.50

CHICKEN & WAFFLES

Buttermilk Fried Free-Range Chicken Tenders and Our Belgian Waffle, with Melted Butter & Organic Pure Maple Syrup 18.75

PANCAKE BREAKFAST

Three Buttermilk Pancakes with Butter & Organic Pure Maple Syrup 16.25  
sub blueberry buttermilk pancakes 2.50  
sub banana nutella pancakes 3.50

BELGIAN WAFFLE WITH BUTTER & ORGANIC PURE MAPLE SYRUP 15.95

add seasonal berries 3.95

BREAD PUDDING FRENCH TOAST

Made with Our Bread Pudding of the Day, Served With Fresh Seasonal Berries, Confectioner's Sugar, & a Side of Organic Pure Maple Syrup 17.25

BRIOCHE FRENCH TOAST

With Fresh Seasonal Berries, Confectioner's Sugar, & a Side of Organic Pure Maple Syrup 17.75

SUNRISE KID'S BREAKFAST

Two Buttermilk Pancakes with Butter & Organic Pure Maple Syrup with Strawberries, Blueberries & Blackberries 14.95

WEEKEND SPECIALS

AVAILABLE ON WEEKENDS & HOLIDAYS ONLY

COUNTRY BREAKFAST

Fluffy Homemade Biscuits with Our Sausage Gravy, With Your Choice Of:

Two Eggs 17.75  
-or-  
Buttermilk Fried Chicken Tenders 19.25

EGGS BENEDICT

Call for weekly Benedict mp

HOMEMADE HERB PORK SAUSAGE PATTIES 7.50

BISCUITS & GRAVY 11.25

BISCUITS WITH BUTTER & STRAWBERRY JAM 7.50

Coffee Bar

LATTE 5.95  
CAPPUCCINO 5.75  
MATCHA 6.95  
ESPRESSO 3.95  
MACCHIATO 4.50  
AMERICANO 4.95

BREWED COFFEE 4.50  
24HR COLD BREW 5.50  
HOT CHOCOLATE 5.95  
MOCHA 6.95  
CHAI 6.95  
ORGANIC HOT TEA 4.95

CREAM TOP 6.95  
SALTED MAPLE PECAN 7.95  
VANILLA LATTE 6.90  
EINSPÄNNER 7.95  
PISTACHIO CLOUD 7.95

PISTACHIO MATCHA 7.95  
MATCHA CLOUD 7.95  
I <3 MATCHA 10.95  
MATCHASPÄNNER 7.95  
LAVENDER MATCHA 7.95

ASK ABOUT OUR SEASONAL SPECIALS

ALL COFFEE IS MADE WITH Old Topanga COFFEE CO. COFFEE & ROASTED IN LOS ANGELES  
ALL MILK & CREAM IS 100% ORGANIC FROM STRAUS FAMILY CREAMERY, IN CALIFORNIA

Homemade  
Syrups

VANILLA BEAN .95 • BUTTERSCOTCH CARAMEL .95 • FRENCH CHOCOLATE .95  
CALI LAVENDER .95 • SANTA BARBARA PISTACHIO .95 • SALTED MAPLE PECAN .95

Milks

ORGANIC STRAUS FAMILY CREAMERY WHOLE MILK 0.00  
OAT .95 • ALMOND .95 • SOY .95

SB PINK LEMONADE 4.75  
ORGANIC ICED TEA 4.95

MATCHA LEMONADE 6.95  
ARNOLD PALMER 4.75

FRESH SQUEEZED OJ 6.50  
ORGANIC HOT TEA 4.95

Sweet Butter always uses the finest ingredients when preparing all menu items. Our turkey is roasted in house and is free range and nitrate free. Our ground beef and tenderloin are grass fed. Our chicken is free range and antibiotic free, and our bacon is nitrate free. SB's salad dressings, dips and spreads are all made in house and prepared without any preservatives. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. V = Vegan



SANDWICHES & WRAPS

HOUSE ROASTED TURKEY & DALMATIA FIG JAM

Grilled with St. Agur Bleu Cheese & Mozzarella on a Rustic Millstone Bread with Arugula Salad 17.75

HOUSE ROASTED TURKEY & GUAC

With Pepper Jack & Heirloom Tomatoes on Ciabatta with our Homemade Lime Tortilla Chips and Salsa Roja 18.50

TURKEY GRUYERE

With Heirloom Tomatoes, Little Gems Lettuce, Mayo & Whole Grain Mustard on Country White Bread with Mixed Greens Salad 18.25

CURRIED CHICKEN SALAD

Pulled Free-Range Chicken, Celery, Red Onion, Fuji Apples & Light Yogurt Dressing on Rustic Millstone with Mixed Greens Salad 17.50

EGG SALAD

Tarragon, Cornichons, Red Onion, Arugula, & Dijon Aioli on Toasted Country Bread with Arugula Salad 16.95  
add bacon 6

½ SANDWICH WITH A CUP OF SOUP

BLT or Turkey Gruyere or Turkey Fig or Egg Salad or Yoga, with Soup & Mixed Greens Salad 18.25

ITALIAN TUNA

Red Onion, Parsley, White Beans dressed with Our Vinaigrette & just a touch of Mayo with Kalamata Olive Tapenade, Arugula & Roasted Cherry Tomatoes on Ciabatta with Arugula Salad 19.50

THE CAPRESE

Fresh Mozzarella, Heirloom Tomatoes & Fresh Basil topped with Extra Virgin Olive Oil, Fleur de Sel, Fresh Ground Pepper & Basil Aioli on Ciabatta with Arugula Salad 17.50  
add grilled chicken breast 8

SPICY VEGGIE WRAP<sup>V</sup>

Homemade Black Bean Hummus, Avocado, Carrots, Radishes, Yellow Peppers, Romaine, Red Onions, Edamame, Cucumber, Sprouts & Chipotle Vegenaïse in a Whole Wheat Tortilla with Our Homemade Potato Chips 17.25

THE YOGA<sup>V</sup>

Homemade Cannelini Bean Purée, Roasted Cherry Tomatoes & Dressed Arugula on Rustic Millstone with Arugula Salad 16.50  
add avocado 3

SB VEGGIE BURGER

Homemade Vegan Patty with Lettuce, Tomato, Gruyere Cheese, Onions, Avocado & Chipotle Vegenaïse on a Brioche Bun & Shoestring Fries 18.50

SPICY BBQ FRIED CHICKEN WRAP

Napa & Red Cabbage, Scallions, Cilantro, Jalapeños, Shredded Carrots, Our Chipotle Dressing & BBQ Sauce in a Flour Tortilla with Shoestring Fries 20.25  
sub whole wheat tortilla 2

BUFFALO FRIED CHICKEN WRAP

Napa & Red Cabbage, Carrots, Cherry Tomatoes, Celery, Ranch and Homemade Buffalo Sauce & a side of St. Agur Bleu Cheese Dip in a Flour Tortilla with Our Homemade Potato Chips 20.25  
sub whole wheat tortilla 2

LESLIE'S FRIED CHICKEN SANDWICH

Buttermilk Fried Free-Range Chicken Breast with Heirloom Tomatoes, Shredded Lettuce, Onions & Homemade Honey Mustard on Brioche with Shoestring Fries 20.95

TRUFFLE FILET MIGNON SANDWICH

Filet Mignon, Truffle Aioli, Gruyere, Caramelized Onions & Arugula on Rustic Millstone with Homemade Potato Chips 22.50

SWEET BUTTER BLT

Niman Ranch Applewood Smoked Bacon, Heirloom Tomato, Little Gems & Dijon Aioli on Country Bread with Shoestring Fries 18.25  
add grilled chicken breast 8 \* add avocado 3

CHICKEN PAILLARD

Grilled Rosemary Free-Range Chicken Breast with Laura Chenel Goat Cheese, Dressed Arugula & Dijon Aioli on Brioche Bun with Shoestring Fries 18.50

CROQUE MONSIEUR UNTIL 3PM ONLY

Allow 15 Minutes  
Grilled French Ham & Gruyere with Dijon Mustard & Béchamel on Pain de Mie with Arugula Salad 18.50

ITALIAN TUNA MELT

Our Italian Tuna Salad with Roasted Cherry Tomatoes, Grafton Cheddar & Dijon Aioli on Country White Bread with Shoestring Fries 19.50

SB GRILLED CHEESE

Grafton Cheddar, Roasted Cherry Tomatoes & Basil Aioli on Rustic Millstone with Shoestring Fries 17.50

TRIO OF SLIDERS

Certified Angus Beef with Our Thousand Island, Shredded Lettuce, Grafton Cheddar, Sliced Tomatoes, Pickles & Red Onions on Brioche Bun with Shoestring Fries 21.25

QUESADILLA

Flour Tortilla with Pepper Jack Cheese & Scallions, served with Our Guacamole & Lime Tortilla Chips, Pico de Gallo & Sour Cream 17.25  
add chicken 8

SMALL PLATES

BUTTERMILK FRIED FREE-RANGE CHICKEN TENDERS

With Our Ranch Dip & Shoestring Fries 17.50

SB'S HOT CHEESY ARTICHOKE DIP

Allow 15 Minutes  
A Blend of Artichokes, Parmesan and Garlic Aioli with Homemade Tortilla Chips 12.25

EMMA'S AVOCADO TOAST<sup>V</sup>

Sliced Avocado, Lemon Juice, Monini Olive Oil, Fleur del Sel, Crushed Red Peppers on Toasted Rustic Millstone Bread 13.50  
add fried or sunny-side up egg 2.75

BAGUETTE WITH VERMONT BUTTER & FIG JAM

Toasted Baguette Served with Salted Vermont Creamery Butter & Dalmatia Fig Jam 9.75  
add st. agur bleu cheese 3.50

Wine Bar

CAPPELLETTI SPRITZ	14	ORANGE	Midi Pyrenees, France '22	24 + 84
MIMOSA Fresh Squeezed OJ & Sparkling Wine	13 + 46	CHARDONNAY	Beaujolais-Villages '22	22 + 77
ROSÉ Organic Provence, France '24	18 + 63	PINOT NOIR	Santa Barbara '21	19 + 67
SAUV BLANC Loire Valley, France '22	17 + 60	CABERNET SAUVIGNON	Napa Valley '22	23 + 81

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Salads

ADD CHICKEN 8 • ADD SALMON 12 • ADD STEAK 14

THE CHINESE CHICKEN

Pulled Free-Range Chicken, Napa & Red Cabbage, Carrots, Scallions, Peanuts & Fried Won Ton Crisps with Our Creamy Asian Dressing 19.25

SOUTH OF THE BOULEVARD

Chopped Grilled Free-Range Chicken, Romaine, Black Beans, Cherry Tomatoes, Grilled Corn, Avocado, Cotija Cheese & Tortilla Strips with Our Chipotle Dressing 19.25

GRILLED VEGETABLE SALAD

With Laura Chenel Goat Cheese, Mixed Greens, Asparagus, Corn, Zucchini, Cherry Tomatoes & Avocado with Our Dijon Vinaigrette 18.95  
add chicken 8 \* add salmon 12

COBB SALAD

Chopped Free-Range Chicken, Romaine, Hard Boiled Egg, Niman Ranch Applewood Smoked Bacon, Tomatoes & Point Reyes Bleu Cheese with Homemade Ranch or Dijon Vinaigrette 20.95

MIXED GREENS WITH FUJI APPLES

With Montchèvre Goat Cheese, Dried Cranberries & SB's Candied Pecans with Our Dijon Vinaigrette 18.25  
add chicken 8

SOUTHERN FRIED CHICKEN SALAD

Buttermilk Fried Free-Range Chicken, Romaine, Tomatoes, Black Beans, Grilled Corn with Our Homemade Ranch Dressing & BBQ Sauce 18.95

TUNA NIÇOISE

Italian Tuna, Mixed Greens, Cherry Tomatoes, Fingerling Potatoes, Green Beans, Kalamata Olives & Hard Boiled Eggs with Dijon Vinaigrette or Lemon Dressing 20.95

SB KALE CHOPPED SALAD

Sopressatta Salami or Grilled Free-Range Chicken, Kale, Provolone, Garbanzos, Roasted Red Peppers, Celery, Red Onions & Pepperoncini with Our Italian Balsamic Vinaigrette 20.25

GREEK SALAD

Chopped Romaine, Parsley, Mint, Tomatoes, Feta Cheese, Persian Cucumbers, Kalamata Olives, Red Onion with Our Lemon Vinaigrette, with a side of our Hummus & Grilled Pita 18.25  
add chicken 8 \* add salmon 12

GODDESS SALAD

Romaine Lettuce, Cucumbers, Radicchio, Red Onions, Tomato, Avocado, Cannelini Beans, Goat Cheese with Our Green Goddess Dressing 17.95

VEGAN GODDESS SALAD<sup>V</sup>

Romaine Lettuce, Cucumbers, Radicchio, Red Onions, Tomato, Avocado, Cannelini Beans, with Our Vegan Ranch Dressing 17.75

LUNCH SIDES

HOMEMADE LIME TORTILLA CHIPS WITH GUACAMOLE <sup>V</sup>	11.25
GRILLED PITA & HOMEMADE HUMMUS <sup>V</sup>	8.25
SHOESTRING FRIES WITH KETCHUP <sup>V</sup>	7.50
ARUGULA SALAD WITH LEMON DRESSING <sup>V</sup>	6.25
GRILLED FREE-RANGE CHICKEN BREAST	8.00

HOMEMADE SOUPS OF THE DAY

AVAILABLE AT 11AM  
SPECIALTY SOUP or VEGAN SOUP<sup>V</sup>  
Cup: 6.95 Bowl 8.95

# DRINK SPECIALS

## *Cappelletti* **SPRITZ**

Sparkling Wine,  
Cappelletti Aperitivo,  
Lemon (21+) 14

## **CREAM TOP**

Old Topanga Coffee Co.  
Espresso & Organic Straus  
Family Creamery Milk with  
Our Signature, Silky  
Organic Cali Cream Top 6.95  
*Sub for Matcha +1*

## **Salted Maple Pecan**

Old Topanga Coffee Co. Espresso &  
Organic Straus Family Creamery  
Milk with Big Sur Sea Salt, Cali Pecan  
& Vermont Maple Organic Cream  
Top, Topped with Homemade  
Crunchy Praline Crumble 7.95

## **EINSPANNER**

Old Topanga Coffee Co. Espresso,  
Dark Chocolate, Cinnamon,  
Nutmeg, Maldon Sea Salt,  
Homemade Butterscotch Caramel,  
Homemade Organic Whipped  
Cream & Organic Straus Creamery  
Milk Over Ice 6.95  
*Sub for Matcha 2*

## **PISTACHIO MATCHA**

Santa Barbara Pistachios, Big Sur  
Sea Salt, Organic Straus Cali  
Cream Top, Organic Ceremonial  
Grade Matcha & Oat Milk 7.95

## **MATCHA CLOUD**

**Organic Matcha & Organic  
Cali Cream Cloud Floating  
Over Young Coconut Water 7.95**

## **I ♥ MATCHA**

Matcha 3 Ways: Organic Matcha  
& Organic Cali Cream Cloud  
Floating Over a Short Oat Matcha  
Latte Dusted with Matcha 10.95  
*\*Contains Significant Caffeine*

## **Lavender Matcha**

Organic Ceremonial Grade  
Matcha, Homemade Lavender  
Syrup & Oat Milk 7.95

## **MATCHA LEMONADE**

Organic Ceremonial Grade  
Matcha over Sweet  
Butter's Homemade Pink  
Lemonade 6.95

**ALL MILKS, CREAM TOPS & WHIPPED CREAMS MADE WITH  
ORGANIC, EUROPEAN-STYLE CREAM FROM CALIFORNIA COWS AT  
STRAUS FAMILY CREAMERY**





# WINE

## SPARKLING

	GLASS	BOTTLE
<b>MIMOSA</b> Joseph Masachs Cava & Fresh Squeezed Orange Juice	13	46
<b>NV BRUT CAVA</b> Joseph Masachs <i>La Mas Fí</i>   Catalonia, Spain   White Flowers, Citrus, Fresh Stone Fruit	12	44
<b>CAPPELLETTI SPRITZ</b> Cava Sparkling Wine, Cappelletti Aperitivo, Lemon Rounds, Ice & A Straw	14	

## ROSÉ & ORANGE

	GLASS	BOTTLE
<b>ROSÉ</b> Mas de Cadenet Sainte Victoire, 2024   Provence, France   <i>Certified Organic</i>   White Peach, Wild Strawberry, Citrus, Mineral	18	63
<b>ORANGE</b> Causse Marines “Zacm’Orange,” 2022   <i>Certified Organic</i>   Vin de France, Southwest France   Skin-contact Mauzac Blanc   Apricot, Orange Peel, Confit Apple, Gentle Tannins, Saline Finish	24	84

## WHITE

	GLASS	BOTTLE
<b>MUSCADET</b> Domaine Ménard-Gaborit 2018   Muscadet de Sèvre-et-Maine, Loire Valley, France   <i>Certified Organic</i>   Candied Lemon, Roasted Almond, Hazelnut, Flinty Mineral	10	35
<b>SAUVIGNON BLANC</b> Emmanuelle Mellot “Marcelle,” 2022   Reuilly, Loire Valley, France   <i>Certified Organic</i>   Lime Zest, White Flowers, Stone Fruit, Chalky Mineral	17	60
<b>CHARDONNAY</b> Domaine Dupré Goujon “Le Clos des Mûriers,” 2021   Beaujolais, France   Certified Organic, Biodynamic   Peach, Pear, Toasted Nut, Fresh Bread, Chalky Mineral, Saline Finish	22	77

## RED

	GLASS	BOTTLE
<b>PINOT NOIR</b> Aether, 2021   Santa Barbara County, California   Bright Red Cherry, Brambleberry, Spiced Berry, Iron-tinged Minerality   Fresh, Tangy & Silky — <i>finish lingering like an out-west sky fading into night</i>	19	67
<b>CABERNET SAUVIGNON</b> Terroir, 2022   Napa Valley, California   Ripe Black Currant, Plum, Blueberry, Cocoa, Toasted Oak, Baking Spice, Savory Herbs	23	81

# BEER

<b>GRUPO MODELO</b> Especial (México) 6	<b>AVAL GOLD CIDER</b> (France) 6
<b>PRE PROHIBITION LAGER</b> East Brother (California) 7	<b>RELAX HAZY IPA</b> Offshoot Beer Co. (California) 7