



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 **APPLEWOOD SMOKED BACON** 6.75
All Natural **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 6.50	BREWED COFFEE 4.75	CREAM TOP 7.50	PISTACHIO MATCHA 7.95
CAPPUCCINO 6.25	24HR COLD BREW 5.95	SALTED MAPLE PECAN 7.95	MATCHA CLOUD 7.95
MATCHA 7.50	HOT CHOCOLATE 6.50	VANILLA LATTE 7.45	I <3 MATCHA 10.95
ESPRESSO 4.50	MOCHA 7.50	EINSPÄNNER 7.95	MATCHASPÄNNER 7.95
MACCHIATO 4.95	CHAI 7.50	PISTACHIO CLOUD 7.95	LAVENDER MATCHA 7.95
AMERICANO 5.50	ORGANIC HOT TEA 5.50	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 4.95	MATCHA LEMONADE 6.95	PERRICONE FARMS ORANGE JUICE 6.50
ORGANIC ICED TEA 4.95	ARNOLD PALMER 4.95	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^V

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^V

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^V

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^V

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 ^V	11.25
GRILLED PITA & HOMEMADE HUMMUS ^V	8.25
SHOESTRING FRIES WITH KETCHUP ^V	7.50
ARUGULA SALAD WITH LEMON DRESSING ^V	6.25
GRILLED FREE-RANGE CHICKEN BREAST	8.00

HOMEMADE SOUPS OF THE DAY

AVAILABLE AT 11AM

SPECIALTY SOUP *or* VEGAN SOUP^V
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 7.50
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
MIMOSA Joseph Masachs Cava & Fresh Squeezed Orange Juice	13	46
NV BRUT CAVA Joseph Masachs <i>La Mas Fí</i> Catalonia, Spain White Flowers, Citrus, Fresh Stone Fruit	12	44
CAPPELLETTI SPRITZ Cava Sparkling Wine, Cappelletti Aperitivo, Lemon Rounds, Ice & A Straw	14	

ROSÉ & ORANGE

	GLASS	BOTTLE
ROSÉ Mas de Cadenet Sainte Victoire, 2024 Provence, France <i>Certified Organic</i> White Peach, Wild Strawberry, Citrus, Mineral	18	63
ORANGE 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
MUSCADET 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
SAUVIGNON BLANC Emmanuelle Mellot “Marcelle,” 2022 Reuilly, Loire Valley, France <i>Certified Organic</i> Lime Zest, White Flowers, Stone Fruit, Chalky Mineral	17	60
CHARDONNAY Domaine Dupré Goujon “Le Clos des Mûriers,” 2021 Beaujolais, France <i>Certified Organic, Biodynamic</i> Peach, Pear, Toasted Nut, Fresh Bread, Chalky Mineral, Saline Finish	22	77

RED

	GLASS	BOTTLE
PINOT NOIR 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
CABERNET SAUVIGNON Terroir, 2022 Napa Valley, California Ripe Black Currant, Plum, Blueberry, Cocoa, Toasted Oak, Baking Spice, Savory Herbs	23	81

BEER

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