

★ EST. 2013 ★

VISIT US

408.299-2000

72 N ALMADEN AVE
SAN JOSE CA 95110
SP2SANJOSE.COM



WE'RE OPEN

MON = CLOSED
TUES = 3PM-10PM (KC 9:30PM)
WED = 11:30AM-10PM (KC 9:30PM)
THUR = 11:30AM-11:30PM (KC 9:30PM)
FRI = 11AM-2:00AM (KC 10:30PM)
SAT = 10AM-2:00AM (KC 10:30PM)
SUN = 10AM-8:00PM (KC 7PM)
*KC = KITCHEN CLOSES

EXECUTIVE CHEF - PAUL NUNO

COMMUNAL BAR + RESTAURANT

*V = Vegetarian *VG = Vegan *GF = Gluten Free

- SMALL BITES -

*ITEMS ARE PRICED PER PIECE
*MUST ORDER A MINIMUM OF 15 PER ITEM

- PETITE KOBE BURGERS | HOUSE ENGLISH MUFFIN, NY WHITE CHEDDAR, REMOULADE | \$4
- PETITE SMOKED SALMON SANDWICH | DILL CRÈME FRAICHE, SHAVED CUCUMBER, MINT | \$4
- PETITE CROQUE MONSIEUR | SAUCE MORNAY, ROSEMARY HAM, GRUYERE | \$3
- FRIED CAULIFLOWER *VG | AJI AMARILLO AIOLI, SALSA VERDE | \$3
- DEVILED EGGS | SAFFRON AIOLI, ESPILETTE, FRIED CAPERS, CHIVES | \$3

- SALADS & BOWLS -

EACH ROUND TRAY/BOWL SERVES ABOUT 15/20 PPL

- FRUIT MEDLEY *V | SEASONAL FRUIT, CINNAMON-HONEY STRAUSS GREEK YOGURT, GRANOLA, MINT | 140
- HOUSE SALAD *V *GF *VG | MIXED GREENS, SHAVED SEASONAL VEGETABLES, PICKLED YUM YUM PEPPERS, RED WINE VINAIGRETTE | 150
- HARVEST CHICKEN SALAD | MIXED GREENS, SHAVED SEASONAL VEGETABLES, DRIED CHERRIES, CRISPY CHICKPEAS, CHICKEN, RICOTTA SALATA, WHITE BALSAMIC VINAIGRETTE | 175
- BACON, BEET & APPLE SALAD | WILD ARUGULA, BEETS, APPLES, HERB CREME FRAICHE, PISTACHIOS, GOAT CHEESE, HOBBS BACON, AGED BALSAMIC | 180

- SIDES & ENTREES -

*EACH TRAY SERVES ABOUT 25/30 PPL
*EACH TRAY IS 2 INCHES DEEP AND WILL FIT INTO CHAFING DISH
*SP2 WILL PROVIDE CHAFING DISH & STERNOS FOR ADDITIONAL COST

- BRABANT POTATOES | SOFRITO WITH ROASTED YUKON GOLD POTATOES AND HERBS | *GF *V \$200
- SEASONAL VEGETABLE SCRAMBLE | *GF *V 225
- GINGER SOY GLAZED BABY BACK RIBS (80 PC) | 300
- BAKED EGG CASSEROLE | PROSCIUTTO, POTATO, PICKED CHICKEN, WHITE CHEDDAR, TOYBOX TOMATO FONDUE | *V 250
- VANILLA BEAN BREAD PUDDING FRENCH TOAST | 200
- SCRAMBLED EGGS | *V 100
- BACON | 150

WOOD-FIRED OVEN:

*Items are priced per Pizza/flatbread

- A GOOD MORNING PIE | 18
WHITE CHEDDAR, PROSCIUTTO, YUKON GOLD POTATOES, EGGS, SALSA VERDE
- CLASSIC MARGHERITA | 16
TOMATO SAUCE, MOZZARELLA, FRESH BASIL
- HOBBS PEPPERONI PIZZA | 19
TOMATO SAUCE, MOZZARELLA, GRANA PADANO, HOBBS PEPPERONI

DESSERTS:

*must order a minimum of 30 per item

- PETITE OREO PANNA COTTA | 4
OREO CUSTARD, ROASTED BANANA BUTTER, KUMQUAT, DARK CHOCOLATE
- VANILLA BEAN BREAD PUDDING *V | 4
AGAVE, MARCONA ALMONDS, WHIPPED CREAM
- CARMELIA CHOCOLATE BREAD PUDDING *V
CARAMEL CUSTARD INFUSED WITH HENNESSY
- SEASONAL FRUIT TARTLET | 4
PASTRY CREAM, SEASONAL FRUIT COMPOTE
- BUILD YOUR OWN SUNDAE *GF | 7
SEASONAL HOUSE COMPOTE, CANDIED NUTS, CARAMEL & CHOCOLATE SAUCE (SORBET OPTIONAL)

BRUNCH BANQUET (V.191023)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

CATERING & PRIVATE EVENTS: EVENTS@SP2SANJOSE.COM

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