

Great Maple - Hillcrest

1451 Washington St 92103-2615 · +16192552282 · Updated: Jan 14, 2026

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EVERYONE'S FAVORITE STARTER 1

Portobello Fries

Parmesan Crusted Portobello Mushroom Spears, Red Pepper Flake & Basil Pesto Aioli

GREAT MAPLE CLASSICS 7

Great Maple French Toast Logs

Hardwood Maple Smoked Bacon Maple Syrup and Garnished with Blueberries

Pigs in a Blanket

Pork Sausage Put to Bed in a Large Buttermilk Pancake Served with Pee Wee Potatoes

Johnny's Lolliwaffles

Three Waffles on a Stick with Salted Caramel, Lemon Custard, Raspberry Coulis & Whipped Cream. Make it a Combo with 2 Eggs and Bacon or Sausage

Hillcrest Toast

Grilled Ciabatta, Smashed Avocado, Pickled Onions, Red Radish, Sea Salt, Chopped Basil

GM Market Sandwich

Fresh Fennel & Sausage Patty, Gruyere Cheese, Scrambled Eggs, Sliced Tomato & Green Onion. Served with Pommes Frites or Pee Wee Potatoes

Two Egg Breakfast

Two Farm Free Range Eggs Any Style, Served with Herb Roasted Pee Wee Potatoes, Fresh Fruit & Grilled Bread

Smoked Salmon Box

Chilled Fresh Smoked Salmon, Chive Mascarpone, Sea Salt Capers, Fresh Fruit, Grilled Ciabatta

GM TRIED & TRUE 3

Cerrillos Chilaquiles

Fried Corn Tortillas, Gourmet Chorizo, Hatch Chile Salsa Verde, Queso Fresco, Piquillo Peppers, Scrambled Eggs, Onions, Avocado, Fresh Cilantro, Cherry Tomatoes, Cilantro Sour Cream

Smoked Beef Brisket Hash

House Smoked Beef Brisket, New Potatoes, Smoked Bacon, Onions, Charred Kale, Cherry Tomato, Red Piquillo Pepper Hollandaise, Two Poached Eggs, Grilled Bread

Vegan Hash

Cinnamon Glazed Sweet Potatoes, Pee Wee Potatoes, Charred Kale, Tomato, Mushrooms, Market Onion, Garlic, Avocado, Cilantro, Harissa

SILVER DOLLAR PANCAKES 5

Peanut Butter & Fried Banana

Fruity Pebbles

Traditional Buttermilk & Whipped Cream

Blueberry

Chocolate Bacon

SCRAMBLE MELTS 3

California Chorizo

Gourmet Chorizo, Piquillo Peppers, Onions, Fresh Cilantro, Cilantro Sour Cream, Cheddar Cheese

Market Seasonal Zucchini

Sundried Tomato, Caramelized Onions, Italian Parsley, Goat Cheese

Hardwood Smoked Bacon

Smoked Bacon, California Avocado, Fresh Basil, Tomato & Mozzarella Cheese

SANDWICHES & BURGERS 4

Great Maple BLT

Smoked Bacon, Lettuce, Tomato, Mayo, Fresh Bakery Bread. Add Fresh Avocado for an additional charge.

Great Maple French Dip

Slow Roasted Ribeye, Onion Au Jus, Crispy Onions, Horseradish Sour Cream, French Roll.

Steak House Grass Fed Beef Burger

Fresh Bakery Bun, Lettuce, Onion, Tomato, Aioli. All Burgers Served with Choice of Mixed Greens or Pommes Frites. Add-ons: Gruyere, Vermont White Cheddar, Mountain Goat Cheese, Fresh Avocado, Smoked Bacon. Make it a Beyond Burger - just ask!

Smoked Beef Brisket Sandwich

Served on a Fresh Bakery Bun with Bar B'Que, Horseradish Sour Cream and Crispy Tobacco Onions. Served with Pommes Frites or Mini Salad. Add Fried Jalapeños or Smoked Bacon.

SALADS 2

Kale & Quinoa Salad

Fresh Curly Kale, Toasted Pine Nuts, Red Onion, Quinoa, Cherry Tomato, Shaved Pecorino Cheese, Shallot Vinaigrette

Fresh Organic Butter Lettuce

Sundried Cranberries, Feta Cheese, Cucumber, Shallot Vinaigrette

FROM THE BAKERY 1

Maple Bacon Doughnuts

Made To Order With Our Signature Maple Bacon Glaze

SIDES 4

Smoked Bacon

Salted Caramel Bacon

Pork Sausage

Chicken Apple Sausage

KIDS 1

Brunch Kids Meal

Buttermilk Silver Dollar Pancakes, Scrambled Eggs & Hardwood Smoked Bacon

SIGNATURE BLOODY MARYS 6

GM House Mary

Green Mark Vodka, Mary Mix, Spices, Salt Rim, Green Olives, Ground Pepper Spicy Okra

Famous Pickle Mary

Tito's Texan Vodka, House Mary Blend, Spices, Salt Rim, Pickle Juice, Yes a Big O' Pickle

English Garden Mary

Organic Cucumber Vodka, Tomato Juice, Green Tabasco, Cilantro, Cucumber, Pickled Carrot, Salt & Pepper Rim

The Guadalupe Mary

St. George Green Chile Vodka, Tomato Juice, Sea Salt, Ground Pepper, Fresh Lime, Worcestershire, Cilantro

Old School Mary

Green Mark Vodka, Tomato Juice, Salt, Pepper, Tabasco, Worcestershire, Celery Stalk

SD Michelada

Clamato, Lager Beer, Fresh Lime, Tabasco, Worcestershire, Tajín Rim

MIMOSAS 6

Fresh Orange Juice Mimosa

Caramelized Pineapple

Lemon Lavender

Napa Pear & Poire William

White Peach Bellini

Blood Orange & Thyme

LEMONADE 2

GM Lemonade

Lavender Lemonade

JUICES 2

American Orange Juice

Organic Apple Juice

SODAS 1

Fountain Sodas

TEA 6

GM Brewed Iced Tea

Bad Bromance

Nettle Leaf, Carrot Chips, Ginger & Oregon Peppermint. Blended with Love in San Francisco by T-We Tea

Foggy Morning Brekkie

Indian Assam Black Tea, Chinese Keemun Black Tea, Sri Lankan Ceylon Black Tea, Vanilla Bean. Blended with Love in San Francisco by T-We Tea

Sippin Pretty

Nettle Leaf, Lemon Verbena, Rose Petals, Egyptian Chamomile, Oregon Spearmint. Blended with Love in San Francisco by T-We Tea

Sex Pot

Chinese Hubei Jade Green Tea, California Orange Peel, Elderflower Blossoms. Blended with Love in San Francisco by T-We Tea

Guurl Grey

Sri Lankan Ceylon Black Tea, Indian Assam Black Tea, California Orange Peel, Jasmine Blossoms, Essential Oil of Bergamot. Blended with Love in San Francisco by T-We Tea

ESPRESSO 6

Double Espresso

Double Shot Cappuccino

Double Shot Latte

Double Shot Mocha

Topped with Fresh Whipped Cream

Hot Chocolate with Whipped Cream

Salted Caramel Espresso Budino con Panna

COFFEE 1

House Blend Fair Trade Coffee

STARTERS 7

Mini English Popovers

whipped honey butter

Portobello Mushroom Fries

fresh crusted portobello mushroom spears, red pepper flake, pesto aioli

Crispy Calamari

caper tartar, chili flake, mixed olives

Pistachio Baked Brie

apricot chutney, mini greens, grilled ciabatta, balsamic drizzle

Fresh Tuna Poke Tostadas

raw yellowfin tuna, crispy blue corn tortilla, red onion, cucumber, avocado, sesame seeds, cilantro, chipotle lime mayo, avocado dressing

Winter Lobster Bisque

mini truffled grilled cheese, truffle oil, cut chive

Grilled Halloumi & Cherry Tomato

grilled halloumi greek cheese, market cherry tomato, parsley, lemon vinaigrette, red onion, mixed olive, crouton and balsamic reduction

SEASONAL PLATES 15

Salted Caramel Slow Cooked Pork Ribs

slow roasted pork ribs, butter mashed potatoes, apple slaw, bacon vinaigrette, smashed corn nuts

Fresh Turkey Bolognese

fresh pappardelle pasta, ground turkey, carrots, tomato, splash of cream, pecorino cheese

Buttermilk Fried Chicken Dinner

fried buttermilk and tarragon soaked chicken thigh & breast, thyme pan gravy, fall cabbage slaw, buttered mashed potatoes

English Shepard's Pot Pie

slow cooked ground lamb with english peas, root veggies, flakey butter pie crust, served on a nest of mashed potatoes, crowned with rosemary jus gravy and asparagus

Duck Confit Risotto

slow turned risotto, duck confit, caramelized butternut squash, mustard frill, grilled asparagus, pomegranate seed, red wine jus, shaved pecorino

Winter Salmon Milan

pan-seared seasonal salmon, buttered spinach, sundried tomato pesto, fresh fennel & basil, parmesan

Moroccan Vegan Hash

cinnamon & brown sugar dusted sweet potatoes, toasted quinoa, charred tomato, crispy brussels sprouts, mushroom, sweet onion, tempura avocado, harissa, pomegranate seeds

Free Form Garden Lasagna

fresh made-to-order pasta sheets, spinach, sundried tomato, cremini mushrooms, toasted garlic, bechamel, ricotta cheese, italian herb, melted mozzarella, garlic bread

Great Maple French Dip

slow roasted ribeye, onion au jus, crispy onions, horseradish sour cream, french roll, served with pommes frites or mini salad

Great Maple Grass Fed Burger

Grilled with gruyere cheese, lettuce, tomato, red onion, aioli, brioche bun. Served with mixed greens or pommes frites

GM Ground Turkey Burger

fresh blended turkey patty, fontina cheese, fresh arugula, aioli, market onion balsamic marmalade, griddle brioche bun, served with pommes frites or mini salad

Paris Open Faced Wagyu Burger

american wagyu burger patty, single piece of griddled brioche, topped with brandy au poivre sauce, dollop of mashed potatoes, crispy tobacco onions

West Coast Fish Street Tacos

crispy fried fresh cod, corn tortillas, cabbage, jalapeño crema, cilantro, hatch chile salsa verde, served with elote with chipotle mayo and tortilla chips

Fridays: Rosemary Roasted Prime Rib

served on Friday nights only. slow cooked & fresh cut prime rib, smashed butter potatoes, au jus gravy, seasonal veggies

Saturdays: French Toast Logs & Fried Chicken

"a touch of brunch at night" - served on Saturday nights only. our famous french toast logs with buttermilk fried chicken, pan gravy, syrup, and powdered sugar

SPECIALTY COCKTAILS 16

The Front Porch

Firefly north carolina sweet tea vodka, fresh pressed lemon juice, house sweet on the rocks

GM Honey Mule

Muddled fresh mint, stoli honey vodka, fresh lime, ginger beer in a signature bear glass

Midnight Pineapple

Fords dry gin, caramelized pineapple, fresh lime, cucumber, splash of soda on the rocks

Guilty Sage

Fords dry gin, noilly prat vermouth, fresh orange citrus, fresh awakened sage, served up

Strawberry Vanilla Daiquiri

Matusalem rum, madagascar vanilla liquor, fresh lime, strawberry puree, served up

Mai Tai #2

Aged estate rum, cointreau, fresh lime presse, orgeat, house sweet, rocks glass, ice, mint garnish

Clean Margarita

Arette silver blue agave tequila, fresh lime, organic agave, cointreau float, ice block, sea salt rim

Ancho Chile Mango Margarita

Arette silver blue agave tequila, ancho reyes licor, mango puree, organic agave, on the rocks with a salt & spice rim

The Great Bergamot

Bergamot orange vodka, fresh lemon, agave, canton ginger liqueur, pineapple juice, ice block, fresh rosemary

Chanilla Drop

Fresh vanilla bean infused green mark vodka, lemon presse, house sweet, sugar fired lemon garnish

Two of a Pear Martini

Grey goose poire vodka, napa pear puree, poire william liqueur, served up with pear slice and cinnamon stick

Organic Cucumber Collins

Organic square one cucumber vodka, fresh cucumber, fresh lime wedge, soda water

Standard Mule

Green mark vodka, fresh lime, ginger beer, mint garnish, copper mug

Blue Bulleit

Bulleit bourbon, sugared blueberry, lemon juice, shaken and strained over ice

Johnny's Kentucky Spirit

Buffalo trace bourbon, house smoked blackberries, fresh sage, french sugar cube, bitters

Fired Orange Old Fashioned

George dickel rye, sugar fired orange slices, sugar cube, bitters

BEERS 6

Kronenbourg 1664, Lager, France

Stone, Delicious IPA, San Diego

The Fall, Green Hat IPA, San Diego

The Fall, Pilsner, San Diego

Allagash, White, Maine

Old Speckled Hen, English Ale, England