



April 27, 2024

Sunday Brunch Menu

Chilaquiles Verde \$19

HOUSEMADE WHITE CORN CHIPS TOSSED IN SALSA VERDE
TOPPED WITH OAXACA CHEESE, LIME CREMA, PICKLED RED ONIONS, AVOCADO
AND CILANTRO TOPPED WITH TWO SUNNYSIDE EGGS

Stuffed Brioche Sandwich \$20

EGGS SCRAMBLED WITH CREAM CHEESE AND CHIVES, BACON,
NESTLED INTO SLICED BRIOCHE
TOPPED WITH SRIRACHA SAUCE
SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES

Quiche Lorraine \$18.50

HAM, GRUYERE, AND A TOUCH OF NUTMEG
TOPPED WITH SOUR CREAM
SERVED WITH BREAKFAST POTATOES OR FRESH FRUIT

Eggs Florentine \$18

SCRAMBLED EGGS WITH SPINACH BROCCOLI, GREEN ONIONS, JALAPENOS,
CHEDDAR, AVOCADO AND LIME CREMA
SERVED WITH SOURDOUGH TOAST

Grilled Chorizo Breakfast Burrito \$19.50

WITH SEASONED POTATOES, SAUTEED RED PEPPERS AND ONIONS,
OAXACA CHEESE, SCRAMBLED EGGS, AVOCADO AND A LIME CREMA
SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES

Eggs Benedict \$20

POACHED EGGS, APPLEWOOD SMOKED HAM ON SOURDOUGH TOAST, HOLLANDAISE,
SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES

The Hangover \$18.50

BREAKFAST POTATOES, SCRAMBLED EGGS, PICO DE GALLO, PEPPERS & ONIONS,
HOLLANDAISE SAUCE, AVOCADO AND TOPPED WITH GREEN ONIONS

Granola Bowl \$15

VANILLA GREEK YOGURT, RASPBERRIES, BANANAS, KIWI,
ALMONDS, CHIA SEEDS, AND COCONUT WITH AN AGAVE DRIZZLE

Avocado Toast \$12

SLICED AVOCADOS ON A NATIVE GRAIN BREAD
TOPPED WITH SRIRACHA, LEMON ZEST, SESAME SEEDS AND MICROGREENS.
ADD POACHED EGGS \$6

Belgian Waffle \$18

TOPPED WITH STRAWBERRIES, BANANAS, CANDIED PECANS,

LEMON ZEST, AND VANILLA BEAN WHIPPED CREAM