

April 7, 2024

Third Ever Sunday Brunch Menu

Chilaquiles Rosa \$19

HOUSEMADE WHITE CORN CHIPS TOSSED IN SALSA ROSA AND TOPPED WITH OAXACA CHEESE, LIME CREMA, PICKLED RED ONIONS 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

French Omelet \$18

WITH CRÈME FRAICHE AND CHIVES
SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES

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