



## Sunday Brunch Menu

### Stuffed Brioche Sandwich \$20

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

### Chilaquiles Verde \$19

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

### 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 Florentine \$19

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

### Crab Cakes Benedict \$28

POACHED EGGS, HOUSEMADE CRAB CAKES, ON AN ENGLISH MUFFIN, HOLLANDAISE,  
SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES

### Eggs Benedict \$20

POACHED EGGS, APPLEWOOD SMOKED HAM ON AN ENGLISH MUFFIN, HOLLANDAISE,  
SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES

### Quiche Lorraine \$18.50

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

### The Hangover \$18.50

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

### Granola Bowl \$15

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

### Heirloom Tomato Avocado Toast \$14

SLICED AVOCADOS ON A NATIVE GRAIN BREAD  
MICRO ITALIAN HERBS, PARMESAN, AND A BALSAMIC REDUCTION  
ADD EGGS \$6

### Belgian Waffle \$18

TOPPED WITH FRESH BLUEBERRIES, LEMON ZEST AND VANILLA BEAN WHIPPED CREAM