

# BRUNCH MENU

Served Sundays from 10 am until 2 pm.

## Cocktails

<b>Morning Toast</b> \$14	<b>Bottomless Mimosas</b> \$18	<b>The Bloodys</b>
Basil Hayden Toast Bourbon, maple syrup, orange bitters with waffle garnish	Orange Juice & Champagne Limit 2 hours per person. Selfishness encouraged, no sharing, please	Our house spicy tomato juice blend, a spicy seasoned rim with a green onion garnish.
<b>Brew-tiful Day</b> \$8	<b>Mimosa Layover</b> \$24	Pick your poison: \$10
Shankys Whip, cinnamon syrup, creamer, cold brew coffee, topped with whip cream and cinnamon dust	Bottle of Champagne, and your choice of 3 juice mini carafes (Orange, Cranberry, Pink Grapefruit, or Pineapple Juice)	Mary (Wheatley Vodka)
<b>Senora Marmalade</b> \$13	<b>Shrubmosa</b> \$8	Spicy Mary (St. George Green Chile Vodka)
Masuve Reposado Tequila, dry curacao, house made orange marmalade, and lime. Make it spicy with Ghost Tequila	Beermosa made with Four Hands Full Life Lager and our seasonal shrub.	Maria (Arette Blanco or Banhez Mezcal)
<b>SANC 98</b> \$14		Spicy Maria (Ghost Tequila)
Empress 1908 Gin, Seasonal fruit syrup, lemon, and champagne		Widow (Four Roses)
		<b>Bloody Mary Charcuterie</b> \$6
		All your favorite Bloody Mary toppings on a mini charcuterie board, such as bacon, cheese cubes, olives and more!

## Egg Dishes

<b>Spinach Mushroom Omelet</b> \$12	<b>Caprese Omelet</b> \$12	<b>Eggs Flamenco</b> \$16.50
A six-egg omelet, filled with spinach, mushrooms and Manchego cheese, served with Spanish seasoned skillet fried potatoes, toast and fruit Sub egg white add \$4	A six-egg omelet, filled with mozzarella, tomato, basil and drizzled with balsamic glaze. Served with Spanish seasoned skillet fried potatoes, toast and fruit Sub egg white add \$4	Tomato sauce base, chorizo, seasoned potatoes, peppers and onions in cast iron with two sunny-side-up eggs
<b>Chorizo Queso Omelet</b> \$13	<b>Cheese Omelet</b> \$9.50	<b>Bacon 'n' Eggs-</b> \$12
A six-egg omelet, filled with ground chorizo, onion, and our famous queso blanco. Served with Spanish seasoned skillet fried potatoes, toast and fruit Sub egg white add \$4	A six-egg omelet, filled with Cheese Served with Spanish seasoned skillet fried potatoes, toast and fruit. Sub egg white add \$4	Two strips of bacon and two eggs the way you like 'em, with Spanish seasoned skillet fried potatoes, toast and fruit 11
<b>Brunch Loaded Potato Skins</b> \$12		<b>Filet 'N' Eggs</b> \$24
[small plate] Potato skins loaded with cheese, guacamole, bacon and a fried egg		Two hand-cut filet mignon medallions and two eggs the way you like 'em, with Spanish seasoned skillet fried potatoes, toast and fruit

## Brunch a la Carte

Filet Mignon \$18    Bacon \$3.50    Eggs (2) \$4.50    Toast \$2    Biscuit \$3    Side of Fruit \$4    Brunch Potatoes \$4

## Sweet and Savory

<b>Fruit and Yogurt Parfait-</b> \$7	<b>Monte Cristo</b> \$11	<b>Biscuits and Chorizo Gravy</b> \$12
(small plate) Seasonal Fruit Variety and granola a top vanilla Greek Yogurt	Ham with a variety of cheeses on Texas toast, dipped in waffle batter and deep fried. Dusted with powdered sugar and drizzled with house-made raspberry compote	Two giant, flaky biscuits topped with house made chorizo gravy
<b>Fruity Belgian</b> \$9.50	<b>Plain Belgian</b> \$6.50	<b>Chicken &amp; Waffle</b> \$14
A large Belgian waffle topped with whipped cream, bananas, blueberries, raspberries and strawberries	A large Belgian waffle	A large Belgian waffle with chili lime battered and fried chicken drizzled with syrup

## Small Plates

<b>Papas Fritas</b> \$8.50	<b>Bocadillo</b> \$13	<b>Cuban Chicken sliders</b> \$11
Seasoned French fries with Queso Blanco (Add chorizo 3.50)	Smoked ham, melted Manchego cheese, with grilled red pepper and smoked Spanish paprika aoli on Ciabatta bread	Mojo battered chicken breast topped with bacon aioli, Monterey Jack cheese & crispy plantains
<b>Bacon Wrapped Dates</b> \$12.50	<b>Tostones</b> \$10	<b>Frita Sliders</b> \$11.50
Stuffed with Spanish chorizo & pepper jack cheese; with apple chipotle sauce drizzle	House-made plantain chips; served with a side of black bean refritos and tangy citrus garlic herb mojo	Traditional Cuban pork & beef chorizo sliders topped with Monterey jack cheese & crispy Yukon gold potatoes; served on a Cuban sweet roll & garnished with chimichurri
<b>Platanos Mozzarella</b> \$9.50		
Baked plantains, topped with mozzarella, finished with guava jelly		

†Our plates are served tapas style –individually served as soon as they are prepared to ensure the freshest plates possible.

20% gratuity will be added to parties of 6 or more

