

# BRUNCH

**Sanctuaría!**  
WILD TAPAS



Served Sundays from 10am to 2pm

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

## Cocktails

M.O.F.A.F. \$13

We add pure maple syrup to your favorite epic Elijah Craig old fashioned for a brunch twist, with a waffle garnish

Bottomless Mimosas \$18

Limit 2 hours per person. Selfishness encouraged, no sharing, please 18

Verde Bloody Mary \$8

Inspired by Diablito's Verde Salsa made with green tomatillos and a blend of spices, Wheatley Vodka and a spicy rim with a green onion garnish

The Bloodys

Our house spicy tomato juice blend, a spicy seasoned rim with a green onion garnish.

Pick your poison:

Mary (Wheatley Vodka): \$8

María (Arette Blanco or Banhez Mezcal): \$10

Widow (Four Roses): \$8

Bloody Mary Charcuterie \$4

All your favorite Bloody Mary toppings on a mini charcuterie board, including bacon, cheddar cheese cubes, olives and more!

## Egg Dishes

Spinach Mushroom Omelet \$11

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 \$2.

Eggs Flamenco \$16

Tomato sauce base, spicy cured Spanish salami, peppers and onions in cast iron with two sunny-side-up eggs

Brunch Loaded Potato Skins \$10

[small plate] Potato skins loaded with cheese, guacamole, bacon and a fried egg

Chorizo Queso Omelet \$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 2

Bacon 'n' Eggs- \$11

Two strips of bacon and two eggs the way you like 'em, with Spanish seasoned skillet fried potatoes, toast and fruit 11

Filet 'N' Eggs \$22

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    Eggs (2) \$3    Toast \$2  
Biscuit \$3    Side of Fruit \$4    Brunch Potatoes \$4

## Sweet and Savory

Fruit and Yogurt Parfait- \$6

(small plate) Bananas, blueberries, raspberries, strawberries and granola a top vanilla Greek Yogurt

Monte Cristo \$9

Ham, turkey, white and American cheeses on white bread, dipped in waffle batter and deep fried. Dusted with powdered sugar and served with a side of house-made raspberry compote.

Fruity Belgian \$9

A large Belgian waffle topped with whipped cream, bananas, blueberries, raspberries and strawberries.

Biscuits and Chorizo Gravy \$9

Two giant, flaky biscuits topped with house made chorizo gravy

## Small Plates

Papas Fritas \$15

Seasoned French fries with Queso Blanco 8 (Add chorizo 5)

Bocadillo \$12

Smoked ham, melted Manchego cheese, with grilled red pepper and smoked Spanish paprika aoli on Ciabatta bread

Cuban Chicken sliders \$10

Mojo battered chicken breast topped with bacon aioli, Monterey Jack cheese & crispy plantains

Bacon Wrapped Dates \$12

Stuffed with Spanish chorizo & pepper jack cheese; with apple chipotle sauce drizzle

Tostones \$10

House-made plantain chips; served with a side of black bean refritos and tangy citrus garlic herb mojo

Frita Sliders \$11

Traditional Cuban pork & beef chorizo sliders topped with Monterey jack cheese & crispy Yukon gold potatoes; served on a Cuban sweet roll & garnished with chimichurri

Platanos Mozzarella \$9

Baked plantains, topped with mozzarella, finished with guava jelly

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