

# SUNDAY BRUNCH

SUNDAYS  
9AM-4PM

HOUSE  
RESTAURANT

## HAPPY SUNDAY FUNDAY!

- 01 BLUEBERRY + COCONUT SMOOTHIE BOWL / \$145  
Bananas, Blackberries, Blueberries, Granola & Coconut.
- 02 FRENCH TOAST / \$165  
Brioche With Bananas And Strawberries + Warm Maple Syrup.
- 03 PANCAKES / \$140  
House-Made Mix With Yogurt, Cottage Cheese And Lemon. Blackberries + Warm Maple Syrup.
- 04 "BACON & EGGS" WAFFLES (3) / \$185  
With Sunny Side Up eggs, Bacon And Maple Syrup.

## EGGS

- 01 EGGS BENEDICT / \$155  
Poached Eggs On A Rustic Bread, Chipotle Hollandaise Sauce, Pork Terrine + Paprika Potato Wedges.
- 02 PARISIAN OMELET / \$167  
Gruyere Cheese, Turkey Breast, Wild Mushrooms. With Potatoes Au Gratin And Arugula & Balsamic Salad.
- 03 PESTO OMELETTE / \$135  
Gouda Cheese, Mushrooms, Spinach And Jalapeño. Over Pesto And Mushroom Sauce.

04 HUEVOS RANCHEROS "SHAKSHUKA" / \$125  
Sunny Side Up Eggs, "Longaniza" (Spicy Mexican Sausage similar to Chorizo), Black Beans, Fresh Salsa, Gouda Cheese & Fried Tortillas.

05 "BORICUA" EGGS / \$145  
Sunny Side Up, Fried Plantains, Red Bell Pepper, Sausage & Chorizo. With Rustic Grilled Bread.

- 06 CALIFORNIA SCRAMBLE / \$160  
3 Scrambled Eggs With Cheddar Cheese. Veal Sausage Glazed With Maple And Cilantro. Bacon + Rosemary Potatoes.

07 CHILAQUILES AFROMEXICANOS / \$165  
Avocado, Onions, Cheese & Mexican Cream. Fried Plantains, Rice And Black Beans. Topped With Sunny Side Up Eggs.

## CARNE

- 01 RIB-EYE STEAK TACOS (3) / \$195 (120 G)  
On Charred Corn Tortillas. Port Salut, Fresh Mozzarella & Blue Cheese. Arugula, Balsamic Vinegar Reduction + Pear And Jalapeño Salsa.
- 02 CECINA DE YECAPIXTLA / \$185 (140 G)  
A Local's Traditional Favorite. Salted, Air-dried And Grilled Carne Asada. Grilled Onions, Black Beans, Fresh Cheese, Mexican Sour Cream, Guacamole + Salsa Verde.
- 03 ARRACHERA (MEXICAN FLANK STEAK) / \$195 (230 G)  
Potatoes & Chimichurri.

## SANDWICHES, BURGER & SUCH

- 01 CROQUE MADAME / \$175  
Ham, Bacon And Grilled Gouda Cheese Sandwich. With Mushrooms, Mozzarella And Spinach Sauce. Topped With A Fried Egg.
- 02 BREAKFAST WRAP / \$125  
Eggs, Cheddar, Tomato, Red Onion, Avocado And Spicy Sriracha Sauce. In Flour Tortilla. With Country Potatoes.

03 BAGEL & LOX / \$ 155  
Toasted Poppy Seed Bagel with Cream Cheese, Goat Cheese, Capers, Cucumber, Tomato, Onion, Mustard Sprouts, Tzatziki.

- 04 AVOCADO TOAST SANDWICH (VEG) / \$169  
Grilled Toast, Avocado, Mozzarella, Pesto & Arúgula. With Potato Wedges & Celery And Serrano Pepper Dressing.
- 05 AVOCADO-CUCUMBER TUNA SALAD SANDWICH / \$195  
Albacore Tuna, Sweet Pepper Mayo And Mustard Relish On Olive Oil Grilled Rustic Bread. With Side Of French Fries Or Arugula-Lime Salad.

06 BREAKFAST BURGER / \$175  
English Muffin, Ground Beef (100 grms), Sunny Side Up Egg, Cheddar Cheese, Whiskey & Bacon Jelly. With Country Potatoes.

07 LUNCH BURGER \$ 175  
Grilled Pork Belly (150 grms), Guacamole, Caramelized Onions, Grilled Tomato, Arúgula, Charred Serrano Peppers & French Fries.

## PESCADO

- 01 SHRIMP TACOS (3) / \$195 (90 G)  
Beer Battered Shrimp With Coleslaw Relish, Mayo & Sriracha Dip.
- 02 CEVICHE PLAYA / \$195 (90 G)  
Sea Bass Marinated In Lime + House Spices.

# SUNDAY BRUNCH

SUNDAYS  
9AM-4PM

HOUSE  
RESTAURANT

## CHEESE BOARD / \$295

Chef's Selection Of Cheeses And Fresh Fruits.  
Crosthini And House Made Jams.

## SALADS

- 01 COBB SALAD / \$265  
Lettuce, Watercress, Tomato, Celery,  
Grilled Chicken Breast, Hard-Boiled Egg,  
Bacon, Avocado, Roquefort & Chives.
- 02 SONOMA SALAD / \$160  
European Mixed Greens, Green Apple,  
Caramelized Walnuts, Fresh Berries Oil-Dressing  
And Rosemary Crouton With Warm Goat Cheese.

## LIGHT STUFF / \$75

- 01 YOGURT  
With House Made Granola, Honey + Fresh Mango.
- 02 FRUIT BOWL (Seasonal)
- 03 HOUSE MADE GRANOLA  
Served With Ice Cold Milk + Bananas.

## SIDES

- 01 BAGEL / \$50  
Cream Cheese, Tomato And Onion.
- 02 BACON / \$55
- 03 AVOCADO / \$30
- 04 RUSTIC BREAD WITH HOMEMADE JAM AND  
ARTISANAL BUTTER / \$45
- 05 PASTRIES / \$48 Pieza.

## BRUNCH COCKTAILS

- 01 WHAT'S UP DOC? / \$105  
Carrot Juice, Gin, Ginger, Lime, Cayenne Pepper,  
Agave Nectar.
- 02 GOOD MORNING SUNSHINE! / \$105  
Orange And Grapefruit Juice, Vodka, Soda &  
Campari.
- 03 MIMOSAS  
OJ \$150 / Strawberry \$159 / Pineapple &  
Grapefruit \$150
- 04 CLAMATO / \$35  
Salsas, Tabasco, Lime & Salt

## WELLNESS BEVERAGES

- 01 YOUNG COCONUT + STRAW / \$95
- 02 REVIVE 10 (GREEN JUICE) / \$55  
Kale, Mint, Ginger, Celery, Turmeric.
- 03 GLOW / \$62  
Carrot Juice, OJ, Ginger, Cayenne Pepper.
- 04 L.A. SHAKE / \$75  
Almond Milk, Banana, Peanut Butter.
- 05 GOLDEN LATTE / \$77  
Almond Milk, Turmeric, Ginger, Agave  
Nectar, Black Pepper And Cinnamon.
- 06 WAKE ME UP SHOT / \$30  
Ginger, Turmeric, Lemon Juice,  
Cayenne Pepper.

## SMOOTHIES

- 01 BANANA SMOOTHIE / \$79  
Banana, Apple Juice, Honey + Natural Yogurt
- 02 VERY BERRY SMOOTHIE / \$95  
Blackberries, Strawberries, Banana + Honey
- 03 GO MANGO SMOOTHIE / \$79  
Mango, Pineapple, Orange Juice + Honey

## JUGOS

ORANGE / \$50  
GRAPEFRUIT/GUAVA / \$65

## CAFÉ & HOT BEVERAGES

BOTTOMLESS CUP OF COFFEE / \$45  
MEXICAN HOT CHOCOLATE / \$58  
MILK / \$45

## ESPRESSO BAR

\*100% ARABICA.



AMERICANO / \$45  
LATTE / \$60  
CAPPUCCINO / \$60  
CAFÉ CON LECHE / \$60  
FRENCH PRESS / \$63

## TEA

MR. SMITH TEA / \$75  
(We Proudly Offer A Variety Of Imported Mr. Smith Teas)  
LEMONGRASS / \$60  
YERBA BUENA / \$60  
CHAMOMILE / \$45