

Cielos

Executive Chef
Miguel Heredia

BRUNCH

11:00AM - 2:00PM
\$28 PER PERSON

FRESHLY BAKED BREAD BASKET

Barrio Bread, Danishes, Assorted Breakfast Breads, Coffee Cake

STARTERS

Choice of one

FRESH SEASONAL FRUIT

HOUSE SALAD

Artisanal Field Greens, Heirloom Tomatoes, Shaved Red Onion, Cucumber Roasted Pepper Vinaigrette

GAZPACHO

Roasted Garlic, Peppers, Tomato, Cream

FRESH SHRIMP & SCALLOP CEVICHE

ENTREES

Choice of one

SOUTHWEST EGGS BENEDICT

Chorizo, Caramelized Onions, Smoked Paprika Hollandaise, Roasted Tomato, Lodge Potatoes

WEEKLY ROTATING QUICHE & OMELETS

Seasonal Ingredients, Lodge Potatoes

BBQ BRISKET & CHICKEN PLATTER

Charro Beans, Cornbread, House Slaw, Lodge French Fries

SMOKED SALMON CHEF'S BOARD

Spiced Nuts, House-Made Jam Spread, Cream Cheese, Dried Fruit, Crostini

WEEKLY ROTATING DESSERTS

Standard menu subject to change. A 20% service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.