

Brunch at



Saturday and Sunday  
8.00 am to 3.00 pm

### Strawberry and Ricotta–Stuffed French Toast

Served with Applewood–Smoked Bacon, Black Forest Ham or Chicken Apple Sausage  
Substitute Fresh fruits 1

### Lemon Ricotta Pancakes

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Substitute Fresh fruits 1

### Chorizo Scramble

Scrambled Pork Chorizo with Migas, Green Onion, Tomato, Mozzarella, with Cumin  
Savory Black Beans

### Huevos Rancheros

Over–Easy Eggs on Homemade Corn Tortillas with Savory Black Beans, Roasted Tomato and Mango Salsa, Guacamole and  
Crema Fresca

### Chile Relleno

Stuffed Chile Pasilla with Queso Fresco, Roasted Tomato Salsa, Savory Black Beans, HomeMade Corn Tortillas, with two  
Poached Eggs

### Crab Cakes Benedict

Two Poached Eggs topped with Chipotle Hollandaise Sauce, Roasted Tomatoes and Garlic Potato Cake

### Prosciutto Bruschetta

Thin–Sliced Prosciutto and Spinach Topped with Poached Eggs on Rustic Sourdough with Dijon Vinaigrette, served with House  
Griddle Potatoes or Organic Greens

### Flank Steak and Eggs

Two Eggs any style, House Griddle Potatoes and Toast

### Ceviche Benedict

Shrimp and Tilapia Ceviche, Cucumber, Cilantro, Tomato with Roasted Pepper, Coconut Sauce, Avocado served with House  
Grilled Potatoes or Organic Greens

### Smoked Salmon Hash | Corn Beef

Roasted Bell Pepper, Grilled Onions Topped With Two Poached Eggs, Hollandaise Sauce and Toast

*Chef Blanca Arechiga*

18% gratuity added for parties of six or more