



# BRUNCH

Served 10a to 2p  
Saturday + Sunday

## SWEET!

<b>Pain Perdu</b>	10
Orange Custard Drenched Baguette Seared + Baked   Topped with Pecans, Pomegranate, Orange Supremes Served with Butter + Mescal Maple Syrup	
<b>Funnel Cake Monte Cristo</b>	12
Sliced Deli Ham and Turkey with Swiss Cheese Battered and Fried   Served Over Macerated Berries   Dusting of Powdered Sugar	
<b>Yogurt Brûlée</b>	9
Vanilla Greek Yogurt   Brown Sugar Torched   Served with Granola + Berries	

## SPRING PROSECCO PAIRING

<b>Ruffino Prosecco Sparkling Wine   Italy</b>	
<b>By the Glass</b>	
Fresh Squeezed Orange Juice	5
Grapefruit Juice	5
Strawberry Puree	6
Blood Orange Juice	6
Chambord	7
<b>By the Bottle   Half Liter of Juice</b>	
Ruffino Prosecco Sparkling Wine	27
Candoni Prosecco D.O.C. Brut	37

<b>Avocado Toast</b>	9
Grilled Ciabatta with Pressed Avocado Topped with a Pomegranate + Radish Slaw and two farm fresh eggs any style	

<b>Breakfast Burrito</b>	11
Scrambled Farm Fresh Eggs, House-Made Chorizo Potato Hash   Cheddar Cheese   Pico de Gallo   Poblano Crema   Served with Black Beans	

<b>Vegetarian Omelet</b>	12
Mushrooms + Arugula + Tomato + Swiss Cheese Served with Potato Hash	

<b>Brisket Moco</b>	13
Smoked Brisket topped with two fried eggs Served over Basmati Red Quinoa and Rice Topped with Mushroom Beef Gravy & Crispy Onions	

<b>Chile Verde Quiche</b>	13
Braised Pork + Fresh Roasted Tomatillos Garlic, Gruyere Cheese & Cilantro Served with Fresh Greens and House Vinaigrette	

<b>Huevos Rancheros</b>	12
Two Farm Fresh Eggs served with Red Guajillo Salsa, Black Beans, Queso Fresco, Pickled Onions   Served with Crispy Corn Tortillas	

### The Benedicts...

<b>La Mirada Benedict</b>	11
Black Forest Ham + Poached Egg Served on a Toasted English Muffin Chipotle Hollandaise   Potato Hash	

<b>B.B.Q. Benedict</b>	11
Pulled Pork + Poached Egg + Green Onion Charred Tomato Hollandaise   Potato Hash	

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with your Server.

<b>Aguachile</b>	12
Lime + Orange Juice Marinated Shrimp Avocado, Cilantro, Cucumber and Red Onion Served with Tortilla Crisps	

<b>Nicoise Salad</b>	13
Seared Tuna, Haricot Vert, Grape Tomatoes Fingerling Potatoes, Field Greens Topped with Anchovies + Boiled Quail Egg Balsamic Vinaigrette	

<b>Chicken + Waffles</b>	12
Fried Chicken Breast served over a Pearl Sugar Waffle with Guajillo Butter and Maple Syrup	

## CRAFTED TABLE SIDE

<b>Guacamole</b>	8
Fresh Avocado Smash   fresh diced tomatoes Chopped onions, Cilantro, Lime Juice House made Tortilla Chips	

### Bloody's

You choose your ingredients from the type of  
Tomato Juice to the level of Spice

<b>The Mary</b>	9
-----------------	---

<b>The Maria</b>	9
------------------	---

## BEVERAGES

Assorted Hot Teas	3.75
Coffee or Decaf	3.75
Juice   Apple, Cranberry, Orange	4
Iced Tea   Plain, Peach, Raspberry	3.50
Lemonade	3
Sodas	3
Sparkling Water   Small	3.50
Sparkling Water   Large	7

An 18% gratuity may be added to parties of six or more.