



# WEEKEND BRUNCH

## BREAKFAST

Chilaquiles sauteed corn tortillas, grilled flank steak, fried eggs	\$12
Eggs Benedict jalapeno-cilantro cornbread, poached eggs, crispy serrano ham, chipotle hollandaise sauce	\$11
Heuvos Rancheros cuban black beans, chiles, scrambled eggs, scallions, chopped tomato, cheddar cheese, baked tortilla shell	\$8.5
Scotch Quail Eggs hard cooked quail eggs wrapped in house made chorizo, fried and served with papas choreadas and chipotle-bacon aioli	\$10
Caramelized Banana Pancakes dark rum syrup, walnut mascarpone cream, apple-wood smoked bacon	\$9.5
Serrano Ham Manchego Omelet breakfast potatoes, toast	\$9
Arugula, Tomato, Cow's Milk Feta Omelet breakfast potatoes, toast	\$9
Breakfast Paella chorizo, chicken, onions, poblano peppers, potatoes, cheddar-jack, scrambled eggs, toast	\$11

## TAPAS

Salsa and Chips	\$3
Guacamole en Molcajete prepared tableside	\$12
Nachos Verano queso blanco, shredded smoked gouda, caramelized onions, tomatoes, seared poblano peppers and grilled mango salsa	\$10
Empanadas smoked chicken, cheddar cheese, roasted poblano, corn, pico de gallo	\$9
Cerveza Musselsa fresh PEI mussels steamed in dark beer with jalapeno, tomato, onion, garlic, cilantro	\$10
XX Frickles Dos Equis battered kosher dills with Cuban chile and garlic dipping sauce	\$6
Lima Bean Hummus micro crudite, baby sweet romaine, won ton chips	\$8

## LUNCH

Casa Salad field greens tossed with pomegranate vinaigrette, red onion, apple, walnuts	\$7
Grilled Romaine blue cheese, crispy chorizo, tomato, red onion, smoked tomato herb vinaigrette	\$9
Tierra y Mar chimichurri marinated and grilled flank steak, shrimp, crispy onion, black beans, corn, roasted tomato, gorgonzola and creamy avocado dressing	\$14
Grilled Shrimp guava mint vinaigrette tossed arugula, grilled pineapple, cherry tomatoes, crispy corn tortilla strips, shaved manchego	\$14
Colombian Cobb romaine, chipotle buttermilk dressing, red onion, hard cooked egg, grilled chicken, julienne red bell pepper, crispy serrano ham, corn, red apple, smoked gouda	\$12
Fish Tacos three housemade corn tortillas, mojito glazed fresh seasonal fish, napa slaw, fresh lime, mango salsa, mango~habanero coulis, coconut rice	\$14
Chicken Burrito grilled chicken, black bean salsa, lettuce, cheddar~jack	\$11
Grilled Steak Burrito chimichurri, marinated and grilled flank steak seared poblano, grilled onions, cheddar~jack and salsa verde	\$13
Enchiladas slow roasted pork, red chile sauce, cheese, house rice	\$13
Cubano sliced smoked pork, shaved ham, Swiss cheese, sliced pickles, mustard, sweet potato fries	\$12
Chimichurri Burger 8 oz ground beef, chimichurri, grilled onions & poblano peppers, chipotle-bacon aioli	\$11
Green Goodness Burrito fried avocado, coconut rice, <del>grilled summer</del> squash, blistered tomato, black beans, salsa verde	\$12