



BRUNCH MENU

DRINKS —

PL RISE & RITA

Tequila Astral Blanco, Lime, Strawberries

\$14

BLOODY MARY

Ketel One Vodka, Tomato, Horseradish, Tabasco, Worcestershire sauce, Black Pepper, Celery Salt, Bacon, Lemon

\$16

MICHELADA

Tap Beer of your choice, Tomato, Hot Sauce, Worcestershire sauce, Lime

\$9

MIMOSA

Orange Juice, Cava

Make it with Passion Fruit: \$2

\$10

MIMOSA FLIGHT

Bottle of Cava 750 ml, OJ, Lychee Tangerine, Apple - Cucumber Juice, Passion Fruit-Pineapple-Mango Mix

\$40

SPRITZ

Aperol, Pomegranate, Amaro Montenegro, Cava

\$14

N/A —

MITCHE-NADA

Tomato, Hot Sauce, Worcestershire Sauce, Lime, N/A beer

\$8

CHAGACCINO LATTE

Double Shot Espresso, Milk, Mushrooms Chagaccino

\$8

ESPRESSO TONIC

Double Shot Espresso, OJ, Tonic

\$8

TWICE MATCHA

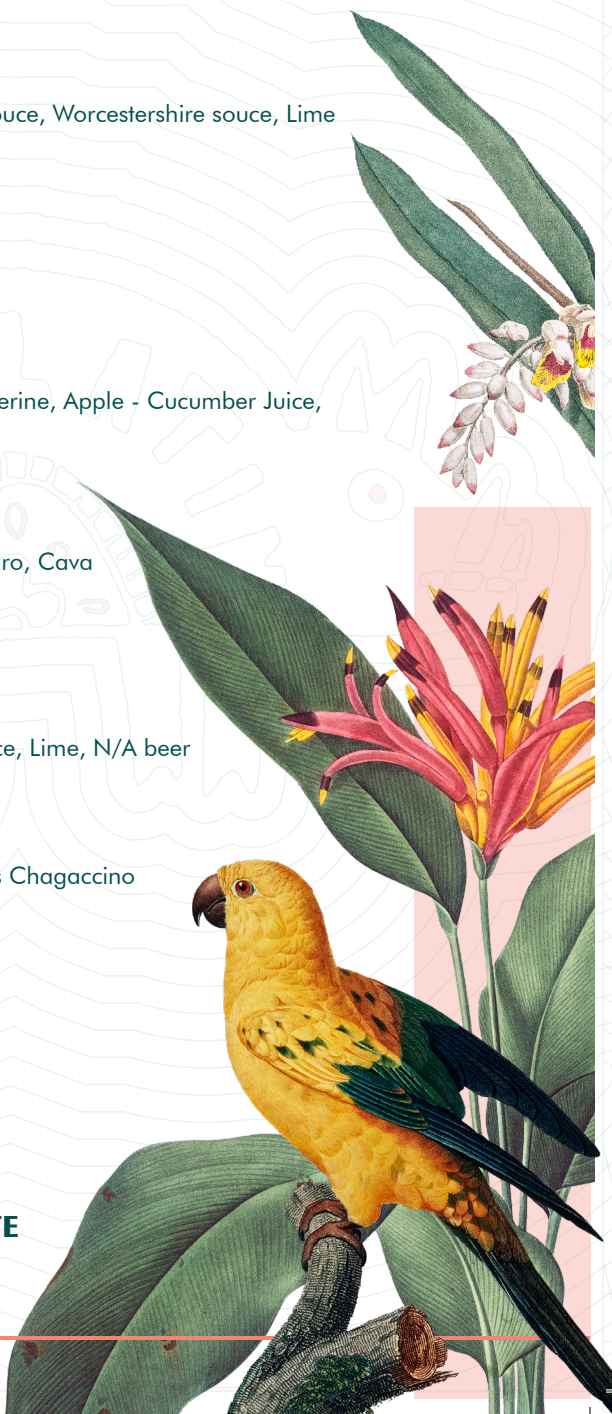
Matcha Latte, Matcha Cream Top

\$8

STRAWBERRY MATCHA LATTE

Matcha Latte, Strawberry

\$8





BRUNCH MENU

.... — FOOD

BUTTERMILK FRIED QUAIL AND WAFFLE

Crispy European Quail, Potato Waffle, Hot Honey, Maple Butter

\$18

CHILAQUILES

Salt Dusted Tortilla Chips, Pickled Red Onions, Queso Fresco, Shredded Chicken

CHOICE OF: Salsa Roja or Salsa Verde

\$12

CHORIZO STREET TACOS

Chorizo & Potato Hash, Pico De Gallo, Mexican Crema

\$15

HUEVOS RANCHEROS TOSTADAS

Blue Corn Tostada, PL Refried Beans, Poached Eggs, Salsa Macha, Avocado, Cotija

\$13

BRIOCHE FRENCH TOAST

Beet & Apple Compote, Vanilla Bean Whip, Honeycomb

\$13

SHAKSHUKA

Chipotle Tomato Sauce, Egg, Spinach, Feta, Grilled Sourdough Bread

\$12

BRULEED FIG TARTINE

Bacon Jam, Fresh Figs, Prosciutto, Goat Cheese, Balsamic Reduction, Olive Oil, Arugula

\$16

STEAK & EGGS

8oz Marinated Teres Major Steak, Two Fried Eggs, Kimchi

\$24

ADDITIONAL SIDES

Egg | \$2

Carne Asada | \$11

Jerk Chicken | \$6

Wild - caught Argentinian Red Shrimp | \$8

