



# 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

