

# Bottomless Brunch

Indulge in unlimited shared plates and desserts plus one entree per guest for \$29. Enjoy bottomless Bloody Marys, Margaritas, Mimosas, Micheladas or Draft Beer for an additional \$10 per guest, 1¢ refills. Buen Provecho!

## STEP 1

### UNLIMITED SHARED PLATES CHOOSE ANY OR ALL

served 2 at a time to allow room at your table

#### 3 LECHE OATMEAL BRÛLÉE

bananas, cinnamon sugar + walnuts **gf v**

#### YOGURT, GRANOLA + FRESH FRUIT **gf v**

#### BLACK BEAN HUMMUS

chimichurri, roasted garlic + culantro **gf v**

#### BREAD MIGAS + CHORIZO

scrambled eggs, mexican chorizo, toasted bread crumbs + aji panca aioli

#### HUEVOS REVUELTOS AL ALBAÑIL

scrambled eggs, serrano, tomato, onion + cilantro **gf v**

#### POMEGRANATE GUACAMOLE

dried fruit **gf v**

#### CHEF'S ASSORTED SUSHI ROLLS

## STEP 3

### choose your SIDES served with entree family style

#### WOK FRIED BREAKFAST POTATOES **gf v**

onions + peppers

#### CHINESE SAUSAGE FRIED RICE

pineapple

#### CHORIZO-POTATO HASH

scallions **gf**

#### BLACK BEANS

crema + cilantro **gf v**

## STEP 2

### choose your

### ENTREE....

#### CINNAMON FRENCH TOAST

glazed berries, house granola + maple bourbon beurre blanc **v**

#### COCONUT PANCAKES

spicy mango + toasted coconut **v**

#### CHURRO WAFFLE

cinnamon sugar, chocolate sorbet + cajeta **v**

#### \*CLASSIC EGG BENEDICT

english muffin, ham + hollandaise

#### \*CUBAN BENEDICT

canadian bacon, cochinita pibil, pepper jack, hollandaise, pickles, tomatoes + chives

#### \*TENDERLOIN BENEDICT

sliced tenderloin, poached eggs + crab hollandaise **add \$12**

#### \*HUEVOS RANCHEROS

sunny side up eggs, corn tortilla, beans, pomegranate pico + salsa roja **v**

#### VEGETABLE SCRAMBLE

broccolini, spinach, calabacitas, quinoa + green onions **gf v**

#### CARNE ASADA SCRAMBLE

green onions, jalapeño escabeche, aguachile + flour tortillas **gfo**

#### \*WAGYU STEAK + EGGS

poached eggs + coconut miso sauce

#### ENCHILADAS SUIZAS

chicken, salsa verde, queso, pomegranate seeds + radish **gf**

#### GREEN CHILI PORK BURRITO

braised pork, pepper jack, pico, cilantro, lettuce + flour tortilla

#### POZOLE VERDE

chicken, tortilla crisps, radish, red onion, crema + serrano **gf**

#### KOREAN FRIED CHICKEN TORTA

korean chile sauce, pickled vegetables, cilantro + pepper jack

#### KIMCHEE FRIED RICE

aji panca + aji amarillo **v**

#### SUMO CHEESEBURGER

ham, queso oaxaca + roasted jalapeños

#### PORK "AL PASTOR" PAD THAI

egg, peanuts, scallions, pickled jalapeño, bean sprouts + tamarind

#### POKE BOWL

sushi grade tuna, yuzu-citrus marinade, peanuts, edamame, pomegranate seeds + watermelon radish **gf**

#### CHEF ASSORTED NIGIRI PLATTER

seven pieces **add \$10**

## STILL HAVE ROOM?

### DESSERTS served family style

#### BUÑUELOS

cinnamon crisps + cajeta

#### LIQUID CHEESECAKE

marinated berries + toasted coconut **gf v**



**GF = GLUTEN FREE**  
**GFO = GLUTEN FREE UPON REQUEST**  
**V = VEGETARIAN UPON REQUEST**