

BRUNCH

Every Sunday

BRUSCHETTA DOLCE Thick sliced brioche toast with apricot jam, whipped ricotta, pomegranate seed and mint with house made bacon	\$14
TORTILLA ESPANOLA Spanish style omelette with potatoes, onion and spinach with a mixed green salad	\$14
PANINO AL BISCOTTO House made buttermilk biscuit, sausage, fried egg, cheese and a mixed green salad	\$15
CIOTOLA DA FRUTTA Greek yogurt and maple-apple oats, fresh fruits, dragonfruit salsa, chia seeds and pepita granola	\$15
DESAYUNO DEL GRANJERO 3 eggs any style, house made bacon, fried potatoes, slice of sourdough and mixed green salad	\$16
UOVA IN PURGATORIO Soft boiled eggs simmered in a garlicky-spiced tomato sauce with fresh herbs and feta cheese served with crostini	\$16
TORRIJAS Custard style French toast on house made brioche bread, bruleed with sugar, served with fresh berries and grand mariner whipped cream	\$17
CHULETA DE CERDO CON HUEVOS Country fried pork chop, bernaise sauce, 2 fried eggs, and potatoes	\$20

SIDES

SOURDOUGH TOAST - \$1.50 | 2 EGGS -\$4 | FRIED POTATOES - \$4 | BACON-\$4
MAPLE SAUSAGE-\$4 | MIXED GREEN SALAD - \$5 | BISCUIT - \$5



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COCKTAILS

MIMOSA GLASS	\$10
BLAME IT ON THE APEROL Aperol, homemade strawberry jam, pineapple juice, can x	\$12
COCCHI BELLINI Cocchi Vermouth, luxardo, Espresso, Prosecco	\$13
MORNING SUN-SHINE Gin, Campari, fresh lime juice, maple syrup, pineapple juice and candy bacon	\$14
HOUSE BLOODY Gin Moleti, tomato juice, fresh lime juice, salt, pepper, spicy, worcestershire sauce	\$15
MIMOSA FLIGHT The fresh selection of juices (Kiwi, pomegranate, tangerine, passion fruit)	\$20
BOTTOMLESS MIMOSAS Daily preparation, ask your server for selected juices of the day	\$45

COFFEE

ESPRESSO	\$3
ESPRESSO MACCHIATO	\$3.75
CAPPUCCINO	\$4.50
AMERICANO	\$3.25
BOMBOM	\$3.75
ICE LATTE	\$5.50
ADD WHIPPED CREAM \$1.50	

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