

Brunch Prix Fixe Menu

\$29

Cocktail

Choose One

B&E Bloody Mary

vodka, chef's Rattler bbq bloody mary mix

Mimosa

Bellini

prosecco, fresh peach purée

First Course

Choose One

The House Salad

*market greens, carrot-barissa vinaigrette,
pickled carrots, crispy chickpeas, manchego cheese*

Avocado, Lemon, & Espelette Toast

Red Velvet Waffles

cream cheese icing

'Oreo Cookie' Pancakes

Second Course

Choose One

Brunch Pizzetta *

*housemade green chorizo, potatoes,
manchego, quail eggs*

Chilaquiles *

*hand pulled chicken, sunny side up egg,
cotija cheese, pickled red onion*

Braised Short Rib 'Huevos Rancheros' *

sunny side up egg, black beans, cotija cheese

Chile Spiced Dry Aged Burger *

*cilantro aioli, aged cheddar cheese, serrano ham,
& salt & vinegar chips*

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Certain individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.