

Our special menu brunch is served from 9 am - 2:45 pm Adult guests \$99++ Kids menu 4-12, \$25++





BEIGNETS

Classic Beignets | Powdered Sugar

To Start

BABY BEET SALAD

Arugula | Manchego | Pepitas | Raspberry Vinaigrette

HERMOSA SALAD

Organic Greens | Apple | Pecan | Dried Strawberry | Chèvre | Honey Vinaigrette

SMOKED SALMON SLIDERS

Roasted Tomato Cream Cheese | Caper | Pickled Onion | Arugula | Pretzel Bun

MEXICAN SHRIMP COCKTAIL

Cucumber | Avocado | Pico | Tortilla

PORK BELLY & BISCUIT

Cherry Chutney | Brie | Onion | Vanilla Sour Cream

FRENCH TOAST BREAD PUDDING

Blueberry Compote | Lemon Ricotta

To Pollow

OPEN-FACED EGG WHITE OMELETTE

Roasted Tomato | Asparagus | Spinach | Fresh Fruit

EGGS BENEDICT

Muffin | Canadian Bacon | Hollandaise | LON's Potato

GREEN CHILE CHICKEN TOSTADA

Anasazi Bean | Asadero | Pico | Avocado

SHORT RIB & POACHED EGGS

Potato & Swiss Chard Hash | Cabernet Reduction

CHARRED IBÉRICO PORK LOIN

Prosciutto | Potato Cake | Asparagus | Dijon Cream Sauce

PAN ROASTED HALIBUT

Sweet Potato | English Pea | Mushroom | Hollandaise

To Pinish

STRAWBERRY SHORTCAKE

Whipped Cream | Pistachio Gelato

FLOURLESS CHOCOLATE TORTE

Peanut Butter Mousse | Baileys Chantilly Cream