

Bring a Bunch to Easter Brunch

Sunday, April 12, 2009 - Open at 11:30 a.m.

Hop on over for a delicious Easter Brunch with all your modern Mexican favorites!

SPECIALTY COCKTAILS

Ginger Lime Muddled Margarita hornitos reposado, homemade ginger syrup, fresh lime

Roasted Red Pepper Bloody Maria chinaco silver, red pepper puree, tomato, tabasco, lime

Border Basil Drop myers platinum rum, fresh basil, hand muddled lemon, and a splash of soda

PLATOS PEQUEÑOS

Bahia Shrimp Cocktail marinated shrimp with hearts of palm, mango, and roasted cashews served on a bed of arugula with mango vinaigrette

Salpicon Sopas shrimp, green and yellow beans, julienned carrots, and crispy potatoes with peruvian aji amarillo dressing

PLATOS ESPECIALES

Dungeness Crab Benedict with fresh pea arepas, grilled tomato, chipotle hollandaise, and crispy serrano ham; served with garlic potatoes and avocado

Huevos Rancheros two over easy eggs, black bean stuffed corn panuchos, and guajillo salsa served with nueskes bacon, charros beans, and cotija cheese

Spiced French Toast pan dulce dipped in cinnamon anise batter with meyer lemon glaze and grapefruit jicama salsa

Asparagus Shrimp Omelet oaxacan cream sauce, sautéed spinach, caramelized peppers and onions served with roasted potatoes, oven dried tomato aioli, and hydroponic watercress salad

Breakfast Quesadilla nueskes bacon, egg, spanish manchego cheese, and rajas roasted peppers with oregano; served with mizuna salad, roasted poblano, salsa fresca, guacamole, and sour cream

POSTRES

Mexican Coffee Profiterole large cream puff filled with homemade mexican coffee ice cream and whipped cream; topped with chocolate sauce

Tequila Upside Down Cake with flambéed spiced pineapple, banana, and mango salsa

Call 310.451.1655 for reservations

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