



BRUNCH MENU

Saturdays and Sundays: 10:00 am - 4:30 pm

EVERY ENTREE INCLUDES A FREE APPETIZER OF YOUR CHOICE 🍷



FRESH BAKED CORNBREAD \$3.99

TAPAS APPETIZERS & CO

ANY TWO TAPAS \$22.99

SPINACH AND ORGANIC QUINOA SALAD

Beets, spinach, quinoa, avocado, strawberries & toasted sesame dressing

KALE CAESAR SALAD

Romaine and kale mix "Shaken, not stirred" caesar cardini dressing

IMPORTED BURRATA CAPRESE TOAST WITH AVOCADO (\$2.99 SURCHARGE)

Sourdough, plum tomato, balsamic & EV olive oil

CHIHUAHUA CHEESE CASSEROLE

With pesto and a touch of chorizo

HUEVOS ESTRELLADOS Ⓜ

3 eggs over easy, potatoes, mushrooms and white truffle oil

SMOKED MAHI MAHI FISH DIP

Served with homemade plantain chips

TOSTONES & BRUSCHETTA

Roma tomato, strawberries, basil, balsamic, parmesan and EV olive oil

CALAMARI AL PEPPERONCINI FLATBREAD

SERRANO HAM CROQUETTES

Just like at "Dolores But You Can Call Me Lolita"

ASIAN VEGETABLE SPRING ROLLS

Sweet chili sauce

HOMEMADE LENTIL SOUP WITH CHORIZO CANTIMPALO

TUNA TATAKI (\$2.99 SURCHARGE) Ⓜ

Seared raw with ponzu

HOUSE WINE

DO YOU LOVE ME LOLITA?

CHARDONNAY | MERLOT | CABERNET

6.99/GLASS 9.99/BOTTLE



Frozen Sangria...8.99/glass

Frozen Rose...8.99/glass

ENTREES

\$24.99

"I'M CRAZY ABOUT YOU" MARGHERITA PIZZA

Fresh mozzarella and hand crushed tomato (pepperoni add for \$1)

ALL AMERICAN BBQ BACON DOUBLE CHEESEBURGER Ⓜ

Double certified angus burger patties, cheddar cheese, applewood bacon, bbq sauce & zak the baker brioche. (Cooked to med well) *add lettuce and tomato for .99 cents*

MEXICAN OX-TAIL TACOS

3 tacos, chipotle mayo, red onion, avocado, cilantro and mango

ENTREES

\$29.99

GLUTEN FREE CAULIFLOWER PIZZA

Cauliflower crust, mushroom

HAWAIIAN TUNA POKE BOWL Ⓜ

Raw ahi tuna, avocado, mango, watercress, radish, jasmine rice and sesame seeds

"SKINNY LOLITA"

Free-range grilled chicken pailarde

SOUTHERN FRIED CHICKEN

Cheddar mashed potatoes

I CAN'T BELIEVE IT'S NOT PASTA CARBONARA WITH CHICKEN

Wow! It's zucchini. Carbonara with bacon

SEARED TORO SALMON (limited edition) Ⓜ

Jasmin rice and citrus infused soy sauce

ENTREES

\$31.99

PORCINI MUSHROOM TORTELLINI WITH SHRIMP

Porcini, ricotta and grana padano cheese tortellini in a cream sauce with spinach and shrimp

MISO GLAZED SALMON

Soy and brown sugar miso glazed salmon

BABY BACK RIBS "THEY FALL OFF THE BONE"

Shoestring fries and a pair of gloves

ENTREES

\$35.99

USDA CERTIFIED ANGUS STEAK Ⓜ

Cut fresh daily (ask your server), smashed potatoes

BLACKENED AHI TUNA WITH BABY BOK CHOY

Fried ginger in an almond cream sauce and ponzu glaze reduction

WE SERVE COMPLEMENTARY SPARKLING OR STILL WATER IN OUR RECYCLED WINE BOTTLE GLASSES

Ⓜ Consuming raw or under cooked food such as beef, lamb, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness, especially if you have certain health conditions.

