

WEEKEND BRUNCH

Butler-Style Tray Passed 90-minute maximum

\$54 per adult \$34 per child (under 12)

V gf *Scrambled Eggs Caramelized Onions, Roasted Tomatoes

***NY Egg Sandwich** Canadian Bacon, Gruyere, Tomato-Aioli, Kaiser Roll

gf Short Rib Hash Fingerling Potatoes, Piquillo Peppers

> **Chicken Wings** Frank's Red Hot

V **Snickers Pancake** Caramelized Bananas Foster

***Bacon & Egg Flatbread** Neuske's Bacon and Poached Quail Egg

V French Toast Corn Flake Crusted Brioche Bread

> V gf **Yogurt Parfait** Granola, Honey

gf Applewood Sliced Bacon &

gf Chicken Sausage Links

V gf Heirloom Tomato Caprese Mozzarella, Balsamic Glaze

*Angus Mini Burgers Chipotle BBQ, Bacon Onion Marmalade, Cheese

> Baked Potato Loaded Tater Tots Bacon, Mozzarella, Sour Cream, Brown Gravy, Chives

V Cinnamon Apple Waffle Poached Apples

*Filet Mignon Eggs Benedict Poached Egg, Hollandaise

V gf **Fruit Cup** Watermelon, Pineapple, Mint

V Tomato Mozzarella Flatbread Roasted Tomatoes, Capers, Basil Oil

V Cream Cheese Pancake Ube Jam, Whipped Sweet Cream

V gf **Truffle Mushroom Grits** Pecorino, Truffle Oil

V Vegetarian **gf** Gluten Free Ingredients (not applicable for guests with celiac)

BOTTOMLESS BRUNCH LIBATIONS \$34

SANGRIA

Blurred Vines Red Wine, Elderflower Syrup, Strawberry Syrup, Lime, Lemon-Lime Soda **WINE** Mimosa Sparkling Wine White Wine Red Wine

Peachy Keen White Wine, Peach Vodka, Lychee Puree, Coconut Puree, Lemon, Lemon-Lime Soda

La Cave Lager (Make it a Michelada) **COCKTAILS Pomegranate Lemonade** Vodka, Lemonade, Pomegranate Juice

Fuzzy Navel Peach Schnapps, Orange Juice

Bloody Mary's Vodka, House-made Bloody Mary Mix

Please be advised that we do not offer modifications for our brunch menu, all food arrives to your table as it is prepared by the Chef.

*Consumption of raw and undercooked meat, poultry, seafood, shellfish stock, or eggs may increase your risk of food-borne illnesses. Some items may contain nuts.



Red Wine BEER

BEER Cave Lager