



## BRUNCH

### **SANCOCHO (chicken stew) \$13**

braised chicken / corn / culantro / cassava / poached egg

### **ARROZ CON CHORIZO (chorizo rice) \$12**

green rice / chorizo / peas / peppers / olives / fried egg / salsa criolla

### **DESAYUNO TIPICO \$11**

Two eggs any style / bacon / black beans / queso fresco / garlic toast

### **TOSTADA FRANCESA (french toast) \$12**

dulce de leche / meringue / chocolate butter cookie crumbles

### **TORREJITAS (corn fritters) \$9**

maple syrup / bourbon butter / powdered sugar

### **CROQUE SEÑORA \$12**

ham and cheese empanadas / béchamel / sunny egg

### **VEGETARIAN QUICHE \$13**

spinach salad / sherry vinaigrette / potatoes

### **BREAKFAST SANDWICH \$11**

fried egg / bacon / pimento cheese / salsa criolla / grilled sourdough bun / potatoes

### **BREAKFAST BURRITO \$13**

scrambled eggs / black beans and rice / roasted red peppers / queso / pico de gallo / avocado

### **GRANOLA and YOGURT \$9**

vanilla bean yogurt / dark chocolate quinoa and flax seed granola / mango / blueberry / almonds / honey

### **ACOMPANAMIENTOS (sides)**

**Potatoes \$3**

**Chorizo \$4**

**Bacon \$5**

**Pan de Ajo (garlic toast) \$3**

Executive Chef/Partner - Michael Barrera

Chef de Cuisine - Moses Fishman

Pastry Chef - Corinna Collins

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## BRUNCH COCKTAILS

### **Bloody Maria \$9**

vodka or gin / roasted pepper tomato mix / lime / olive

### **Mimosa \$8**

cava / orange or grapefruit juice

## COCKTAILS

### **Pisco Sour \$9**

pisco / lemon / simple / egg white

### **Caipirinha \$10**

cachaca / lime / sugar

### **Any Questions? \$11**

bourbon / sweet vermouth / coffee liqueur / pear liqueur / angostura

### **Mezcal Old Fashioned \$12**

mezcal / agave / angostura

## DESSERT

### **SUSPIRO (dulce de leche pudding) \$7**

port meringue / chocolate coated butter cookie / cinnamon

### **PEANUT BUTTER FLAN \$7**

chocolate honeycomb / strawberry meringue

### **BUDIN DE PLATANO (plantain bread pudding) \$7**

caramelized plantain / agave creme anglaise

### **HELADO DE CHOCOLATE (chocolate sundae) \$6**

salted chocolate ice cream / malted caramel / almond chili streusel

### **HELADO (ice cream)**

**VANILLA BEAN \$3**

**PINEAPPLE \$3**

**MANGO SORBET \$3**

## COFFEE

**DARK MATTER: SOCIALLY RESPONSIBLE, SKILLFULLY CURATED, AND INNOVATIVE COFFEE**

**A Love Supreme:** house coffee with notes of cocoa, almond, and cherry **\$4**

**Unicorn Blood Decaf:** house decaf with notes of peanut butter, walnut, and chocolate **\$4**

**ASK YOUR SERVER OR BARTENDER ABOUT RETAIL DARK MATTER COFFEE**

Custom paintings produced by local artist Michael Ross. For pricing and information regarding featured and other works, visit [www.mrossart.com](http://www.mrossart.com)

