

# Taste



# BRUNCH

SATURDAY and SUNDAY  
10am - 4:00pm

## LET IT BEGIN

**AVOCADO TOAST | 10**  
smashed avocado, orange segment,  
feta cheese, pickled watermelon radish  
*fried egg | 2    bacon | 3    candied bacon | 4*

**WARM CINNAMON ROLL | 6**

**WHITE TRUFFLE OIL & MUSHROOM  
MAC & CHEESE | 9**  
*butter poached lobster | 7*

**CHICKEN TORTILLA SOUP**  
cup 7 | bowl 10  
tomato, chipotle, jalapeño, corn, cilantro, red pepper,  
avocado, crème fraîche, crispy tortilla strips

**SEASONAL FRESH FRUIT PLATTER | 9**

## BREAKFAST

*egg items come with a choice of  
rosemary garlic potatoes or organic mixed greens  
substitute egg whites | 2    substitute fruit bowl | 2*

**BREAKFAST CROISSANT SANDWICH | 14**  
two eggs over easy, butter lettuce,  
tomato, candied bacon, garlic aioli

**HUEVOS RANCHEROS | 12**   
fried egg, sautéed grape tomato, red onion, anaheim chile,  
puréed black bean, aged white cheddar cheese, avocado,  
ranchero sauce, corn tortilla, crème fraîche

**PORTUGUESE EGG BAKE | 15**  
bell pepper, tomato, chorizo, onions, jalapeno,  
egg, spiced tomato sauce, toasted ciabatta

**BRIOCHE CINNAMON FRENCH TOAST | 11**  
maple syrup, powdered sugar, fresh lemon  
*brûlée bananas, almonds, nutella sauce | 3  
mezcal mix berry compôte | 3*

**CHILAQUILES BREAKFAST SANDWICH | 14**  
fried eggs, roasted jalapeño, mozzarella cheese,  
crispy tortilla, avocado, ranchero sauce,  
country white or multigrain bread  
*sub gluten free bread | 2    croissant | 2    bacon | 3*

**TASTE-Y BREAKFAST BURRITO | 14**  
scrambled eggs, bacon, chorizo, potatoes, white cheddar,  
tomato, flour tortilla, with pico de gallo & ranchero  
*"wet" burrito | 2    jalapeño | 1*

**HOLE IN ONE | 14**  
poached eggs, toasted brioche, arugula nest,  
parmigiano, fondue, cremini mushroom, prosciutto

**LOBSTER BENEDICT | 21**  
poached eggs, knuckle & claw meat, béarnaise sauce,  
organic arugula, toasted english muffin

**BLTA BENEDICT | 14**  
poached eggs, cherry tomato avocado relish,  
applewood smoked bacon, toasted english muffin

## LUNCH

**PENNE CECCA | 14**   
grape tomatoes, spinach, garlic, pomodoro,  
brown rice pasta, parmigiano  
*mary's chicken breast | 7    blackend tiger shrimp | 7  
pan roasted salmon | 10    grilled steak 6oz | 14*

**"KOBE" BEEF MEATBALLS | 19**  
wagyu american beef, golden raisins,  
caramelized onion, pine nuts, white truffle  
cheese fondue, linguine, parmigiano, pecorino romano

**CARBONARA | 15**  
applewood smoked bacon, parmigiano,  
bechamel, egg yolk, linguine pasta

**KOBE BRUNCH BURGER 8oz | 16**  
american wagyu beef, fried egg, red onion jam, arugula,  
gorgonzola, roasted garlic aioli, roasted brioche bun  
*bacon | 3    avocado | 4    candied bacon | 4*

## BRUNCH COCKTAILS

**MAKE & BAKE**  
maker's mark, maple syrup,  
angostura, candied bacon and orange twist

**BRUNCH MULE**  
titos vodka, ginger beer, fresh lime juice

**MENAGE A TROIS**  
strawberry infused st germain, absolut mandarin,  
lillet rosé, jcb sparkling rose, rose water

**DAVINCI CUP**  
hendricks gin, lemon juice, agave syrup,  
barone fini pinot grigio, mint leaves

**EFFEN WAKE UP CALL**  
effen vodka, kahlua, espresso, walnut bitters, lemon oil

**TULUM SUNRISE 12**  
jimador tequila, galliano, pomegranate purée,  
orange juice, cinnamon dusted orange slice  
*cazadores reposado | 3*

**MIMOSA or SPARKLING WINE | 9**  
*carafe | 26*

**JCB N°69, SPARKLING ROSÉ, | 16**

**BOTTOMLESS MIMOSA or BUBBLY | 21**  
PER PERSON | 1.5 HOUR LIMIT | MUST PURCHASE ENTRÉE

**ST GERMAIN SPRITZ | 13**  
st germain, sparkling water, sparkling wine

**POMEGRANATE BASIL SANGRIA | 16**  
skyy vodka, st. germain, red wine, basil,  
pomegranate purée, seasonal fruit, sparkling wine

**BLOODY MARY | 11**

**SMOKEY MEZCAL MARIA | 13**  
*bacon | 3    blackend tiger shrimp | 4  
jalapeño | 1    candied bacon | 4*



## SALADS

*mary's chicken breast | 7  
blackend tiger shrimp | 7  
pan roasted natural salmon | 9*

**SUPER FOOD SALAD | 15**   
kale, spinach, romaine, walnut, apple, quinoa,  
avocado, dried cranberry, golden beets,  
meyer lemon vinaigrette

**BLACKENED SALMON | 19**  
pan roasted natural salmon,  
organic mixed greens,  
fresh herb, goat cheese, caper,  
oven roasted tomato,  
roasted shallot vinaigrette

**CHOPPED SABROSA | 15**   
romaine lettuce, avocado,  
roasted corn, tomato,  
black bean, red onion, cilantro,  
aged white cheddar cheese,  
red bell pepper, honey-jalapeno vinaigrette

## BRUNCH PRIX FIXE | 19

TWO COURSES

### STARTER

choice of:

FRUIT CUP | ORGANIC GREENS | CHICKEN TORTILLA SOUP

### ENTRÉE

choice of:

BREAKFAST CROISSANT SANDWICH  
SUPERFOOD SALAD  
PENNE CECCA  
HOLE IN ONE  
HUEVOS RANCHEROS



## VEGAN MENU

**VEGAN MEATBALLS PASTA | 18**  
golden raisin, pine nut, caramelized onion,  
vegan cheese, pomodoro, brown rice pasta, basil

**"IMPOSSIBLE" VEGAN BURGER | 16**  
butter lettuce, tomato, grilled onions,  
vegan cheese, vegan sriracha mayo,  
toasted vegan bun,



VEGAN OPTIONS AVAILABLE FOR SELECT MENU ITEMS

COLD PRESSED JUICE BAR! ask for today's selection