

Taste



BRUNCH

SATURDAY and SUNDAY
10am - 4:00pm

LET IT BEGIN

AVOCADO TOAST | 11
smashed avocado, orange segment,
feta cheese, pickled watermelon radish
fried egg | 2 *bacon* | 3 *candied bacon* | 4

WARM CINNAMON ROLL | 6

WHITE TRUFFLE MAC & CHEESE | 10
wild mushrooms, smoked mozzarella, panko
poached lobster | 7 *bacon* | 4 *jalapeño* | 1

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

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* | 3

BREAKFAST CROISSANT SANDWICH | 15
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

BRIOCHE CINNAMON FRENCH TOAST | 11
maple syrup, powdered sugar
stuff it with whipped peanut butter and berries | 3
add nutella and almonds | 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 | 15
scrambled eggs, bacon, chorizo, potatoes, white cheddar,
tomato, flour tortilla, with pico de gallo & ranchero
"wet" burrito | 2 *jalapeño* | 1

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

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

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

LUNCH

sub brown rice penne | 2 ©

PENNE CECCA | 15 ©
grape tomatoes, spinach, garlic, brown rice pasta, parmigiano
chicken breast | 7 *tiger shrimp* | 7 *salmon* | 10

WAGYU MEATBALLS | 21
wagyu american beef, golden raisins,
caramelized onion, pine nuts, white truffle
cheese fondue, linguine, parmigiano, pecorino romano

FRIED CHICKEN SANDWICH | 16
marinated in gochujang, cole slaw, pepperoncini,
sriracha aioli, sesame bun
choice of pommes frites,
mixed greens, sub sweet potato fries | 2

DOUBLE BRUNCH SMASH BURGER | 17
double american wagyu beef patty, yellow cheddar,
tomato, butter lettuce, crispy onions,
cornichon & truffle lemon aioli, sesame bun
choice of pommes frites, mixed greens, sweet potato fries | 2
fried egg | 2 *sautéed cremini mushrooms* | 3 *jalapeño* | 1
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 | 22
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
salmon | 9

SUPER FOOD SALAD | 15 ©
kale, spinach, romaine, walnut, apple, quinoa,
avocado, dried cranberry, golden beets,
citrus shallot 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-jalapeño vinaigrette



PLANT BASED MENU

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

"IMPOSSIBLE" VEGAN BURGER | 17
butter lettuce, tomato, grilled onions,
vegan cheese, vegan sriracha mayo,
toasted vegan bun,



VEGAN OPTIONS AVAILABLE FOR SELECT MENU ITEMS

FLAVOR BELINIS ask for today's selection