

## BRUNCH PRIX FIXE

2 course 22.00

### STARTER

choice of:

**FRUIT CUP** <sup>GF</sup>

seasonal fruit

**ORGANIC MIXED GREENS** <sup>GF</sup>

oven dried tomatoes, parmigiano, pecorino romano, roasted shallot vinaigrette

**CHICKEN TORTILLA SOUP** <sup>GF</sup>

tomato, chipotle, jalapeño, corn, red bell peppers, cilantro, creme fraiche, avocado, crispy tortilla strips

### ENTRÉE

choice of:

**BREAKFAST PANINI**

scrambled eggs, applewood smoked bacon, oven dried tomatoes, organic arugula, goat cheese, caramelized onions, ciabatta bread, rosemary garlic potatoes or organic mixed greens

**HUEVOS RANCHEROS** <sup>GF</sup>

2 fried eggs, sautéed grape tomatoes, red onions, anaheim chiles, puréed black beans, avocado, aged white cheddar cheese, ranchero sauce, corn tortilla, creme fraiche, rosemary garlic potatoes

**PENNE CECCA**

grape tomato, spinach, garlic, E.V.O.O., <sup>GF</sup>  
brown rice penne, parmigiano pecorino romano

**ROASTED VEGETABLE & QUINOA SALAD** <sup>GF</sup>

carrots, zucchini, tomatoes, fennel, red onion, red bell peppers, red quinoa, grilled lemon, organic mixed greens, honey mustard dressing

add the following items to our pasta or salad

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

Prix Fixe Menu includes:

choice of:

Mimosa | Orange Juice | Coffee | Soft Drink

<sup>GF</sup> gluten free

## FRESH PRESSED JUICE BAR

tasty creations for health, wellness, and longevity

7.50

**TASTE OF GREEN**

kale, spinach, parsley, celery, apple, cucumber, lemon

**TASTE DETOX**

carrot, beet, ginger, apple, lemon, cayenne pepper

**IMMUNE BOOSTER**

apple, ginger, cucumber, lemon, spinach

**GREEN GINGER ALE**

apple, celery, cucumber, ginger, lime, ginger beer, mint

- 18% gratuity added automatically for parties of 6 | 20% for 8 or larger
- Please advise your server of any food allergens.
- Outside dessert fee subject to \$3 charge per person
- \$20 corkage fee

Executive Chef Brian Sheard

Pastry Chef Katie Shyne

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While we offer gluten free menu items, we are not a gluten free kitchen. Cross contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Eating raw or uncooked animal product may increase your risk of foodborne illness especially if you have a medical condition.

LUNCH

DINNER

BRUNCH

HAPPY HOUR

EVENTS



EG HOSPITALITY

## BREAKFAST

all egg items comes with your choice of rosemary garlic potatoes or organic mixed greens

### BREAKFAST PANINI | 13

scrambled eggs, applewood smoked bacon, oven dried tomatoes, goat cheese, organic arugula, caramelized onions, ciabatta bread

### HUEVOS RANCHEROS | 12 <sup>GF</sup>

2 fried eggs, sautéed grape tomatoes, red onions, anaheim chiles, puréed black beans, aged white cheddar cheese, avocado, ranchero sauce, corn tortilla, crème fraîche

### TASTE PROTEIN SCRAMBLE | 14 <sup>GF</sup>

pulled mary's organic chicken breast, organic arugula, roasted veggies, ranchero sauce

### PORCINI MUSHROOM OMELET | 12

manchego cheese, marsala mushroom sauce

### SMOKED SALMON BAGEL PLATE | 14

plain or onion toasted bagel, whipped cream cheese, tomato, red onion, organic arugula, capers, dill

### BRIOCHE CINNAMON FRENCH TOAST | 11

maple syrup, powdered sugar, fresh lemon  
brulee bananas, almonds, nutella sauce | 3  
blueberry compôte | 3

### TASTE-Y BREAKFAST BURRITO | 13

scrambled eggs, tomatoes, applewood smoked bacon, cilantro, black beans, aged white cheddar cheese, pico de gallo, ranchero sauce, spinach tortilla, rosemary garlic potatoes or organic mixed greens  
"wet" burrito | 2

### HOLE IN ONE | 14

two baked eggs, wild mushroom, asparagus, truffle cream sauce, toasted brioche, grana padano cheese

### BREAKFAST QUESADILLA | 12.50

scrambled eggs, cilantro, green onions, avocado, aged white cheddar cheese, pico de gallo, flour tortilla

### STEAK & EGGS | 22

all natural hanger steak, two eggs any style, cracked black pepper red wine sauce

### TWO EGGS ANY STYLE | 11.50

applewood smoked bacon or chicken apple sausage

### VEGAN TOFU SCRAMBLE | 14 <sup>GF</sup>

tofu, purple kale, roasted red bell pepper, fennel, zucchini, carrots, red onions, mushrooms, ranchero sauce



## RISE & SHINE

### BELLINI of TODAY | 9.50

MIMOSA | 8.50  
bottomless mimosa or bubbly | 17  
\*two hour limit, per person, with entree.

### SPARKLING WINE | 8

### BLOODY MARY | 10

ICED CUBAN MOCHA | 14  
bacardi rum, galiano ristretto coffee liqueur, monin vanilla syrup, chocolate sauce, espresso

### SEASONAL FRESH FRUIT

cup 4.50 | bowl 8

### WHITE TRUFFLE OIL & MUSHROOM

MAC & CHEESE | 8.50

### GRILLED CHICKEN APPLE SAUSAGE | 4

### APPLEWOOD SMOKED BACON | 4

TOAST with jam | 2

BAGEL with cream cheese | 3

## TASTE-Y BENEDICTS

### LOBSTER | 21

two poached eggs, claw & knuckle meat, bearnaise sauce, toasted english muffin, micro arugula

### BLTA | 14

two poached eggs, cherry tomato avocado relish, applewood smoked bacon, toasted english muffin

### SMOKED SALMON | 15

two poached eggs, pickled shallots, organic arugula, bearnaise sauce, toasted english muffin

## SALADS

### ROASTED VEGETABLE & QUINOA | 13.75 <sup>GF</sup>

organic mixed greens, red quinoa, fennel, carrots, red bell peppers, red onions, zucchini, tomatoes, grilled lemon, honey mustard dressing

### WALDORF CHICKEN | 14 <sup>GF</sup>

pulled chicken breast, organic mixed greens, caramelized walnuts, apples, red grapes, gorgonzola cheese, gorgonzola dressing

### BLACKENED SALMON | 19 <sup>GF</sup>

all natural salmon, organic mixed greens, fresh herbs, goat cheese, capers, oven roasted tomato, roasted shallot vinaigrette

### CHOPPED SABROSA | 14.50 <sup>GF</sup>

romaine lettuce, avocado, roasted corn, tomatoes, black bean, red onion, cilantro, aged white cheddar cheese, red bell peppers, honey-jalapeño vinaigrette, crispy tortilla strips  
mary's chicken breast | 6 black tiger shrimp | 6 pan roasted natural salmon | 8

### ROASTED BEET | 11.50 <sup>GF</sup>

organic baby arugula, shaved red onion, toasted walnuts, herbed goat cheese, roasted shallot vinaigrette

### SUPER FOOD SALAD | 14 <sup>GF</sup>

kale, spinach, romaine, walnuts, apple, red bell pepper, quinoa, dried cranberries, golden beets, avocado, meyer lemon vinaigrette

## PASTAS

substitute brown rice penne | 2

### PENNE CECCA | 13

grape tomato, spinach, garlic, E.V.O.O., <sup>GF</sup>  
brown rice penne, pomodoro sauce, parmigiano, pecorino romano  
mary's chicken breast | 6 black tiger shrimp | 6 pan roasted natural salmon | 8

### RIGATONI BOLOGNESE | 15

slow cooked rich red meat sauce, parmigiano, pecorino romano

### "KOBE" BEEF MEATBALLS | 18

wagyu american beef, golden raisins, caramelized onions, pine nuts, white truffle cheese fondue, linguine, parmigiano, pecorino romano

## SANDWICHES & BURGER

sandwiches are served with country white or country whole grain, pommes frites or organic mixed greens, sub gluten free bread | 2

### TASTE CLUB | 14

blackened mary's chicken, bacon, pickled cucumber & carrot, cilantro scallion salad, sriracha aioli, brioche hoagie roll

### "KOBE" BEEF BURGER 8oz | 16

american wagyu beef, red onion jam, organic arugula, gorgonzola, roasted garlic aioli, toasted brioche bun

applewood smoked bacon | 3 sautéed cremini mushrooms | 2  
korean sweet potato steak fries | 2

### CHICKEN SALAD | 13

pulled mary's organic chicken, tarragon, dried currants, aioli, gala apple, toasted brioche bread

<sup>GF</sup> gluten free

\*bread is served on request