



SUNDAY BRUNCH

MENU SUBJECT TO CHANGE

SMALL PLATES

CONCH CEVICHE 11

PICO DE GALLO, HABANERO, LIME

PERUVIAN CEVICHE 10

GINGER, LIME, SWEET PEPPER, RED ONION,
HABANERO, POPCORN

CONCH FRITTERS 9

FRUIT BOWL 7

FRESH PINEAPPLE, STRAWBERRIES, MANGO

SPECIALTY DRINKS

HOUSE BLOODY MARY 10

RUMFISH Y VINO "CEVICHE" BLOODY 12

HAND PRESSED PIXIE MIMOSA 10

APEROL SPRITZ 12

W/ FRESH GRAPEFRUIT JUICE & PROSECCO

OTHER REFRESHMENTS

FRESH PRESSED LEMONADE 4

FRESH PRESSED LIMEADE 4

GINGER & LIME FIZZ 4

FRESH BREWED ICED TEA 4

FENTIMEN'S GINGER BEER 4

DAILY HOUSE MADE SODA 4

BREWED ORGANIC GREEN STAR COFFEE 3.50

SERENDIPITEA LOOSE LEAF TEA 4

SIDES

SCRAMBLED EGGS 4

POACHED EGGS 4

BACON 5

HERB POTATOES 4

YUCATAN BENEDICT

Cochinita, poached egg, English muffin,
roasted tomato hollandaise, house pickled onion
served with a side of herb potatoes

14

VEGETARIAN

ROASTED BENEDICT

roasted tomato, roasted bell peppers, fresh guacamole,
English muffin, roasted tomato hollandaise,
house pickled onions, served with a side of herb potatoes

14

BREAKFAST BURRITO

scrambled eggs, bacon, herb potatoes, roasted poblano,
white cheddar, guacamole, chili verde

14

FRITATTA

goat cheese, onion marmalade, roasted red peppers
served with a side of herb potatoes

13

FRENCH TOAST

sautéed bananas with rum, fresh strawberries

13

CHILAQUILES

two eggs, fried corn tortillas, mild tomato sauce, black
beans, cotija cheese, sour cream, avocado

14

WAGYU BURGER

arugula, brioche bun, caramelized onion, white cheddar
served with a side of fries

16

+ fried egg 2

+ guacamole 3

+ bacon 4

POACHED EGG SALAD

arugula, shallot vinaigrette, red onion, quinoa, grilled
corn, cotija, fresh avocado

13

+grilled salmon 10

CARIBBEAN FISH STEW

shrimp, fish, mussels, spicy tomato and orange broth,
soppressata, garlic, shallot, served with grilled ciabatta

24