

# BRUNCH

## SHAREABLE

**Summer Berry Salad \$13**  
arugula, blueberries, strawberries, toasted almonds, and goat cheese, tossed with a grape vinaigrette

**Breakfast Focaccia 10**  
fermented for 48hrs and topped with Za'atar and sea salt, served with harissa infused olive oil and raspberry balsamic for dipping

**Breakfast Focaccia Panino 15**  
breakfast focaccia layered with arugula, prosciutto, mozzarella, and calabrian chili & sun dried tomato pesto

**Breakfast Empanadas\* 13**  
ham, scrambled eggs and melted cheese wrapped in two sugar dusted turnovers  
Add 1 empanada 6.75

**Picarones 11**  
Peruvian "doughnut" made with sweet potato and squash, served with chancaca, a spiced orange syrup

## BENEDICTS

**Eggs Benedict\***  
**Ham\* 19.5** or **Filet Mignon\* 28.5**  
brioche bun, choice of smoked ham OR filet mignon, sautéed spinach, poached eggs, and fresh made hollandaise, with roasted potatoes and balsamic salad

**Smoked Salmon Benedict\* 25**  
toasted seeded bagel, smoked salmon, poached eggs and dill hollandaise with spinach & balsamic salad

**Chicken Benedict\* 19**  
marinated and grilled chicken bites on fresh pita bread, poached eggs, green onion salsa, and an arugula salad

## MAIN

**Mac & Cheese 18**  
Add Lobster\* \$8  
four cheese blend thickened with Huancaína béchamel

**Fish & Chips\* 19**  
beer battered, dry brined cod filet, large cut fries, serrano tartar sauce

**Shrimp & Chorizo\* \$22**  
sautéed shrimp and chorizo with corn chowder and sautéed spinach

**Chicken & Waffles\* 24.5**  
buttermilk chicken tenders tossed in rocoto-gochujang honey and housemade waffles

**Salar Breakfast\* 21**  
organic eggs, ham OR bacon, and grilled bread, served with yogurt & fresh fruit, and a spinach and balsamic salad  
\*no substitutions\*

**Omelette\* 20.5**  
queso fresco and bacon omelette topped with red onions, and cilantro. Served with salsa roja, roasted potatoes, and grilled bread

**Brioche Sliders\* 19.5**  
three beef sliders with bacon, mozzarella, and aji amarillo mayo on a grilled brioche bun, served with sweet potato fries

**Huevos Rancheros\* 18.5**  
oven-baked skillet filled with morita pepper sofrito, over easy eggs, mexican chorizo, refried pinto beans, with fresh tostadas

**Lamb Shakshuka\* 28.5**  
oven-baked skillet filled with cilantro-braised lamb shank, spinach, potatoes, spicy tomato sauce, feta, over easy eggs, with pita bread

## COCKTAILS

**DetoxRetox 13.75**  
Reposado Tequila, pineapple, jalapeño, cilantro, basil, and cucumber

**Co Co Cartegena 13.75**  
espresso, coffee liqueur, Liquor 43, Black Strap Rum, coconut cream, toasted coconut syrup, cinnamon, heavy cream

**Mimosa**  
Toso Brut and choice of orange, cactus blossom, blackberry mint, or blood orange & rose  
gls 9 carafe 34

**Fruit Loop Forever 13.75**  
Fruit Loop infused Wheatley Vodka, Sandeman's Tawny Port, Earl Grey tea, Fruit Loop milk, simple, lemon, and lime.

**Bloody Mary 13.75**  
Slightly spicy house made mix made from yellow tomatoes and aji amarillo. Make it spicier with choice of Belle of Dayton Hells Vodka or jalapeño infused Monte Alban Silver Tequila

**GRATUITY IS AUTOMATICALLY ADDED TO PARTIES OF 6 OR MORE**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness