

BRUNCH COCKTAILS

Limoncello Spritz - 15
Limoncello, prosecco, and club soda.

Breakfast Martini - 16
Vodka shaken with orange marmalade,
lime, and simple syrup.

Café de Olla Espresso Martini - 16
Tequila, espresso, Kahlúa, and cinnamon
syrup.

Bacon Fat-Washed Old - 18
Fashioned
Bacon fat-washed bourbon with maple
syrup and bitters.

Frozen Café Colado - 15
Malibu, Kahlúa, Coco López, and
pineapple juice.

Pineapple Spritz - 15
Canaima gin and tepache syrup topped
with ginger ale.

Cajeta Carajillo - 17
Baileys, espresso, Kahlúa, and cajeta
syrup with a touch of condensed milk.

BRUNCH
MENU



BRUNCH MENU

Fruit & Yogurt - 12

Homemade Yogurt ice cream, fresh berries, pineapple, homemade pistachio-cranberry granola, and honey.

Blueberry French Toast - 17

Brûléed Japanese milk bread stuffed with blueberry cream, topped with blueberry compote and crumble.

Chicken & Waffle Bites - 18

Fluffy homemade waffles, fried chicken bites, spicy maple honey-butter, crème fraîche, chives, and Osetra caviar.

Fluffy Pancakes (Stack of 3)

Original with maple syrup. - 10

Banana, House-made caramel sauce, toasted pecans, and white chocolate ganache. - 15

Berry compote and vanilla whipped cream. - 16

Noble Croque Monsieur - 16

Crispy Crêpe

Breaded crispy crêpe stuffed with ham and Havarti cheese, topped with bacon gravy, arugula, parmesan, fried egg, and macha sauce.

Pastrami Salmon Board - 23

Toasted bagel, dill cream cheese, English cucumber, pastrami salmon, capers, micro arugula, heirloom tomato, and red onion.

Lobster Grilled Cheese - 25

Brioche, arugula, cheese blend, lobster, and steak fries.

Noble Breakfast - 15

Two eggs, bacon & chive hash brown, millionaire's bacon, homemade biscuit, and truffle honey-butter.

The Ultimate Breakfast Burger - 25

Homemade bun, arugula, bacon & chive hash brown, bacon, cheddar, avocado, Pat LaFrieda patty, and chipotle aioli. Served with steak fries.

Add Egg \$3

Eggs Benedict - 16

Toasted English muffin, sautéed spinach, crispy prosciutto, two poached eggs, hollandaise sauce. Served with heirloom tomato salad.

Add crab - 12 | Add lobster - 16

Wild Mushroom Omelet - 13

Eggs, wild mushrooms, arugula, and Havarti cheese.

Steak & Eggs - 50

Prime Hanger Steak 10oz, shallot-bacon jam sauce, two eggs your way, and thousand-layer potato.

Chilaquiles Verdes - 12

Refried black beans, crispy tortilla chips, Oaxaca cheese, queso fresco, charred salsa verde, two eggs, crème fraîche, pickled onion, and micro cilantro.

Add chicken 6 | Add steak 12

Barbacoa - 18

Beef cheek and tongue barbacoa served with onion, cilantro, lime, salsa verde, and warm tortillas (flour or corn).

Machacado Natural or Mexicano - 15

Eggs with machacado, served with black beans and your choice of tortillas.

