

BRUNCH MENU

Two-Course Brunch \$25/pp

FIRST COURSE

(Choose 1)

Calamari Zen-Chino G

Crispy calamari rings tossed with hot cherry peppers, banana peppers, scallions, bean sprouts, cilantro, and red chili peppers, served with a sweet chili sauce.

Poblano Bisque GF

Crema, tortilla strips & cilantro

Beef Or Black Bean Empanada G

Stuffed with ground beef or black beans and mozzarella cheese, served with creamy cilantro-jalapeño sauce.

SECOND COURSE

(Choose 1)

Lobster Croque Madame G

Butter-poached cold-water lobster, Gruyère cheese, Mornay sauce, and a sunny-side-up egg, served with truffle fries or petite greens.

Chicken Chilaquiles GF

Adobo-marinated chicken, corn tortilla chips, queso fresco, crema, radish, avocado, topped with a homemade roasted green tomatillo and guajillo pepper sauce and a side of refried beans

Bananas Foster French Toast G

Classic French toast with brown sugar banana syrup, bacon strips, and two eggs any style.

Biscuit Benedict G

Fresh-baked jalapeño cheddar biscuit topped with Canadian bacon, poached eggs, smoked paprika hollandaise, rosemary-roasted potatoes, and grilled asparagus.

G GLUTEN | GF GLUTEN FREE | AGF AVAILABLE GLUTEN FREE |  VEGETARIAN |  VEGAN |  NUT |  TREE NUTS
 ALCOHOL |  WHEAT |  DAIRY |  EGG |  MUSHROOM |  SHELLFISH |  FISH |  SOY |  SESAME |  PORK

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