

# BRUNCH

## SWEET

DOCE DE LEITE FRENCH TOAST fresh berries and sesame whipped cream	15
HOUSEMADE QUINOA WAFFLES kuromitsu and vanilla-cinnamon butter	15
AÇAÍ BOWL greek yogurt, hemp-sesame granola, fresh fruit, honey	12

## SAVORY

CHURRASCO AND EGGS* grilled ribeye steak, red chimichurri, organic eggs any style, potato, mesclun green salad	18
LOBSTER EGGS BENEDICT* miso-yuzu hollandaise, mesclun green salad	18
SOUTH AMERICAN FRITTATA chorizo, asparagus, heart of palm, manchego cheese	14
SHRIMP AND POLENTA* organic poached egg and manchego	17
SAMBA COBB SALAD slow-cooked chicken, organic egg, apple smoked bacon, avocado, wasabi ranch dressing	14
WAGYU SLIDERS* aji panca ketchup, shredded lettuce, tomato, sesame brioche, fries	19
PORK BELLY BUNS* lettuce, tomato, sweet soy, aji amarillo aioli, sweet bun, fries	18

## FEIJOADA

BRAZILIAN INSPIRED BRUNCH* savory stew of black bean, chorizo	small 15	large 18
seared beef with white rice, collard greens, bacon and fresh orange slices		

## FOR THE TABLE

WARM CHURROS shichimi-caramel and peruvian chocolate	10
HAND CUT BACON	6
GRILLED CHORIZO	6
TOASTED BAGEL scallion cream cheese	4
SEASONAL FRESH FRUIT	6

\*These items are served raw or undercooked. The Southern Nevada Health District requires that we inform you of the following: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.