

aqimero

BRUNCH

SATURDAY & SUNDAY
11:30AM - 3PM

\$75
ENDLESS
BRUNCH &
BUBBLES

RAW BAR SEAFOOD PRESENTATION
ENDLESS SELECTIONS OF AQIMERO'S
BRUNCH CREATIONS & BUBBLY VARIATIONS
brunch is concluded at 3:30pm



AQIMERO

[V] VEGETARIAN [GF] GLUTEN FREE

[S] CONTAINS SHELLFISH [N] CONTAINS NUTS

Please alert your server of any allergies or dietary restraints. Consumption of raw or partially cooked foods, although quite tasty, may increase your risk of foodborne illness.

5.3.17

BUBBLES

BY THE GLASS

SPARKLING WINE 12

PROSECCO 15

MIMOSA 15

orange juice - sparkling wine - orange peel

BELLINI 15

peach purée - prosecco

KIR ROYALE 15

chambord - sparkling wine - raspberry garnish

CHAMPAGNE COCKTAIL 15

sugar cube - bitters - cognac - sparkling wine

BY THE BOTTLE

BIUTIFUL BRUT NATURE 50

Spain

JUVE Y CAMPS PINOT NOIR ROSE 70

Spain

MOET IMPERIAL BRUT 161

France

MOET NECTAR IMPERIAL ROSE 203

France

VEUVE CLIQUOT YELLOW LABEL BRUT 145

Reims

VEUVE CLIQUOT DEMI SAC 171

Reims

DOM PERIOGNON, BRUT 550

Epernay

PERRIER JOUET BELLE EPOQUE BRUT 525

Reims

LOUIS ROEDERER CRISTAL 700

Reims

COLD

RAW BAR [S] 50

*daily selection of clams - oysters
shrimp - ceviche*

CRAB & AVOCADO SALAD [S] 18

*spicy crab - wood grilled avocado
pea shoots - chili oil - corn pico de gallo*

RANCH WEDGE SALAD [GF] 14

*6-minute egg - crispy bacon lardon
heirloom tomato*

MANHATTAN BAGEL 18

*smoked salmon - egg - capers
red onion - dill cream cheese*

ON TOAST

LOBSTER AVOCADO [S] 18

*buttered lobster - guacamole
chives - chili flakes*

KING OYSTER MUSHROOM [V] 12

*wood grilled king oyster mushrooms
truffle oil - hollandaise*

SERRANO 16

*serrano ham - fig jam - goat cheese
pickled onions - herbs*

SPECIALTIES

EGG IN A JAR [GF OPTION AVAILABLE] 14

*poached egg - pork lardon - truffle mashed potatoes
roasted garlic - green onions - grilled sourdough bread*

CRAB & SHRIMP ENCHILADAS [S] 18

corn - poblanos - cheese - jalico sauce - corn tortilla

CROQUE MONSIEUR 15

onion marmalade - arugula - serrano ham - brie cheese

BACON [GF] 12

seared pork belly - miso - agave - butter

HUEVOS RANCHEROS [GF] 14

*fried egg - chorizo - black bean - avocado
cotija cheese - ranchero sauce - corn*

CHICKEN & WAFFLES 16

agave syrup - pickled fresno pepper

SWEETS

FRENCH TOAST [V] 14

salted dulce de leche ice cream - crispy bacon

GREEK YOGURT BRÛLÉE [GF] 14

cinnamon - agave - berries - steal cut oat

FRUIT SALAD [V] 12

seasonal sorbets - dehydrated coconut - granola - berries

CINNAMON STICK [V] 12

sweet cream cheese dips

aqimero