



brunch menu

11am - 3pm | Saturday & Sunday

Pre Fixe Seating Ends 2pm

Unlimited Pre Fixe Brunch (\$35)

Choose as many brunch items as you like from our entire selection of brunch plates.

Includes unlimited selection of brunch drinks: Traditional Mimosa, Masa Mimosa, Lychee Bellini, Bloody Mary, Bacon Bloody Mary, & Lemon Lager.

(pre fixe brunch only available when ordered by all guests at table)

flatbreads & salads

Masa Breakfast Pizza	7
<i>house bacon / egg yolks / gruyere cheese / pico de gallo / arugula</i>	
Serrano Ham Flatbread	7
<i>goat cheese / cantaloupe / arugula / truffle / lime</i>	
Wild Mushroom Flatbread	7
<i>oaxaca cheese / roasted red pepper / avocado</i>	
Masa Chicken Salad	6
<i>pulled / cabbage / carrots / piloncillo vinaigrette / crispy noodle</i>	
Baby Spinach & Arugula Salad	8
<i>papadam crisp / sesame cashews / mango / curry-tamarind vinaigrette</i>	
Hijiki Seaweed-Jicama Salad	5
<i>carrots / chayote / daikon sprouts / sesame dressing</i>	
Spiced Tuna Steak Salad	9
<i>rare tuna / avocado / bacon / arugula / wasabi</i>	
Fruit & House-Made Granola	4
<i>yuzu yogurt / blood orange syrup</i>	
Empanada de Desayuno	6
<i>chorizo / Oaxaca / potatoes / rajas / cilantro chutney / toreado aioli</i>	

eggs, benedicts & omelets

Chilaquiles	7
<i>corn tortillas / chorizo / queso cotija / soft scrambled eggs / salsa verde</i>	
Grilled Chorizo Sausage	6
<i>poached egg / salsa mexicana</i>	
Petite House Smoked Salmon Omelet	7
<i>goat cheese / spinach / caramelized onions / tomato jam</i>	
Petite Mushroom Escabeche Omelet	6
<i>arugula / roasted peppers / avocado / tomato jam</i>	
Adobo-Marinaded Skirt Steak	12
<i>roasted peppers / fried egg / black beans</i>	
Veggie Benedict	8
<i>toasted challah / spinach / tomato / poached egg / green chili hollandaise</i>	
Black Bean Puree	5
<i>fried egg / cotija cheese</i>	
Smoked Brisket Hash	10
<i>caramelized onions / chilis / chipotle hollandaise / yucca / poached egg</i>	

sandwiches & such

Pan Dulce	6
<i>ancho whipped cream / roasted pineapple syrup</i>	
Bahn Mi Burger	9
<i>spiced pork patty / pickled vegetables / citrus aioli</i>	
Pho Beef Sandwich	8
<i>eye of round / sriracha-hoisin aioli / Thai basil / bean sprouts / pickled onion</i>	
Wagyu Beef Burger	8
<i>teriyaki glazed / tomatoes / lettuce / caramelized onions / chipotle aioli</i>	
Wagyu Beef & Pork Meatballs	12
<i>cotija cheese / scallion / smoked tomato yuzu sauce</i>	
Bacon Fried Rice	7
<i>kimchi / scallion / fried egg</i>	

side dishes

Fried Yucca	4
<i>chimichurri / citrus aioli</i>	
Anson Mills Grits	4
<i>chipotle pepper / Oaxaca cheese / green onions</i>	
Wok-Fried Home Fries	4
<i>peppers / onions</i>	
Wok-Seared Cauliflower	4
<i>ginger / garlic / chili de arbol</i>	

Menu Designed by Executive Chefs Kaz Okochi and Richard Sandoval.
Executed by Chef de Cuisine Antonio Burrell.

Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

brunch drinks

Mimosa Traditional	4
<i>house champagne / fresh orange juice</i>	
Masa Mimosa	6
<i>house champagne / mango puree / blood orange</i>	
Bloody Mary	5
<i>vodka / tomato / onion / celery / horseradish / worcestershire</i>	
Bacon-Rye Bloody Mary	9
<i>bacon-infused rye whiskey / house made mary mix</i>	
Lychee Bellini	6
<i>house champagne / house-made lychee puree</i>	
Lemon Lager	8
<i>dos equis / lemon-basil simple syrup / st. germaine liqueur</i>	
Galleata	8
<i>Faretti biscotti liquor / fresh orange juice</i>	
Strawberry Lemonade	7
<i>house vodka / fresh strawberry puree / fresh juice</i>	

specialty drinks

Strawberry Lemonade	7
<i>house vodka / fresh strawberry puree / fresh juice</i>	
Margarita Tradicional	9
<i>El Jimador blanco / agave nectar / fresh lime juice</i>	
Cherry-Tequila Smash	12
<i>cherry-infused tequila / cilantro / agave nectar / fresh lime</i>	
Mojito Tradicional	9
<i>Bacardi Castillo rum / muddled lime / fresh mint / simple syrup</i>	
Mojito Especial	11
<i>Patron Pyrat rum / brown sugar / muddled lime / fresh mint</i>	
Passion	11
<i>Grey Goose Pear / passion fruit puree / agave nectar</i>	
Patron Paloma	12
<i>Patron reposado / fresh lime juice / grapefruit soda</i>	
Lychee Lemonade	9
<i>Bacardi Raz / lychee juice / pineapple / house made sours</i>	
White Sangria	7 / 22
<i>white wine / sake / peach nectar / fresh orange / cucumber</i>	
Red Sangria	7 / 22
<i>red wine / bourbon / mixed fresh citrus / brown sugar / cinnamon</i>	

light cocktails (less than one half the sugar)

Margarita Modesta	8
Mojito Modesto	9

desserts

Banana Cake	6
<i>dulce de leche ice cream / tequila banana foster sauce / vanilla pudding</i>	
Salted Caramel Chocolate Flan	6
<i>house-made s'mores / spicy peanuts / blood orange reduction</i>	
Pumpkin Cheesecake	6
<i>graham cracker pumpkin seed crumble / cranberry curd / ice cream</i>	
House Churned Ice Cream & Sorbet	6
<i>ask server for today's flavors</i>	
Mango Panna Cotta	6
<i>sake blackberries / coconut tuille</i>	
Mochi Cake	6
<i>pineapple preserves / spicy coconut / dulce de leche ice cream</i>	

non-alcoholic beverages

Orange Juice	3.50
Lemonade	4.50
Strawberry Lemonade	4.50
Grapefruit Juice	3.50
Espresso	3.00
Cappuccino	3.50
Coffee	2.75
Decaf Coffee	2.75