

Brunch Menu

CHS RESTAURANT WEEK

2 for \$30



FIRST COURSE

local fruit bowl, salad, or yogurt parfait

SECOND COURSE

CHOOSE ONE

HORCHATA FRENCH TOAST

toasted brioche, caramelized pineapple,
coconut cream, dulce de leche and toasted
coconut

CHORIZO BENEDICT

poached eggs, espelette
hollandaise, toasted English muffin

BRUNCH BURGER

egg, fontina cheese, crispy pork
belly slab, coriander-lime toasted
bun

SHAREABLE SIDES FOR THE TABLE

crispy bravas with truffle aioli and
maple sausage links

Restaurant Week Menu

3 for \$40

FIRST COURSE

CHOOSE ONE

CRISPY BRUSSEL SPROUTS

tajin bacon pardons, chili lime glaze, pickled chiles

TULUM CAESAR

grilled romaine heart, jalapeño caesar dressing, pork belly salsa, cotija, chili lime breadcrumb gremolata
+ \$6 grilled chicken or shrimp

TAJIN DUSTED CALAMARI

lime-basil avocado aioli and charred lemon

SECOND COURSE

CHOOSE ONE

CHURRASCO TACOS

Three skirt steak tacos with chimichurri, pickled red onions, and cotija on flour tortillas

HANGER STEAK

Grilled to perfection with chimichurri and caramelized lime

PAN SEARED SCALLOPS

served with elote puree, charred corn, sweet peppers, cilantro, lime crema

THIRD COURSE

CHOOSE ONE

CHURROS

Two chocolate filled, cinnamon sugar dusted and topped with dulce de leche

CARROT CAKE

from local baker Chef Stefany Lerrea served with candy walnuts

VANILLA APPLE CRISP GELATO