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
\textit{tajin bacon pardons, chili lime glaze, pickled chiles}

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

TAJIN DUSTED CALAMARI
\textit{lime-basil avocado aioli and charred lemon}

SECOND COURSE
CHOOSE ONE

CHURRASCO TACOS
\textit{Three skirt steak tacos with chimichurri, pickled red onions, and cotija on flour tortillas}

HANGER STEAK
\textit{Grilled to perfection with chimichurri and caramelized lime}

PAN SEARED SCALLOPS
\textit{served with elote puree, charred corn, sweet peppers, cilantro, lime crema}

THIRD COURSE
CHOOSE ONE

CHURROS
\textit{Two chocolate filled, cinnamon sugar dusted and topped with dulce de leche}

CARROT CAKE
\textit{from local baker Chef Stefany Lerrea served with candy walnuts}

VANILLA APPLE CRISP GELATO