



## FLAT BREADS / SALADS

Masa Breakfast Pizza / house bacon / egg yolks / gruyere cheese / pico de gallo / arugula	\$7
Serrano Ham Flatbread / Goat cheese / cantaloupe / arugula / truffle / lime	\$7
Chorizo Calzone / scrambled eggs / peppers / onions / smoked tomato sauce	\$6
Wild Mushroom Flatbread / Oaxaca cheese / red pepper / avocado	\$7
Daily Petite Quiche	\$5
Fruit and Granola / yuzu yogurt / blood orange syrup	\$4
Masa Chicken Salad / pulled chicken/ cabbage / carrots/ piconcillo vinaigrette/ crispy noodle	\$6
Spinach Salad / pickled mushrooms / roasted red peppers / walnuts / black bean dressing	\$5
Hijiki Seaweed-jicama Salad / sesame / chayote / daikon sprouts	\$5

## EGGS / SANDWICHES

Pan dulce / ancho whipped cream / roasted pineapple syrup	\$6
Chilaquiles / corn tortillas / chorizo / queso cotija / soft scrambled eggs / salsa verde	\$7
Grilled chorizo sausage / poached egg / salsa mexicana	\$6
Petite house smoked salmon omelet / goat cheese / spinach / caramelized onions / tomato jam	\$7
Petite mushroom escabeche omelet / arugula / roasted peppers / avocado / tomato jam	\$6
Tenderloin Benedict / scallion kimchi pancake / poached egg / green chile hollandaise	\$12
Veggie Benedict / toasted bread / spinach / tomatoes / poached egg / green chili hollandaise	\$8
Yucca Brisket Hash / smoked brisket / caramelized onions / poblano chilis / chipotle hollandaise	\$10
Bacon Fried Rice / kimchi / scallion / fried egg	\$7
Wagyu Beef Sliders / chipotle aioli / bibb lettuce / caramelized onions / goat cheese	\$7
Blackened Tuna Club Sliders / house bacon / avocado / confit tomatoes / arugula	\$7

## SIDES

Fried Yucca / chimichurri / citrus aioli	\$4
Anson Mills Grits / chipotle pepper / Oaxaca cheese / green onions	\$4
Wok Fried Home fries	\$4

## BRUNCH DRINKS

Mimosa Traditional Champagne / orange juice	\$4	Lychee Bellini Champagne / lychee	\$6
Masa Mimosa Champagne / mango / blood orange	\$6	Clamato Vodka / clam juice / tomato juice	\$6
Bloody Mary Vodka / tomato / red onion / cilantro	\$5	Babyllini Apple cider / peach puree	\$6
Galleata Faretti biscotti liquor / orange juice	\$8		
Orange Juice	\$3.5	Espresso	\$3
Lemonade	\$4.5	Cappuccino	\$3.50
Strawberry Lemonade	\$4.5	Coffee	\$2.75
Grapefruit Juice	\$3.5	Decaf Coffee	\$2.75

## DRAUGHT BEERS

Heineken	\$7	Samurai Ale	\$7
Dos Equis	\$7	Allagash White Ale	\$8
Sapporo	\$7	Newcastle	\$6
Amstel Light	\$7	Chimay	\$9
Negra Modelo	\$7		

Menu designed by Executive Chefs Kaz Okochi and Richard Sandoval and executed by Chef de Cuisine Antonio Burrell

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