

BRUNCH

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
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/ piloncillo 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
Smoked Chicken Hash / caramelized onions / poblano chilis / chipotle hollandaise / yucca/soft poached egg	\$10
Bacon Fried Rice / kimchi / scallion / fried egg	\$7
Baha Mi Burger / spiced pork pattie / pickled vegetables / citrus aioli	\$9
Pho Beef Sandwich / eye of round / siracha-hoisin aioli / Thai basil / bean sprouts / pickled onions	\$8
Spiced Tuna Steak / rare tuna / avocado / bacon / arugula / wasabi	\$9
Wagyu Beef Burger / teriyaki glazed / tomatoes / lettuce / caramelized onions / chipotle aioli	\$8

SIDES

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

BRUNCH DRINKS

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

DRAUGHT BEERS

Heinekin	\$7	Bells Oberon	\$8
Dos Equis	\$7	Brigand Ale	\$8
Sapporo	\$7	Newcastle	\$6
Amstel Light	\$7	Lagunitas Shut-Down	\$8
Bells Porter	\$8	Goose Island Bourbon County Stout	\$10
Founders IPA	\$7	Eggenberg Pilsner	\$7
Stella Artois	\$8	Great Lakes "Eliot Ness" Amber	\$9

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