

MAMÓN

BRUNCH

**Ask about gluten free options*

Toasted \$10

Banana pudding stuffed French toast, seasonal berry compote, warm Maple syrup.

Loaded \$12

Eggs, four cheese blend, and green onion served in a toasted sourdough sandwich. Served with a mixed green salad.

Hammered \$12

Roasted veggies, seasoned potatoes, sharp cheddar, two eggs, salsa verde and Serrano pepper mayo wrapped in a spinach tortilla.

Smashed \$13

Avocado mash, balsamic cherry tomatoes, Serrano pepper mayo, poached egg, toasted Sourdough. Served with a mixed green salad.

Glazed \$13

Maple glazed pork shoulder, pickled daikon, and Rocoto aioli on toasted Francese. Served with a mixed green salad.

Baked \$15

Roasted Portobello, sweet potato, roasted potato, seasonal vegetables, quinoa, avocado, poached egg.

Sandwiches

*Served with a mixed green salad
can be made vegan

Grilled Cheese \$10.5

Gruyere, Fontina, White Cheddar on
toasted Sourdough.

***Just The Tip \$12.5**

Marinated Portobello layered with
avocado, hemp seeds, chili pepper
flakes, tomato, Serrano pepper mayo
and Havarti on Francese bread.

Al Horno \$12.5

Roasted chicken, crisp lettuce, ripe
tomatoes, and Serrano pepper mayo on
Francese bread.

Chancho en Cama \$13.5

Roasted pork shoulder, charred sweet
potato, lime marinated red onion and
cilantro, and yellow pepper aioli on
Francese bread.

There's an Egg Involved \$13.5

Roasted tri-tip, sautéed tomatoes
onions and cilantro, Serrano pepper
mayo, topped with a fried egg on
Francese bread .

Upstream \$14.5

Roasted salmon salad, pickled
cucumber, Serrano pepper mayo and
Havarti on toasted Sourdough bread.

A la Cart

Avocado \$3
Egg \$3
Fruit \$5
Potatoes \$4
Toast \$2
Tomato \$3
French Fries \$3.5
Bacon \$4
Sausage \$4

Cold Beverages

Topo Chico Sparkling \$2.5
Coca-Cola \$2.5
Sprite \$2.5
Root Beer \$2.5
Diet Cola \$2.5
Almond Milk \$3
Orange Juice \$4

Hot Beverages

Herbal Tea \$5

Hair of the Dog

Brewmosa \$7
Mimosa \$9

Brunch
Saturday and Sunday
9am - 4pm