



## BRUNCH

### YELLOWTAIL CRUDO \$16

Delicately sliced yellowtail drizzled with citrus and yuzu sauce

### SHRIMP CEVICHE TOSTADA \$14

Lime-cured shrimp with mango and avocado

### STEAK AND EGGS \$22

Grilled sirloin steak, served with two eggs prepared your way and accompanied by golden, crispy hash browns

### ALL AMERICAN BREAKFAST \$12

Two eggs, crispy bacon, and golden hash browns, served with a side of toast

### DOUBLE STACK PANCAKES \$9

Stacked pancakes topped with a medley of berries, finished with syrup and powdered sugar

### AVOCADO TOAST \$10

A spread of creamy avocado on toasted artisanal bread, topped with a sprinkle of sea salt, red pepper flakes, cherry tomatoes, microgreens, and an egg

### BERRY PARFAIT \$10

A crunchy granola blend served over creamy Greek yogurt, topped with a vibrant assortment of fresh berries, and finished with a drizzle of honey

### BREAKFAST BLT \$13

Crispy bacon, fresh lettuce, fried tomato, layered with a fried egg and creamy avocado on toasted sourdough

### OMELET \$12

Three-egg omelet with melted cheddar cheese, bell peppers, onions, spinach, and diced ham. Served with a side of golden hash browns and toast

## FAVORITES

### WAGYU BURGER \$22

Wagyu beef topped with crisp bacon, white cheddar, caramelized onions, and jalapeños, served on a brioche bun with a side of seasoned fries

### FISH AND CHIPS \$16

Golden beer-battered fish fillets with a side of seasoned fries and coleslaw

### CHICKEN SANDWICH \$17

Crispy chicken fillet topped with chipotle coleslaw and fresh pickles, served on a toasted brioche bun with a side of seasoned fries

### CARNITAS TACOS \$16

Slow-cooked pork carnitas on handmade corn tortillas, topped with pico de gallo and salsa verde

### CAESAR SALAD \$12

Crisp romaine tossed in our house-made Caesar dressing. Add chicken +\$6



## BRUNCH DRINKS

**BOTTOMLESS MIMOSA \$25**  
sparkling wine & orange juice

**BLOODY MARY \$8**  
*Zesty blend of tomato juice, Worcestershire sauce, hot sauce, and a squeeze of fresh lemon.*

**MICHELADA \$7**  
*Mexican Draft Beer, House Mix, Chili rim*

**CARAJILLO \$12**  
*Licor 43, Espresso, orange garnish, topped coffee beans*

## COCKTAILS

**RECREATION CLASSIC \$13**  
*El Jimador, Naranja Liqueur, lime, organic agave, salt*

**1630 SMASH \$14**  
*Pendleton Whisky, lime, mint, and blackberries*

**ESTE GIMLET \$15**  
*Empress Gin, lime, organic agave*

**CHILI WATERMELON MULE \$14**  
*Por Osos, watermelon, lime, spicy tincture, ginger beer, jalapeños*

**NIGHT OUT MARGARITA \$15**  
*Lalo, Naranja Liqueur, lime, organic agave, fresh blackberries, rosemary*

**HOMBRES<sup>2</sup> \$16**  
*Dos Hombres, Naranja Liqueur, lime, mango, organic agave, habanero*

**RANCH WATER \$14**  
*Carabuena, lime, club soda*

## BEERS \$5

*Shiner, Corona, Michelob, Dos Equis, Modelo Especial, Pacifico, Lone Star*

*A 20% gratuity will be added to parties of 6 or more.*

*\* Consuming raw or undercooked seafood & shellfish may increase your risk of food-borne illness*