



BRUNCH MENU

7AM - 2PM FRIDAY TO SUNDAY

OMELETTES

SERVED WITH HOMEMADE ROASTED POTATOES OR PINTO FRIED BEANS
CHOICE OF: ENGLISH MUFFIN | SOURDOUGH BREAD | CIABATTA BREAD | GF BREAD +\$2

Good Morning Omelette \$19
Spanish chorizo + onions + bell peppers + jalapeño + white cheddar cheese + sour cream + avocado

Santa Fe Omelette \$19
Shrimp + onions + bell pepper + tomato + green onions + white cheddar cheese + crispy corn tortilla strips + morita sauce

Veggie Omelette \$17
Spinach + wild mushrooms + tomatoes + broccolini + fontina cheese

Chef's Omelette \$19
Ham + bell pepper onions + cheddar cheese + poblano pepper sauce + crispy pork belly

EGG DISHES

SERVED WITH HOMEMADE ROASTED POTATOES OR PINTO FRIED BEANS
CHOICE OF: ENGLISH MUFFIN | SOURDOUGH BREAD | CIABATTA BREAD | GF BREAD +\$2

American Breakfast \$18
3 eggs any style + bacon or sausage

Steak and Eggs \$25
Three eggs any style + 7 oz wagyu skirt steak + side of chimichurri

California Breakfast Burrito \$17
Wagyu skirt steak + Scrambled eggs + pico de gallo + guacamole + bacon + white cheddar cheese + sour cream

Milanesa a Caballo \$25
Thinly cut breaded beef milanesa + two eggs any style

Shakshuka \$18
Spanish chorizo + 3 eggs any style + onions + bell peppers + spicy tomato sauce + feta cheese

Breakfast Carbonara \$17
Spaghetti pasta + crispy pork belly + soft poached egg + calabrian chili oil

CHILAQUILES

SERVED WITH HOMEMADE ROASTED POTATOES OR PINTO FRIED BEANS
ADD: CHICKEN \$6 | STEAK \$8

Poblano Chilaquiles \$20
3 eggs any style + fried corn tortilla + homemade chile poblano sauce + sour cream + Jack Monterrey cheese + red onions + cilantro. Served with pinto fried beans

Morita Sauce Chilaquiles \$20
3 eggs any style + fried corn tortilla + morita chili sauce + sour cream + asadero cheese + red onions + cilantro.
Served with pinto fried beans

SALAD

ADD: CHICKEN \$6 | STEAK \$8 | SALMON \$10

Patagonia Salad \$14 GF
Butter blossom lettuce + radicchio + pear + strawberry + caramelized walnuts + farms blue cheese crumbles + cucumber wrapped + champagne vinaigrette

Charred Caesar \$14 GF
Local romaine lettuce + lemon Caesar dressing+ shaved Parmigiana Reggiano + croutons + crispy white anchovies

Chanco Wedge \$14 GF
Local baby iceberg lettuce + crispy pork belly + red onions + grape tomato + blue cheese crumbles + creamy blue cheese dressing

BENEDICTS

SERVED WITH HOMEMADE ROASTED POTATOES OR PINTO FRIED BEANS

Classic Benedict \$15
Canadian bacon + two poached eggs + English muffin + hollandaise sauce

Lobster Benedict \$20
Fresh lobster + two poached eggs + wild arugula + domestic caviar + English muffin + hollandaise sauce

Carne Asada Benedict \$17
Seasoned beef + two poached eggs + corn cake + poblano sauce + pico de gallo

SANDWICHES AND MORE

Piedra Santa Burger \$25
Thick Stacked 100% Argentinean beef + pickled cucumber + red onion + fontina cheese + chimichurri aioli.
Served on brioche bun with fries

Steak Sandwich \$22
NY Steak + caramelized onions + mushrooms + bell peppers + wild arugula + chimichurri aioli + fontina cheese + french fries.
Served on ciabatta bread

Argentinian Choripan \$19
Grilled Argentinian beef and pork sausage + salsa criolla + chimichurri.
Served on baguette bread

Lobster roll \$25
fresh lobster + celery dill remoulade + hoagie roll + french fries

Pancakes \$10
Churro Pancake \$14
cinnamon sugar + vanilla ice cream

Peanut Butter French Toast \$14
Stuffed with peanut butter + topped with banana foster + crispy bacon bits

French Toast \$10
Dulce de Leche French Toast \$14
Vanilla Cream foam

Yogurt Parfait \$14
Low fat vanilla yogurt + layered with granola + strawberries + blueberries

LUNCH

Wagyu Meatballs \$16
Homemade four cheese stuffed + mascarpone soft polenta + fresh tomato sauce + black truffle ricotta mousse

Lamb Lollipops \$17
Parsnip puree + chimichurri sauce + pomegranate

King Salmon \$28
Gnocchi + beech mushrooms + lobster meat + sage + lemon zest + brown butter sauce

Pappardelle Wagyu Ragu \$28
Slow braised Wagyu ragu + shaved parmigiano reggiano

Empanada Trio \$19
Pork chile verde empanada + Chicken empanada + Beef empanada

Entraña* \$40
USDA Prime Skirt 8oz

.....SIDES MATTER.....

Homemade Roasted Potato \$6

Parmesan Truffle Fries \$10 GF

Bacon \$6

Avocado \$4 GF

Chile Toreado \$3

Paisa Chorizo \$14 GF
Grilled Argentine pork sausage

Chorizo \$14
Grilled Argentine beef + pork sausage

*Warning: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illnesses
*Parties of 6 or more may be charge 20% gratuity.

*A 3% CC surcharge will be added to all credit card transactions



LIBATIONS & BEVERAGES

CAFFEINATED

Tiramisu Martini \$17

Weber Vodka + Irish Cream + Coffee liqueur + espresso topped with sweet cream

Tequila Carajillo \$17

Espresso Shot + Licor 43 + Blanco Tequila + splash fresh Orange juice

Matcha Martini \$17

Matcha + Gin + Lemon Juice + eggwhites + honey + shanken to frothy

Mate Mojito \$16

Cold Brew Mate + White Rum + Mint + Honey + lime juice

FRUITY & FRESH

Spicy Prickly Pear Margarita \$17

Prickly Pear Puree + Tequila Blanco + Lime Juice and Muddled jalapenos

Raspberry Jam Smash \$17

Raspberry Puree + Whiskey + Fresh Lime Juice + Fresh Mint + shaken to perfection

Cucumber Martini \$17

Weber Vodka + Fresh Lime Juice + Saint Germain + Muddled Cucumber + Agave

COFFEE

Cappuccino \$6

Latte \$7

MILK ALTERNATIVE + \$1. SOY + ALMOND + OAT
(Flavor Options)

Vanilla | Caramel | Mocha | Hazelnut | Matcha

Americano \$6

Home Brew Coffee \$5

Single Espresso \$4.5

Double Espresso \$5.5

LIGHT AND REFRESHING

Limoncello Spritzer \$16

Weber Vodka + Limoncello Liqueur + Lemon Juice + Agave + Sparkling
Argentine wine

Violette 75 \$16

Gin + Lemon juice + Violette Liqueur + Agave

Antioxidant Spritzer \$16

Pomegranate juice + Aperol + Sparkling Argentine Wine

A BALANCED BREAKFAST

Breakfast Shot \$15

Jameson + Butterscotch Snapps + Fresh Orange Juice + strip of Bacon

Green Goddess \$15

Weber Vodka + green cold press juice + fresh lemon juice + agave

MIMOSAS

GLASS \$11 / BOTTLE \$42

(Flavor Options)

Cranberry | Orange | Pineapple

SOFT DRINKS

Juice options \$7

Apple
Orange
Cranberry
Pineapple

Sodas \$6

Coke
Sprite
Diet Coke

Other Beverages

Hot Tea \$6
Iced Tea \$5
Lemonade \$4.5
Hot Chocolate \$5
Chocolate milk \$5

WINE SELECTION BY THE GLASS

SPARKLING WINES

Brut Rose, Alta Vista, Mendoza, **Argentina**
Brut, Alta Vista, Mendoza, **Argentina**
Prosecco, La Gioiosa Treviso Brut, **Italy**

Glass | Bottle

\$13 \$52
\$13 \$52
\$15 \$58

CHARDONNAY

Cave De Lugny Lès Charme, Macon, **France**
Luca, G Lot Vineyard, Uco Valley, **Argentina**
Chalk Hill Estate, Sonoma Coast, **California 2022**

\$17 \$64
\$17 \$62
\$17 \$62

SAUVIGNON BLANC

Montes Casa Blanca, Aconcagua Valley, **Chile**
Maison Chantal Sancerre, **Loire valley-France**
Craggy Range Te, Martinborough **New Zealand**

\$15 \$58
\$20 \$78
\$16 \$62

OTHER GREAT WHITES

Torrontes Blend, Amalaya, Salta, **Argentina**
Casina Asinari, Moscato D'Asti, Piedmont, **Italy** 2022

\$13 \$52
\$14 \$56

ROSE

Rose, Miraval Cotes de Provence, **Provence France**
Rose Pinot Grigio, Attems, Friuli, **Italy**

\$16 \$60
\$15 \$58

REDS

Cab Franc, Alta Vista Estate, Mendoza, **Argentina**
Cabernet Sauvignon, Mendel, Finca de los Andes, Luján de Cuyo, **Argentina**
Cabernet Sauvignon, Daou Discovery, Paso Robles, **California**

Glass | Bottle

\$14 \$56
\$16 \$62
\$18 \$70

RED BLENDS

Atemporal Alta Vista Estate, Albaneve Vineyard, Uco valley, **Argentina**
Harvey and Harris by Booker, Paso Robles, **California**
Enorme, Castelli Vineyards, Ramona **California**

\$15 \$65
\$17 \$66
\$17 \$68

PINOT NOIR

Banshee, Sonoma County, **California**

\$16 \$62

MALBEC

La Posta Fazzio, Uco valley, **Argentina**
Red Schooner by Caymus, Voyage 12, Argentina to Napa, **California**
Chento, Mendoza, **Argentina**

\$14 \$54
\$20 \$78
\$16 \$65

OTHER GREAT REDS

Tempranillo, Ramon Bilbao Rioja Reserva, **Spain**
Montepulciano, Valle Tritana Riserva, Abruzzo, **Italy**
Sangiovese, Zingari, Toscana, **Italy**
Chianti, Piccini Collezione Oro Riserva, Tuscany, **Italy**

\$16 \$69
\$14 \$64
\$15 \$58
\$14 \$54