

# **Bring a Bunch to Easter Brunch**

## **Sunday, March 23, 2008 – Open at 11:00 a.m.**

Hop on over for a delicious Easter Brunch with all your modern Mexican favorites!

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### **SPECIALTY DRINKS**

#### **Sparkling White Strawberry Sangria**

organic strawberries and white wine with fresh lemon and orange zest

#### **Honeydew Cucumber Martini**

honeydew melon and cucumber infused vodka; shaken table side and served martini style

#### **Blueberry Cooler**

fresh blueberries muddled with lime and fresh mint and topped with sparkling water

### **APPETIZERS**

#### **Mission Fig and Blue Cheese Quesadilla**

black figs and caramelized shallots with maytag blue cheese on crispy homemade tortillas served with chipotle aioli and heirloom tomato salad

#### **Pozole de Puerco**

traditional slow cooked pork in guajillo chile broth with shredded cabbage, onion, cilantro, lime, and homemade corn tortillas

### **ENTREES**

#### **Banana Brioche French Toast**

thick cut brioche dipped in vanilla egg batter topped with sautéed bananas, fresh berries, and tropical syrup

#### **Santa Fe Breakfast Enchiladas**

slow cooked chicken enchiladas in guajillo chile sauce with mexican cheeses topped with two eggs; served with guacamole and salsa fresca

#### **Bacon and Egg Quesadilla**

homemade herbed tortilla stuffed with cotija, manchego, and panela cheeses, bacon, scrambled eggs, sautéed spinach, and chipotle sauce

#### **Crab Cake Benedict**

dungeness crab cakes topped with poached eggs, chipotle hollandaise, and serrano ham

### **DESSERT**

#### **Flourless Chocolate Truffle Cake**

rich, delicate chocolate truffle cake with blackberry lychee sauce and fresh raspberries

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**Call 702.632.7403 for reservations**

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