



brunch menu

11am - 3pm | Saturday & Sunday

Pre Fixe Seating Ends 2pm

Unlimited Pre Fixe Brunch (\$35)

Choose as many brunch items as you like from our entire selection of brunch plates.

Includes unlimited selection of brunch drinks: Traditional Mimosa, Masa Mimosa, Lychee Bellini, Bloody Mary, Bacon Bloody Mary, & Lemon Lager.

(pre fixe brunch only available when ordered by all guests at table)

flatbreads & salads

Masa Breakfast Pizza	7
house bacon / egg yolks / gruyere cheese / pico de gallo / arugula	
Serrano Ham Flatbread	7
goat cheese / cantaloupe / arugula / truffle / lime	
Wild Mushroom Flatbread	7
oaxaca cheese / roasted red pepper / avocado	
Masa Chicken Salad	6
pulled / cabbage / carrots / piconillo vinaigrette / crispy noodle	
Baby Spinach & Arugula Salad	8
papadam crisp / sesame cashews / mango / curry-tamarind vinaigrette	
Hijiki Seaweed-Jicama Salad	5
carrots / chayote / daikon sprouts / sesame dressing	
Spiced Tuna Steak Salad	9
rare tuna / avocado / bacon / arugula / wasabi	
Fruit & House-Made Granola	4
yuzu yogurt / blood orange syrup	
Empanada de Desayuno	6
chorizo / Oaxaca / potatoes / rajas / cilantro chutney / toreado aioli	

eggs, benedicts & omelets

Chilaquiles	7
corn tortillas / chorizo / queso cotija / soft scrambled eggs / salsa verde	
Grilled Chorizo Sausage	6
poached egg / salsa mexicana	
Petite House Smoked Salmon Omelet	7
goat cheese / spinach / caramelized onions / tomato jam	
Petite Mushroom Escabeche Omelet	6
arugula / roasted peppers / avocado / tomato jam	
Adobo-Marinated Skirt Steak	12
roasted peppers / fried egg / black beans	
Veggie Benedict	8
toasted challah / spinach / tomato / poached egg / green chili hollandaise	
Black Bean Puree	5
fried egg / cotija cheese	
Smoked Brisket Hash	10
caramelized onions / chilis / chipotle hollandaise / yucca / poached egg	

sandwiches & such

Pan Dulce	6
ancho whipped cream / roasted pineapple syrup	
Bahn Mi Burger	9
spiced pork patty / pickled vegetables / citrus aioli	
Pho Beef Sandwich	8
eye of round / sriracha-hoisin aioli / Thai basil / bean sprouts / pickled onion	
Wagyu Beef Burger	8
teriyaki glazed / tomatoes / lettuce / caramelized onions / chipotle aioli	
Wagyu Beef & Pork Meatballs	12
cotija cheese / scallion / smoked tomato yuzu sauce	
Bacon Fried Rice	7
kimchi / scallion / fried egg	

side dishes

Fried Yucca	4
chimichurri / citrus aioli	
Anson Mills Grits	4
chipotle pepper / Oaxaca cheese / green onions	
Wok-Fried Home Fries	4
peppers / onions	
Wok-Seared Cauliflower	4
ginger / garlic / chili de arbol	

Menu Designed by Executive Chefs Kaz Okochi and Richard Sandoval.
Executed by Chef de Cuisine Antonio Burrell.

Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

brunch drinks

Mimosa Traditional	4
house champagne / fresh orange juice	
Masa Mimosa	6
house champagne / mango puree / blood orange	
Bloody Mary	5
vodka / tomato / onion / celery / horseradish / worcestershire	
Bacon-Rye Bloody Mary	9
bacon-infused rye whiskey / house made mary mix	
Lychee Bellini	6
house champagne / house-made lychee puree	
Lemon Lager	8
dos equis / lemon-basil simple syrup / st. germaine liqueur	
Galleata	8
Faretti biscotti liquor / fresh orange juice	
Strawberry Lemonade	7
house vodka / fresh strawberry puree / fresh juice	

specialty drinks

Strawberry Lemonade	7
house vodka / fresh strawberry puree / fresh juice	
Margarita Tradicional	9
El Jimador blanco / agave nectar / fresh lime juice	
Cherry-Tequila Smash	12
cherry-infused tequila / cilantro / agave nectar / fresh lime	
Mojito Tradicional	9
Bacardi Castillo rum / muddled lime / fresh mint / simple syrup	
Mojito Especial	11
Patron Pyrat rum / brown sugar / muddled lime / fresh mint	
Passion	11
Grey Goose Pear / passion fruit puree / agave nectar	
Patron Paloma	12
Patron reposado / fresh lime juice / grapefruit soda	
Lychee Lemonade	9
Bacardi Raz / lychee juice / pineapple / house made sours	
White Sangria	7 / 22
white wine / sake / peach nectar / fresh orange / cucumber	
Red Sangria	7 / 22
red wine / bourbon / mixed fresh citrus / brown sugar / cinnamon	

light cocktails (less than one half the sugar)

Margarita Modesta	8
Mojito Modesto	9

desserts

Banana Cake	6
dulce de leche ice cream / tequila banana foster sauce / vanilla pudding	
Salted Caramel Chocolate Flan	6
house-made s'mores / spicy peanuts / blood orange reduction	
Pumpkin Cheesecake	6
graham cracker pumpkin seed crumble / cranberry curd / ice cream	
House Churned Ice Cream & Sorbet	6
ask server for today's flavors	
Mango Panna Cotta	6
sake blackberries / coconut tuille	
Mochi Cake	6
pineapple preserves / spicy coconut / dulce de leche ice cream	

non-alcoholic beverages

Orange Juice	3.50
Lemonade	4.50
Strawberry Lemonade	4.50
Grapefruit Juice	3.50
Espresso	3.00
Cappuccino	3.50
Coffee	2.75
Decaf Coffee	2.75