

Granada

HOTEL & BISTRO



FALL BRUNCH 2017

IN COMPLIANCE WITH CALIFORNIA STATE MANDATE
WE WILL ONLY OFFER WATER & WATER RE-FILLS UPON REQUEST
THANK YOU FOR YOUR UNDERSTANDING

Salads & Small Plates

CAESAR SALAD

BOQUERONES | GARLIC BREADCRUMBS
\$14

SMOKED SALMON & KALE

BLACK KALE | WATERMELON RADISH
HOUSE-SMOKED SALMON | PEPITAS
APPLE CIDER VINAIGRETTE
\$16

ARUGULA SALAD

HEIRLOOM TOMATOES | LOCAL CORN
COTIJA | CILANTRO-LIME VINAIGRETTE
\$13

BURRATA

LOCAL ROASTED STONE FRUIT
SPECK | HAZELNUT
\$14

GOAT CHEESE & BEETROOT TERRINE

PISTACHIO | MARKET HERBS
BALSAMIC SYRUP | BROWN BREAD
\$13

Cheese & Charcuterie

CHEESE PLATE

THREE CHEESES | HONEYCOMB | CANDIED NUTS
\$17

THE GRANADA

THREE MEATS | THREE CHEESES
\$25

CHARCUTERIE PLATE

THREE MEATS | HOUSE MUSTARD | OLIVES
\$17

HOUSE -PICKLED VEGETABLES

\$8

MARCONA ALMONDS

\$5

MARINATED GREEN OLIVES

\$5

Main Dishes

EGGS BENEDICT CLASSIC
\$16

EGGS BENEDICT GRANADA STYLE
CORN BREAD | BACON
CHIPOTLE HOLLANDAISE
\$16

**BLACK FOREST HAM &
WHITE CHEDDAR OMELET**
\$15

MARKET VEGETABLE OMELET
\$15

FRENCH TOAST
CARAMELIZED BANANA | CANDIED WALNUTS
WHIPPED CREAM | MAPLE SYRUP
\$14

CHILAQUILES
HOUSE CHORIZO | ROASTED TOMATO SALSA
PICKLED RED ONION | CREME FRAICHE
TORTILLA CHIPS
\$16

TWO EGG BREAKFAST
BACON | BREAKFAST POTATOES | TOAST
\$12

AVOCADO TOAST
SUNNY EGGS | PICKLED RED ONION
CILANTRO | ROASTED TOMATO SALSA
AVOCADO | SOURDOUGH
\$15

QUINOA BOWL
ROASTED PEPPERS | CURRANTS | DILL
CARAMELIZED FENNEL | ROASTED VEGETABLES
\$14
ADD SEARED AHI
\$6

VIETNAMESE STYLE NOODLE SALAD
CRISPY CHICKEN | VERMICELLI
NAPA CABBAGE | CHILIES | DAIKON
PEANUTS | LIME VINAIGRETTE
\$17

BURGER
BACON-ONION JAM | CHEDDAR
AIOLI | TOMATO | HOUSE PICKLES
HOUSE-CUT FRIES OR GREENS
\$16

Sides

BACON OR CHORIZO \$6 | TOAST OR CORNBREAD \$3 | EGG \$2
BREAKFAST POTATOES \$6 | YOGURT PARFAIT \$ 8 | FRUIT \$6