

# Granada

HOTEL & BISTRO

## PRIX FIXE BRUNCH MENU SPRING 2018

INCLUDES MIMOSA, BLOODY MARY, OR ZERO PROOF COCKTAIL \$30

- first -

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CHIA PUDDING - almond milk | cashew cream | seasonal fruits & spices

3 OYSTERS - house cocktail sauce | tequila mignonette

BABY GREEN SALAD - goat cheese | lemon vinaigrette

DEVILED EGGS - dijon | bacon onion jam

- second -

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GRANADA BENEDICT - corn bread | bacon | chipotle hollandaise

CLASSIC EGGS BENEDICT - english muffin | ham | hollandaise

SMOKED SALMON EGGS BENEDICT - english muffin | house hot-smoked salmon | hollandaise

VEGETABLE FRITTATA - eggs | market vegetables

NANA'S FRENCH TOAST - banana | mint | coconut caramel

GRILLED CHEESE - provolone | white cheddar | grandma's white bread | tomato bisque

SHRIMP TARTINE - sriracha caramel | carrot | daikon | aioli | herbs | jalapeño

TAKO SALAD - octopus | green cabbage | tomato | crispy tortilla

BURGER - aioli | tomato | house pickles | arugula | brioche

SMOKED SALMON & KALE - maple vinaigrette | coriander creme fraiche

VIETNAMESE NOODLE SALAD - crispy chicken | rice noodle | herbs | peanut | chili-lime vinaigrette

AVOCADO TOAST - tahini spread | dukkah | pickled carrot & onion

- a la carte -

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three meats \$17 | three cheeses \$17 | THE GRANADA (both) \$25

kimchi green beans \$5

house pickled vegetables \$8

almonds - olives \$5/\$9

PACIFIC GOLD OYSTERS - tequila mignonette | cocktail | citrus \$3ea

CAESAR SALAD - boquerones | garlic bread crumb \$14

CHICKEN MEATBALLS - ginger | lemongrass | pickled peppers | pineapple-thai chile glaze \$14

SHRIMP TARTINE - sriracha caramel | carrot | daikon | aioli | herbs | jalapeno \$16

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egg \$2

bacon, ham, or chorizo \$5

breakfast potatoes \$5

fresh fruit \$3

toast, english muffin, or cornbread \$2

we support local & organic farms  
please alert your server to any allergies