



Brunch Menu #3 - \$47 per person

Starter (Choose Two Options)

Spanish Caesar Salad

*Chopped Romaine | Garlic Herb Croutons | Shaved Watermelon
Radish | Manchego Cheese | Caesar Dressing*

Crepes

Fresh Strawberries | Blackberries | Raspberries | Whipped Cream

Queso Fundido

Broiled Oaxaca | Mozzarella | Cheddar | Green Chili | Corn Chips

Roasted Beet Salad

*Living Watercress | Goat | cheese | Lemon Molasses Vinaigrette |
Candied Walnuts*

Entrée (Choose Three Options)

Smoked Salmon Benedict

*English Muffin topped With Smoked Salmon | House Made
Hollandaise | Capers | Red Roasted Potatoes*

House Made Pancakes

Fresh Seasonal Fruit | House Made Whipped Cream | Maple Syrup

Spinach Mushroom Omelet

*Cheddar cheese | Roasted Red Creamer Potatoes | Roasted Onions |
Pico De Gallo*

*Napkins Bar + Grill is proud to serve local and organic produce as well as
naturally raised and sustainable meats and seafood when possible.*

Executive Chef Erasto Jacinto



Ham And Cheese Omelet

Oaxaca And White cheddar Cheese | Sour Cream | Pico De Gallo

Three Cheese Chorizo Omelet

*House Made chorizo | Oaxaca | White Cheddar | Monterey Jack
| Roasted Red Creamer Potatoes | Pico De Gallo | Sour Cream*

House Made Pancakes

*Fresh Seasonal Fruit | House Made Whipped Cream | Maple
Syrup*

Huevos Rancheros

*Fresh Tomato Sauce | Black Beans | Soft Corn Tortilla | Crispy
Bacon | Avocado*

Beverages

Includes 1 Mimosa or 1 Bloody Mary

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