



AQIMERO

EASTER BRUNCH

\$85 PER GUEST

Includes one complimentary Mimosa or Bellini

FIRST COURSE

Served for the Table

ASSORTED TOAST PRESENTATION

MUSHROOM TOAST^V

sautéed mushrooms - garlic crema - caramelized onions - goat cheese - truffle oil - arugula

AVOCADO TOAST^S

guacamole - crab - chili flakes - micro cilantro

PHILADELPHIA TOAST

herbed cream cheese - capers - red onion - chopped egg - smoked salmon

SECOND COURSE

Served for the Table

KALE CAESAR SALAD

chopped kale - parmesan cheese - garlic croutons - white anchovies - house caesar dressing

THIRD COURSE

Served for the Table

RAW BAR PRESENTATION

CEVICHE AMARILLO

flake - yellow aguachile - mango - aji amarillo

SHRIMP COCKTAIL^S

cocktail dipping sauce

OYSTERS ON THE HALF SHELL^S

mignonette dipping sauce

ENTREE

Choose One

PIÑA COLADA FRENCH TOAST^V

caramelized pineapple - coconut cream - rum syrup - mint

BENEDICT RANCHERO

chorizo - black beans - sous vide egg - hollandaise ranchero

GRILLED LAMB CHOPS

guajillo purée - lime crema - white beans

HOLIDAY HAM

brûléed pineapple - luxardo cherry - corn tostada - grilled asparagus

DESSERTS

Served for the Table

ASSORTMENT OF MINIATURE SWEETS

G contains gluten | V vegetarian | D contains dairy | S contain shellfish | N contain nuts | VG vegan

*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness

Please alert your server of any allergies or dietary restraints. Consumption of raw or partially cooked foods may increase your risk of foodborne illness



AQIMERO

COCKTAILS

SPRITZ 18

makers 46 bourbon - aperol - lemon - prosecco

MEXICAN SAZERAC 16

bullet rye - vida mezcal - angostura bitters
sugar cube

1976 16

kettle one - st. germain - maraschino
lemon - sparkling wine

MARGARITAS

TRADITIONAL MARGARITA 16

silver tequila - lime - agave nectar

SPICY MARGARITA 16

silver tequila - muddled jalapeño
house margarita mix

SEASONAL MARGARITA 16

ask your server for current selection

* PREMIUM UPGRADE *

upgrade to premium tequila for 5 per shot

WINES

SPARKLING & CHAMPAGNE

PROSECCO 15 | 60

montefresco, veneto, italy - NV

ROSÉ 18 | 75

marquis de la tour, loire valley, france - NV

BRUT CHAMPAGNE 25 | 140

veuve clicquot yellow label, reims, france - NV

WHITES & ROSÉ

SAUVIGNON BLANC 16 | 72

satellite estate, marlborough, new zealand

CHARDONNAY 15 | 68

sebastiani vineyards, north coast, 2017

RIESLING 16 | 72

dr. hermann "Dr.H", mosel, germany

PINOT GRIS 14 | 62

pike road, willamette valley, oregon

ROSÉ 16 | 80

vanderpump, côtes de provence, france 2017

REDS

CABERNET SAUVIGNON 14 | 62

aviary vineyards, napa valley 2018

PINOT NOIR 12 | 60

montoya, monterey county, california 2016

MERLOT 18 | 86

expedition, walla walla, washington 2017

SANGIOVESE 14 | 62

cantine bruni, toscana, italy 2018

MALBEC 14 | 62

pulenta la flor, mendoza, argentina

TEMPRANILLO 16 | 72

aptus, penalba herreaiz, castilla y león, spain

ZINFANDEL 16 | 72

terra d'oro, amador, california

All vintages are subject to change.

BEER

BOTTLES

DOMESTIC:

YUENGLING 7

yuengling brewery
pottsville, pennsylvania

MILLER LIGHT 7

miller brewing co.
milwaukee, wisconsin

IMPORTED:

CORONA EXTRA 7

grupo modelo-corona - mexico

PERONI 8

birra peroni idustraile - roma, italy

LOCAL & CRAFT

60 MINUTE IPA 8

dogfish head brewery
milton, delaware

PHILADELPHIA PALE ALE 8

yards brewing company
philadelphia, pennsylvania

BOHEMIAN PILSNER 8

dock street beer
philadelphia, pennsylvania