BEVERLY HILLS BARRIO BRUNCH

Brown Butter Belgium Waffle- seasonal fruit, French butter, whipped cream. **15**

***GOURMAND Egg Benny-** country ham or smoked salmon, croissant, hollandaise, hash brown or simple salad **18**

Two EGGS "How Do You Like Em?"- served with hash brown, bacon, organic veggies, toast **15**

Goat Cheese Omelet- arugula salad, hash brown **15**

Honey Truffle Fried Chicken & Waffle- honey truffle glazed, honey butter brandied maple syrup 18

Egg in a Hole- Brioche, cage free egg, blistered cherry tomatoes, rosemary, arugula salad **14**

Croque Madame- brioche, veloute sauce, ham & cheese, fried egg **16**

STEAK Frites- herbed hollandaise, French fries ADD egg **3**

NewYork 10 oz... 32 Rib eye 14oz 42

Lobster Omelet- fine herbs, monterey jack, parmesan cheese hash brown, and simple salad **26**

Salmon Special, Grilled Salmon on a Farmers Market Salad **24**

Ricotta Pancakes- seasonal fruit, butter, maple syrup **15**

Warm Lobster Roll- Butter poached lobster, brioche, scallions **19**

Shrimp & Grits- wild Mexican shrimp, medium poached egg, cheesy grits, arugula, shellfish reduction **24**

Buenos Dias Torta- Carne asada or chicken al pastor, fried egg, tomato, coleslaw, chipotle aioli, cotija cheese, beans pinquito, salsa roja **15**

Mexican PO Boy- Fried Shrimp, tomato, coleslaw, chipotle aioli, cotija cheese, beans pinquito **15**

Grass Fed Angus Cheese Burger- choice of fries or salad

fresh ground Angus 7oz, fire roasted green chile, chipotle Russian aioli, pickles, onion, Monterey jack cheese **19**

South West Veggie Burger - fries or salad

Vegan Chickpea fritter, chipotle aioli, green chile, lettuce, pickles **18**

freshly squeezed mimosas- 9

Navel Orange ,or Ruby Red grapefruit, PEAR Belini $10
Sparkler
Bottomless 18. PEAR Belini Bottomless $20
House Made Sangria 14

Crafted Sodas-4

Ginger Ale, Diet COLA,ROOT beer, Cane COLA

Crafted Blends-5

Kale Cucumber Mint Lemonade
Strawberry Lemonade

GOURMAN

A New Mexican Kitchen & Cantina

BOTANAS

Market Salad
Organic herb artisan lettuce, wild arugula, apples, goat cheese, pomegranate, walnuts, parsley, pickled red onion, apple butter, bourbon maple sherry vinaigrette 14

Kale Caesar Salad
Organic kale, parmesan, anchovy, garlic crouton, avocado, balsamic honey reduction, lemon, fresh herbs 14

Tortilla Soup Vegano
Tomato chipotle broth, avocado, crispy tortillas, green chile rajas, almond crema **12**

Chili con Queso Truffle Mac & Cheesy
Green chile, Monterey jack, cheddar, perigod truffles, orecchiette pasta, black truffle bread crumbs **14**

Guacamole and Corn Chips
Traditional accompaniments, house corn chips **12**
Salsa picante, salsa verde, house made tortilla chips **5**

Crispy Umami Brussel Sprouts
Soy, balsamic vinegar, honey, cotija cheese **12**

Seafood Tamale
Shrimp, lobster, Crab, seafood broth **19**

Grilled Spanish Octopus
Guajillo chili peanut mole sauce, garbanzo fritter, wild baby arugula, cumin vinaigrette **16**

Salmon Ceviche 12
tortilla chips, habanero, avocado, cucumber, cherry tomato, cilantro

Salmon Crudo 15
Sashimi of salmon, avocado, yuzu ponzu, sesame chile oil, Hawaiian lava salt, blue corn crispy tortilla, smoky aioli

FRESHLY *squeezed* JUICE-6

Orange JUICE,
Ruby RED Grapefruit JUICE

ORGANIC ICED TEA & COFFEE -3

DOUBLE ESPRESSO -3
DOUBLE LATTES -5
DOUBLE CAPPUCCINOS -5
ADD IRISH CREAM -5 ADD SHOT OF LIQOUR-7

Mighty Leaf TEA-5

GREEN JASMINE , BOMBAY CHAI, CHAMOMILE, GINGER TWIST, ENGLISH BREAKFAST BLACK, EARL GREY, AFRICAN NECTAR, PEARL GREEN JASMINE 7

DESSERTS

TIRAMISU- 14
COOKIE -3
ESPRESSO CHEESECAKE, TIRAMISU, LEMON MERINGUE PARFAIT, CHOCOLATE TARTE-
CHOCOLATE TARTE- 12