

MASA

Brunch Fiesta menu

*Fiesta Brunch Special offered every Saturday Brunch 10:00AM-3:30PM
and every Sunday Brunch 9:00AM-11:30AM*

All for \$7.95

First Course

Caramelized Plantain Empanada

Granola con Leche with Milk or Yogurt

Fresh Seasonal Fruit

Main Course

Creamy Scambled Eggs
with Chorizo and Mexican Farmer's Cheese

Huevos Rancheros
with Cotija and Salsa Ranchero*

Sante Fe Style Eggs Benedict
atop Southwestern Biscuits

Jalisco Chocolate Chip Pancakes

Complementary coffee and tea

Brunch menu

Brunch Saturdays 10:00am-3:30pm & Sundays 9:00am-3:30pm

Specialty Drinks

Bloody Martini aka "Dirty Diablo"
Lunazul Reposado Infused with Habaneros, Olive Juice, Chef Phil's Bloody
Mary Mix, Served Strait up with a Straw 10.00

**Please notify your server if you have a shellfish allergy.*

Chef Phil's Bloody Mary
Kettle 1 Vodka, Pickled Jalapeno 7.50

**Please notify your server if you have a shellfish allergy.*

Bloody Masa
Lunazul Blanco Tequila and Chef Phil's Bloody Mary Mix 7.50
**Please notify your server if you have a shellfish allergy.*

Mimosa
Champagne with Fresh Squeezed Orange Juice 9.50

Citrus Mojito
Cruzan Citrus Rum, Lime, Orange, Lemon, Simple Syrup, and Mint 9.00

Latin Bellini
Champagne, Mango Puree, Guava Puree 8.50

Sangria
Our House Recipe of Red Wine Infused with Fresh Fruit 7.00

Masarita
Lunazul Reposado, Triple Sec, Apple juice, Fresh Squeezed Orange and Lime 9.50

Habanero Watermelon Margarita
Lunazul Reposado Infused with Habaneros, Watermelon Puree, Lime Juice,
Triple Sec, Simple Syrup, Served Straight Up 11.00

Classic Margarita
Lunazul Reposado, Cointreau, Fresh Lime Juice 9.50

Tapas

Granola con Leche and Tropical Fruit 4.95

Breakfast Tacos / Creamy Scrambled Eggs
and Vine Ripe Tomato Salsa 4.95

Caramelized Plantain Empanada / Mexican
Cinnamon Cream Cheese 3.95

Southwestern Spring Rolls/ Poblano, Chorizo,
and Chihuahua Cheese 4.95

Baja Fish Tacos with Pico De Gallo/ Pickled Onions
and Chipotle Tartar Sauce 9.95

Beverages

Coffee 2.75
Cappuccino 3.75
Latte 3.75
Single Espresso 3.00
Double Espresso 4.50
Fresh Squeezed OJ 2.95
Fresh Squeezed Grapefruit 2.95
From the Loose leaf Tea Bar 2.95
*Earl Grey, English Breakfast,
Wild Mint, Green Tea, Chamomile*

Sides

Whole Wheat Toast 1.50
Sausage Links 4.25
Smoked Bacon 4.25
Black Beans Consuela & Rice 3.50
Home Fries 2.95
Chile Dusted Fries 3.95
Chorizo 4.50
Fresh Fruit 3.50

Main Courses

You may add protein to any entrée indicated with an asterisk*

Shrimp \$4.95 Chorizo \$3.50 Smoked Salmon \$2.50 Bacon \$2.50 Steak \$4.95

*Creamy Scrambled Eggs with Chorizo and Mexican Farmer's Cheese
Southwest Home Fries and Whole Wheat Toast 8.95

*Stuffed Mexican Omelet with Chili Roasted Spring Vegetables,
Monterey Jack Cheese, Southwest Home Fries and
Whole Wheat Toast 8.95

*Huevos Rancheros with Queso Cotija and Salsa Ranchero
Crisp Tortillas and Black Beans Topped with Crema,
served sunny side up* 8.95

*Santa Fe Style Eggs Benedict atop Southwestern Biscuits
Avocado, Green Chile Hollandaise and
Southwest Home Fries* 9.95

Nut Crusted Texas Toast Stuffed with Caramelized Bananas
Dulce de Leche Syrup 9.95

Jalisco Chocolate Chip Pancakes
Mango Butter and Maple Syrup 9.95

Tequila Cilantro Cured Salmon atop Cream Cheese and
Roasted Poblano Quesadilla Baby Arugula Greens
with Tomato and Red Onion 11.95

Southwest Cobb Salad with Chipotle Herb Grilled Chicken,
Avocado, Chorizo, Hard Boiled Egg, and Mexican Farmer's
Cheese, Mixed Spring Greens and Buttermilk-Jalapeno
Dressing 11.95

Masa Style BBQ Mac & Cheese with Smoked Gouda
Roasted Peppers, Chorizo, Onions and Garlic 10.95

The Ultimate Breakfast Burrito
Soft Flour Tortilla Filled with Scrambled Eggs,
Vegetables, Monterey Jack Cheese, Southwest Home Fries
and Chorizo. Served with Black Beans and Rice 9.95

Masa-Burgesa on a Brioche Bun
Avocado, Chihuahua Cheese and a Fried Egg, Chile Dusted Fries* 14.45

Grilled Skirt Steak with Ranchero Tomato Guacamole
Served with Two Scrambled Eggs, Southwest Home Fries and Toast* 13.95

CHEF OWNER Philip Aviles EXECUTIVE CHEF Jose Cardoza

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS