

# MASA

## *brunch menu*

### **Specialty Drinks**

- Chef Phil's Bloody Mary / Stolli Vodka, Pickled Jalapeno 7.50
- Bloody Masa / Sauza Blanco Tequila and Chef Phil's Bloody Mary Mix 7.50
- Mimosa / Champagne with Fresh Squeezed Orange Juice 7.50
- 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 6.00
- Masarita / Sauza Extra Gold, Triple Sec, Apple juice, Fresh Squeezed Orange and Lime 8.50
- Habanero Watermelon Margarita / Sauza Gold Infused with Habaneros, Watermelon Puree, Lime Juice, Triple Sec, Simple Syrup, Served Straight Up 10.00
- Classic Margarita / Sauza Extra Gold, Cointreau, Fresh Lime Juice 9.00

### **Beverages**

- Coffee 2.25
- Cappuccino 3.50
- Latte 3.50
- Single Espresso 2.75
- Fresh Squeezed OJ 2.95
- Fresh Squeezed Grapefruit 2.95
- From the Tea Bar: Earl Grey, English Breakfast, Wild Mint, Jasmine, Chamomile 2.95

### **Tapas**

- Granola con Leche and Tropical Fruit 4.95
- Southwestern Springroll / Poblano, Chorizo and Chihuahua Cheese 4.95
- Breakfast Tacos / Creamy Scrambled Eggs and Vine Ripe Tomato Salsa 4.95
- Caramelized Plantain Empanada / Mexican Cinnamon Cream Cheese 3.95
- Smoked Mussel & Tilapia Ceviche Cocktail / Clamato, Lime, Cilantro 5.95

## Main Courses

- Creamy Scrambled Eggs with Chorizo and Mexican Farmer's Cheese  
Southwest Home Fries and Multi Grain Toast 8.95
- Stuffed Mexican Omelet with Chili Roasted Spring Vegetables, Monterey Jack Cheese  
Southwest Home Fries and Multi Grain Toast 8.95
- Huevos Rancheros with Queso Cotija and Salsa Ranchero  
Crisp Tortillas and Black Beans Topped with Crema\* 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 Vermont 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 Farmers 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 Served with Black Beans and Rice  
Soft Flour Tortilla Filled with Scrambled Eggs, Spring Vegetables, Monterey Jack Cheese,  
Chorizo and Southwest Home Fries 9.95
- Masa-Burgesa  
Avocado, Chihuahua Cheese and a Fried Egg, Chile Dusted Fries\* 12.95
- Grilled Skirt Steak with Ranchero Tomato Guacamole  
Served with Two Scrambled Eggs, Southwest Home Fries and Toast\* 13.95

## Sides

- Multi Grain Toast 1.50  
Sausage Links 4.25  
Corn Cob Smoked Bacon 4.25  
Black Beans & Rice 3.50  
Home Fries 3.50  
Chile Dusted Fries 3.50  
Chorizo 4.50  
Fresh Fruit 3.50

Brunch Hours: Saturdays and Sundays 10:30am - 3pm

CHEF OWNER Philip Aviles EXECUTIVE CHEF Gregory Stevcic

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