

PACIFIC TABLE

LAS COLINAS

Brunch: Saturday & Sunday 11 - 3

BRUNCH ENTREES

AVOCADO TOAST 14

thick cut ciabatta, house made ricotta, arugula, radish, tomato

CLASSIC FRENCH TOAST 15

two slices of French toast topped with maple butter, pecans, and crispy bacon

LEMON RICOTTA PANCAKES 15

three fluffy cakes topped with fresh blueberries and powdered sugar

CHILAQUILES 16

tortillas, over-easy eggs, fire roasted salsa, topped with mexican crema and avocado slices, served with roasted potatoes

AMERICAN BREAKFAST 17

scrambled eggs, crispy bacon, roasted potatoes, sourdough toast

CLASSIC BENEDICT 20

Canadian bacon, spinach, poached eggs, topped with hollandaise, served with roasted potatoes

FRIED OYSTER OMELETTE 22

farm fresh eggs, spinach, basil, jack cheese, hollandaise

FILET BENEDICT 25

house-made English muffin. grilled filet, spinach, remoulade, hollandaise

EXTRAS & SIDES

THICK-CUT BACON 5

CHICKEN APPLE SAUSAGE 5

ROASTED POTATOES 5

FRESH FRUIT 5

BRUNCH COCKTAILS

OYSTER SHOOTER 8

BLOODY MARY 10

SPICY MARIA 10

PACIFIC MICHELADA 10

THAT'S MY JAM 10

ESPRESSO MARTINI 10

MIMOSA 8/20

APEROL SPRITZ 10

FRESH SQUEEZED

ORANGE JUICE 5

GRAPEFRUIT JUICE 5

PINEAPPLE JUICE 5

Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

If you have allergies, please alert us as not all ingredients are listed!

Prices listed on our menu reflect our cash price; a 2.5% convenience fee will be added to all non-cash sales. 09/12