

PACIFIC TABLE

LAS COLINAS

Brunch: Saturday & Sunday 11 - 3

BRUNCH ENTREES

HOUSE-MADE QUICHE 14

Ham & cheese custard, baked in a buttery pie crust

CHILAQUILES 14

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

LEMON RICOTTA PANCAKES 13

Three fluffy cakes topped with fresh blueberries and powdered sugar

CLASSIC FRENCH TOAST 13

Two slices of french toast topped with maple butter, pecans and two slices of crisp bacon

BREAKFAST BURGER 16

House ground chuck, ham, bacon, sunny side egg, on a toasted english muffin

AMERICAN BREAKFAST 15

Scrambled Eggs, crispy bacon, roasted potatoes, sourdough toast

CRAB BENEDICT 20

jumbo lump crab, spinach, poached eggs, topped with bearnaise

STEAK & EGGS 35

10oz grilled filet mignon, two sunny side eggs, served with tomatoes and grilled toast

EXTRAS & SIDES

THICK CUT BACON 5

BLUEBERRY SAUSAGE 5

ROASTED POTATOES 5

FRESH FRUIT 5

BRUNCH COCKTAILS

OYSTER SHOOTER 8

ST. GEORGE BLOODY MARY 8

PACIFIC MICHELADA 8

MIMOSA 8

APEROL SPRITZ 8

BRUNCH BEVERAGES

ORANGE JUICE 4

GRAPEFRUIT JUICE 4

PINEAPPLE JUICE 4

Some items will have limited availability.

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!