

BRUNCH MENU

All our Breakfast Items are served with Bacon or Sausage

Eggs Benedict

Truffle Ham with Hollandaise Sauce

12-

Setá Huevos Rancheros

Two Eggs Over Easy, on Flour Tortilla, Black Beans, Jack Cheese, Pico de Gallo and Red Salsa

12-

Brioche French toast

Almond Crust and Maple Syrup

12-

Tri-Color Chilaquiles

Tossed with Red Sauce, Scrambled Eggs, Black Forest Ham

Served Over Avocado- Tomatillo Sauce

12-

FROM OUR GRILL

SIMPLY GRILLED over mesquite

Chicken Breast

Served with Garlic Mashed Potatoes and Champagne Truffle Cream Sauce

13-

Ball Cut Top Sirloin

Option of Bacon, Roasted Pepper Mashed Potatoes or Scrambled Eggs

15-

Cedar Plank Salmon

Creamy Risotto, Lemon- Caper Berry Sauce Topped with Crab Relish

15-

\$8.00 BRUNCH

Pancakes served with Fruit choice of Bacon or Sausage

Scrambled Eggs with Roasted Potatoes choice of Bacon or Sausage

Breakfast Sandwich with Bacon, Over Medium Egg, Tomatoes and Jack Cheese

******Children under 11 years old \$4.00 for the above items*

MIMOSAS & BUBBLY COCKTAILS

Glass of Unlimited Champagne or Mimosa

12-

Passion Fruit Mimosa

7-

Hibiscus Mimosa

7-

Blood Orange Mimosa

8-

Guava Bellini

7-

Ciao Fiore Cocktail

*Sparkling Wine and St. Germaine Liquor
Topped with Fresh Berries and Citrus Slices*

9-Glass/28-Carafe

Uptown Cocktail

Grey Goose L' Orange, St. Germaine, Bubbly, Chambord
Splash of Orange Blossom Water

10-

BRUNCH DRINKS

Setá Bloody Mary

Cucumber Square One Vodka, Our Signature Bloody Mary Mix
with Smoked Salt Rimmed

9-

Asian Pear Cocktail

Grey Goose L' Poire, Domaine de Canton,
Pear Juice, Muddled Green Grapes on the Rocks

10-

NON ALCOHOLIC

Lavender Lemonade

4-

Blackberry Lemonade

4-