

# Weekend Brunch

## Salmon-Quinoa Salad

Flaky Alaskan Salmon tossed with quinoa, cucumber, tomato, red onion, cilantro, cilantro aioli and house spices on a bed of mixed greens topped with avocado. \$14 (Served on Croissant, \$15)

## Lion's Mane Pozole

Locally harvested Lion's Mane mushrooms stewed with pozole in a rich Hatch Red Chile broth. Served with cabbage, radish, onion, oregano, and lime. 1 qt. \$16

## Green Chilaquiles

Corn tostadas cooked in wood fired green chile sauce and topped with fresh onions and queso fresco. Served with a side of beans. \$10 (Plant based option available for \$3)

## Migas

Corn tortillas fried with pico de gallo and scrambled eggs. Served with a side of beans. \$12

## Sweet Waffle

Waffle with seasonal fruits topped with whipped cream. Served with a side of maple syrup. \$11

## Waffle Sandwich

Eggs, American cheese, ham or bacon, between 2 waffles. Served with a side of fruit. \$14

## Waffle Ranchero

Full waffle topped with 2 eggs and ranchero beans. \$13

## Croissant Sandwich

Scrambled eggs, ham, Swiss cheese, and asparagus. Served with mixed greens. \$14

## Crepas de Rajas

Two crepes stuffed with poblano chile, cheese, corn, and onions. Topped with poblano cream sauce and served with rice. \$15

## Steak Frites and Eggs

Baseball cut sirloin steak served with two eggs and French fries. \$27

## Shrimp Chipotle Enchiladas

Argentine red shrimp rolled in corn tortilla with creamy chipotle sauce, topped with cotija cheese. Served with side greens and rice. \$17.99

## Lamb Lollipops

6 grilled lamb lollipops served with rice and sweet and spicy mango salsa. \$35.99 (Half order \$21.99)

## Chicken Kabobs

All natural chicken breast skewered with Mexican squash, sweet peppers, onions, and mushrooms drizzled with toreado teriyaki sauce and sesame seed sprinkles with your choice of side. \$14.99 (add a kabob \$4)

## Chicken Calabacitas

Oven roasted all natural airline chicken breast served over creamy julienne squash with corn, cheese, onion, and cherry tomatoes. \$16.99

## Sides (\$4 unless included with meal)

Sweet Potato Waffle Fries / French Fries / Calabacitas / Fried Green Beans / White Rice / Sautéed Veggies / Mashed Potatoes / Fried Pickles / Fried Garlic Cheese Curds / Side Salad or Soup available for \$1 more

Add 2 cage free eggs to any meal for \$4

Add 2 pieces of bacon to any meal for \$3

# Weekend Brunch

## Beverages

### **Cold Pressed Juice (8oz) \$6**

Ask your server for available flavors

### **Mimosa \$6**

### **Mimosa Bucket \$50**

One bottle of POPUP sparkling wine and a carafe of orange juice.

### **Soda Fountain \$3**

Pepsi, Diet Pepsi, Dr. Pepper, Root Beer, Sierra Mist, Raspberry Tea, Orange Crush

### **Iced Tea \$3**

### **San Pelligrino \$4**

### **Fiji Water \$4**

### **Coconut Water \$3**

### **Jarritos \$3**

Ask your server for available flavors

### **Ginger-Limonade \$6**

Ginger Ale with fresh squeezed lime juice.

## Desserts

### **Chocolate Irish Cream Cake \$8**

Chocolate cake with chocolate and irish cream ganache, and raspberry drizzle.

### **Panna Cotta**

Italian eggless vanilla custard topped with a mixed berry coulis. (GF) \$7

### **Cajeta Bread Pudding \$8**

Rich tres leches bread pudding with ribbons of thick caramel. Topped with whipped cream.

## Cocktails

### **Butterfly Pea Daisy**

Rhumbero - Lemon - Orange - Sugar

### **Berry Smash**

Canadian Wicket - Seasonal Berries - Agave - Lemon Rhubarb Bitters

### **Beach Please**

Rhumbero - Mint - Sugar - Pineapple - Ginger

### **Coco Cooler**

El Guitarron - Ube Coconut Cream - Agave - Cold Pressed Lime and Pineapple Juice

### **Pink Lady**

Klir Red - Prickly Pear - Hibiscus - Sugar - Lemon

### **Beachcomber**

Klir Red - Falernum Syrup - Cold Pressed Lime, Orange, and Pineapple Juice

### **Seasonal Margarita**

Rotating Flavors

Rulis' International Kitchen is proud to present premium craft cocktails which feature low abv spirits and seasonal ingredients. All listed cocktails can be made with alcohol free substitutions at your request.

Substitutions and extras may incur an additional fee.

Automatic gratuity on parties of 5 or more. Please advise us of any food allergies.