

SOCIAL

BRUNCH MENU

SHARE

MAC N' CHEESE BALLS cilantro aioli	15	CAULIFLOWER POPCORN orange sauce	14
TUNA TARTAR fresh tuna ginger shallots chives ponzu sauce fresh avocado chips	21	FRITTO MISTO fish shrimp calamari kalamata jalapeño chipotle aioli	18

MAIN

ALMOND FRENCH TOAST bourbon maple syrup mixed berries caramelized honey almonds	21	POKE SALAD ahí tuna avocado mango cucumber spring lettuce seaweed sesame dressing	27
BRAISED BEEF SHORT RIBS mamposteo' poached egg ají caballero oil	31	ASHFORD OMELET select 2 ingredients: black forest ham, chorizo, cheddar, swiss, mozzarella, mushrooms, tomatoes breakfast potatoes additional ingredient 2.00 each	19
PANSEARD CHILEAN SEABASS porcini risotto champagne foam	39	IBERICO BURGER angus beef patty chorizo iberico fried egg mozzarella roasted garlic mayo brioche bun	21
LEMON RICOTTA PANCAKES cookie crumble honey glaze	18	PULLED PORK AND HASH yuca hash cilantro mojo sunny side up egg fresh avocado	21
CHICKEN AND WAFFLE crispy chicken fresh berries blue berry syrup	21	AVOCADO TOAST 2 poached eggs asparagus chia seeds sourdough toast	19
TRUFFLE MAC N' CHEESE smoked cheese sauce truffle shavings sunny side up egg	24	WATERMELON GOAT CHEESE SALAD arugula jubilee tomatoes balsamic vinaigrette	16

SIDES applewood bacon chicken sausage seasonal fresh fruit	6	SIDES papas bravas roasted potatoes tostones truffle fries	8 14
--	----------	---	-----------------------------------

Consuming raw or undercooked meat, poultry, fish, shellfish or eggs may increase your risk of food-borne illnesses

S O C I A L

BRUNCH MENU

COFFEE

authentic puerto rican coffee	4
espresso	5
latte	5
cortadito	5
cappuccino	5

JUICES

orange	7
passion fruit	
pineapple	
acerola	
grapefruit	

COCKTAILS

espresso martini	16
patron café baileys frangelico kahlúa	
sunrise	13
vodka triple sec orange juice grapefruit juice grenadine	
mimosa	12
cava	10
bacon bloody mary	14
bellini	12