



UPTOWN  
LOBBY

**BRUNCH**  
10am - 2pm

**VEGETARIAN FRITTATA**

asparagus, spinach, roasted  
tomatoes, fontina cheese

**\$9**

**SPANISH EGGS BENEDICT**

Poached egg, iberico bacon,  
roasted tomatoes, smothered in  
hollandais on a toasted english  
muffin

**\$9**

**FRENCH TOAST RELLENA**

cinnamon french toast stuffed with strawberry  
cream cheese filling

**\$9**

**LEMON RICOTTA FRITTERS**

served with maple and paprika  
aioli

**\$10**

**FRUIT AND MELON SEASONAL SALAD**

Watermelon, Honeydew, Endive and  
cherry Tomato in a Lemon curd mint  
vinaigrette

**\$8**

**GRANADA BURGER**

marinated tomato, arugula, paprika aioli,  
manchego cheese and iberico bacon

**\$15**

**CHARCUTERIE PLATE**

Assorted fruit , meat and cheese with  
crusty bread

**\$18**

**MAKE YOUR OWN OMELETTE \$11**

*Cheese:* Fontina, manchego, oaxaca

*Veg:* asparagus, arugula, spinach, roasted  
tomatoes, onions

*Meat:* bacon, ham, chorizo, shredded quail chx

**BISCUITS AND GRAVY**

chorizo gravy smothered buttermilk biscuit,  
Any Style eggs

**\$10**

**CHILLAQUILLES**

corn tortillas, salsa verde, corn salsa,  
pickled onions, over easy eggs, fontina  
cheese, creme fraiche

**\$10**

## A LA CARTE

*2 eggs any way \$4 Side of Bacon \$3*

*Chorizo potato hash \$4 Side of  
fruit salad \$3*

*Garlic Shrimp \$4*

*Crusty bread \$2*

*Chorizo \$4*

## DRINKS

**Bloody Mary \$5**

**Mimosa \$5**

**Pitcher of Sangria, red, rose or white \$15**

**The Harriet Restorative  
\$7** Vodka, Grapefruit,  
shrub

**Bde Maka Ska Restorative \$7**

Vodka, pineapple, shrub

**Sun Dog Millionaire \$13**

Du Nord Fitzgerald Gin #1, grapefruit juice,  
simple syrup, lime and salt rim, rocks

**Island Themes \$11**

Mi Campo Bianco Tequila, pineapple, honey,  
lime, rocks