



UPTOWN
L O B B Y

BRUNCH
10am - 2pm

VEGETARIAN FRITTATA

ASPARAGUS, SPINACH, ROASTED TOMATOS FONTINA CHEESE
\$10

SPANISH EGGS BENEDICT

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

\$12

SALMON EGGS BENEDICT

GRILLED SALMON, ARUGULA WITH ORANGE HOLLANDAISE \$18

GRILLED BISON EGGS BENEDICT

BISON, ARUGULA WITH CHIPOTLE HOLLANDAISE \$15

GRANADA HASH

CHORIZO, BREAKFAST POTATOES, TWO POACHED EGGS,
RED PEPPERS, ASPARAGUS, CHIPOLTE HOLLANDAISE
SAUCE \$15

BANANNA FOSTERS FRENCH TOAST

FRENCH TOAST WITH BANANNAS FOSTER TOPPING \$13

LEMON RICOTTA FRITTERS

WITH MAPLE SYRUP AND PAPRIKA AIOLI \$10

GRANADA BURGER

MARINATED TOMATO, ARUGULA, PAPRIKA AIOLI,
MANCHEGO CHEESE AND IBERICO BACON

\$16

BRIE BREAKFAST SANDWICH

APPLEWOOD BACON, BRIE, CARAMALIZED ONIONS, 2
FRIED EGGS, SAFFRON AIOLI ON A CIABATTA ROLE \$12

CHARCUTERIE PLATE

ASSORTED MEAT, CHEESE, FRUIT AND CRUSTY BREAD
OR LAVASH \$18

FRUIT AND MELON SEASONAL SALAD \$9

MAKE YOUR OWN OMELETTE \$11
PICK 2 EACH ADDITIONAL ITEM 1.50

Cheese: Fontina, manchego, oaxaca

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

Meat: bacon, ham, chorizo, shredded qualljio chx

BISCUITS AND GRAVY

CHORIZO GRAVY SMOTHERED BUTTERMILK

BISCUIT, ANY STYLE EGGS \$10

A LA CARTE

2 eggs any way \$4 Side of Bacon \$5 Chorizo
potato hash \$5 Side of
fruit salad \$4

Garlic Shrimp \$5
Crusty bread \$2
Chorizo \$4

DRINKS

Bloody Mary \$5

Mimosa \$5 **BOTTOMLESS MIMOSA W/ENTREE \$16**

GRANADA MIMOSA \$13

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