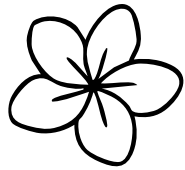
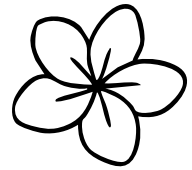


Pacific Eating House



Brunch Menu



Entrees

Chilaquiles \$17

Fried tortillas, refried beans, salsa verde, two eggs, cilantro, sour cream, and cotija cheese.

Bagel Bin Everything Bagel \$15

Open faced with smoked salmon, cucumber, goat cheese spread, caper, pickled red onion, fresh dill, side of seasonal fruit

Tres Leches French Toast \$15

Topped with strawberries, kiwi, and blueberries.

Egg White Scramble \$17

Asparagus, mushrooms, topped with pickled red onion and cheddar cheese, side of breakfast potatoes and seasonal fruit

Smoked Salmon Benedict \$19

Smoked salmon on focaccia with herb goat cheese spread, arugula, and lilikoi hollandaise.

Substitute thick cut bacon

Drinks

Bloody Mary \$9

Tsing Tsang, Titos

Mimosas \$9

6 oz champagne flute, sparkling, with choice of orange, grapefruit and cranberry juices

Happy Hour 9-11 for only \$3

Or go bottomless for \$19

Dessert

Grapefruit Creme brûlée \$8

Fresh Grapefruit, torched, lemon zest

