

Brunch is served every Sunday from 10 am-3 pm

BRUNCH

CHURRO FRENCH TOAST \$12

Thick-cut cuban bread, cinnamon, sugar, Mexican chocolate ganache, caramelized banana, agave nectar

BABALU TOAST \$12

Signature guacamole spread on thick-cut sourdough, aleppo pepper flakes, chili oil, queso fresco, poached egg

WILD MUSHROOM TOAST \$8

Wild mushrooms, thick-cut sourdough, garden pesto, poached egg

LATIN BREAKFAST BOWL \$12

Scrambled eggs, chorizo, Spanish rice, bacon, cilantro, onion, chili crema

SUNRISE CUBAN \$15

Smoked bacon, over easy eggs, Swiss cheese, cuban bread

STEAK & EGGS \$16

8 oz sirloin steak, garden pesto, crispy fingerling potato hash, two eggs cooked to order

GARDEN BREAKFAST BOWL \$12

Vegan chorizo topped with chimichurri, avocado, crispy mushrooms, corn, potatoes, sun-dried tomatoes

FRUTA PERFECTA \$8

Fresh fruit, sweet cream, biscotti crumble, wild honey, mint

ADD -

ONS:

EGG-TO-ORDER.....	\$2
BACON.....	\$2
AVOCADO.....	\$2
CRISPY POTATO HASH...	\$3
MANCHEGO POLENTA...	\$3
TAJIN FRUIT SALAD.....	\$3

DRINKS

BABALU MARY \$6

Deep Eddy Vodka, Blaum Brothers bloody mary mix, house-made garlic or spicy dill pickle spear

MIMOSA \$3/12

Sparkling wine with your choice of orange, grapefruit, cranberry, or pineapple juice
available by the glass or bottle

PINK MARBLE \$11

Encostas do Lima Vinho Verde rosé, Aperol strawberry simple syrup, lemon juice

GRILLED PEACH BELLINI \$6

House-made grilled peach and honey pureé, Edmond Briottet Creme de Peche, sparkling wine

APEROL SPRITZ \$8

Aperol, sparkling wine, Topo Chico, orange

MICHELADA \$8

Modelo Especial, Blaum Brothers blood mary mix, tajin, lime

WHITE SANGRIA \$10

Vinho verde, Naranja orange liqueur, orange, plum, blueberry

ROSÉ SANGRIA \$10

Rosé, bianco vermouth, strawberry, raspberry, mint

RED SANGRIA \$10

Red wine, Naranja orange liqueur, brandy, sweet vermouth, orange, lemon, thyme, rosemary

BEVERAGES

Three Bears Coffee, orange juice, cranberry juice, grapefruit juice, pineapple juice