

the tapas bar

at casa isleña

Brunch Menu

all plates \$10, includes sandra farms french press coffee, or tea

fresh squeezed mimosa \$7

habañero bloody mary \$7

brazilian black beans

rancho gordo black beans, braised collard greens, poached egg, oranges, baguette, avocado, crème fraîche

huevos rancheros

corn tortillas, fried egg, salsa roja, queso fresco, rancho gordo pinto beans, cilantro

hash de platano y papa

duck fat-fried yukon potatoes, duck confit, sweet plantain, local veggies, poached egg, hollandaise

brown butter crêpes

brown butter vanilla crêpes, fresh fruit, mascarpone, local greens

monte cristo

triple-decker battered and pressed 9-grain with ham, turkey, swiss, served w/ greek yogurt & preserves

chilaquiles

fried corn tortillas cooked in green chili sauce, scrambled eggs, w/ rancho gordo pinto beans, sour cream & salsa