Brunch

_[Bottomless!-

+**\$20 / person**

going all-in on bottomless?

Enjoy 90 minutes of bottomless Bloody Marys, Mimosas, Red, White, & Tequila Sangria for the table!

Requires full participation of all guests 21+ at the table

-Coffee!-

à la carte \$4

Stone Creek Coffee regular | decaf

Cream, Pink Sugar, Splenda *dairy alternative creamer available upon request

à la carte \$4

Espresso single shot

full-bodied, bold, & creamy with notes of cocoa

-Juice&Soda!-

à la carte \$4

Orange Juice, Grapefruit Juice, Lemonade, 7UP, Coke, Diet Coke

Cocktails

Bloody Mary | \$12 Garden Variety bloody mix, Smirnoff vodka, piquillo pepper *Can be made non-alcoholic with SANS Junipre non alcoholic spirit

Mimosa | \$10

orange juice, cava, orange bitters *Can be made non-alcoholic with **Cordorníu Zero** alcohol free sparkling wine

Red Sangria | \$12 red wine, Korbel brandy, peach, orange, cinnamon

White Sangria | \$12 white wine, strawberry, lemon

Tequila Sangria | \$14 white wine, Don Julio blanco tequila, elderflower, orange soda, grapefruit, lime

Espresso Martini | \$14 Ketel One vodka, Mr. Black coffee liqueur, Stone Creek Coffee Cold Brew

Alcohol Free

NA Cosmopolitan | \$9 SANS Junipre NA Spirit, cranberry, lime

Jasmine Lemonade | \$6 lemonade, jasmine green tea

Codorníu Zero | \$11 Sparkling Alcohol Free Wine 0.5%

Old Milwaukee Non-Alcoholic | \$6 0.5% Milwaukee, WI

Beer

Mahou Madrid, Spain | \$6 Estrella Damm Barcelona, Spain | \$7 Daura Damm (gf) Barcelona, Spain | \$7 Spotted Cow New Glarus, WI | \$6 Third Space Happy Place Milwaukee, WI | \$6 Buy a Round for the Kitchen | \$12

To support fair wages across our team, a 20% service charge is included on your bill. This charge helps compensate those who make your experience possible, from the dining room to the kitchen. Tips are never expected but always appreciated and goes directly to those who served you.

10am to 2pm Saturdays &Sundays

Classic Pink Breakfast \$25

includes coffee service, starter, main, & dessert

Coffee!—

Stone Creek Coffee

regular | decaf

Cream, Pink Sugar, Splenda *dairy alternative creamer available upon request

à la carte \$4

-Starters!-

à la carte \$8

Granola & Yogurt (vg)

vanilla, Kashi granola crunch, strawberry, blueberry, honey

Nutella & Mascarpone (vg)

English muffin, berries, powdered sugar

Tomato & Toast (vg) (df)

grated tomato, garlic lemon aioli, English muffin

Biscuit & Gravy

buttermilk biscuit, cheesy chorizo gravy

Mains!

à la carte \$16

Apple Pie French Toast (vg)

Breadsmith baked buttertop, apple pie filling, cinnamon, pink vanilla icing, powdered sugar, fresh fruit

Steak & Cheese Omelette*

strip steak, caramelized onions, mushrooms, cheddar cheese, breakfast potatoes | can be made (gf)

Pulled Pork Omelette*

hickory smoked pork shoulder, caramelized onions, mozzarella, pickles, dijonnaise, breakfast potatoes | can be made (gf)

Birria Grilled Cheese

braised beef, caramelized onions, mozzarella, green onion, birria dipping broth, breakfast potatoes

Breakfast Burrito

chorizo, tots, cheddar, caramelized onion, scrambled eggs, crema mexicana, spicy aioli, breakfast potatoes

Huevos Rancheros* (vg)

corn tostada, refried beans, two eggs, crema mexicana, gluten free calasparra rice

Veggie Burrito (vg)

gluten free calasparra rice, refried beans, egg white scramble, mushrooms, onion, mozzarella, crema mexicana, little green salad

Garden Paella (df) (vg) (gf)

seasonal vegetable mix, gluten free calasparra rice, garlic, lemon aioli

Movida Paella (df) (gf)

chicken, chorizo, Spanish olives, gluten free calasparra rice, paprika lemon aioli

Dessert!

à la carte \$8

Churros con Chocolate (vg)

A Movida staple to finish any meal!

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness (vg) vegetarian - (df) dairy free - (gf) gluten free - please alert your server to any allergies or dietary restrictions