

SANTA BARRA

P R I M E

BRUNCH

SOPHISTICATED CLASSICS

SANTA BENNY'S

*A modern twist on Eggs Benedict English muffin
with avocado, crispy bacon, and hollandaise sauce
with chorizo-infused potatoes, and refried beans - \$17*

DESAYUNO AMERICANO SANTA STYLE

2 Buttermilk pancakes, 2 eggs, hash browns, and bacon - \$14

MACHACADO DE LA CASA

*Traditional or Mexican-style Machacado with
chorizo-infused potatoes and refried beans - \$13*

STEAK & EGGS

*10 oz Ribeye steak cooked to perfection paired with 2 eggs
and potatoes with chorizo +\$1 Salsa Ranchera - \$29.99*

OMELET ELEGANTE

Omelet Your Way

*Choose from mushrooms, baby spinach, pico de gallo, onion,
tomato, ham or bacon, mozzarella or cheddar – \$15*

PANCAKES DE SANTA

Create your pancakes

*3 Fluffy buttermilk pancakes with whipped cream
Choice of blueberries, strawberries, or bananas - \$11*

REFRESHING BEGINNINGS

SANTA FRUTA BOWL

Seasonal fruit, greek yogurt, granola and honey - \$10

OATMEAL BOWL

with berries and cinnamon - \$8

SANTA SPECIALTIES

MENUDO DEL PATRON

Served with cilantro, onion and a side of warm tortillas - \$12

PLATO BARBACOA SANTA BARRA

*Barbacoa served with cilantro, onion, avocado,
with salsa verde and beans - \$15*

ARTISANAL TOASTS

AVOCADO TOAST SANTA BARRA

*Elegant avocado toast with an option for eggs your way
with arugula, queso fresco, or smoked salmon - \$16*

FRENCH TOAST DE DULCE BARRA

*Indulgent French toast drizzled with dulce de leche, crowned
with whipped cream, pecans, and fresh bananas - \$15*

SANTA BARRA

PRIME

BRUNCH

MEXICAN INSPIRATIONS

SANTA CHILAQUILES

Rojos or Verdes with tortillas chips, salsa, melted mozzarella, and queso fresco - \$11

Choice of toppings:

Eggs - \$4 Chicken - \$6

Chorizo - \$3 Ribeye - \$12

HUEVOS CON NOPALITOS

Scrambled eggs with Nopalitos paired with refried beans and golden potatoes - \$11

** A la Mexicana +\$1*

FLAUTAS DE BARBACOA

4 Flautas filled with our delicious barbacoa over refries beans, and topped with lettuce, avocado, tomato, and onions - \$13

CHILAQUILES DE MOLE

Traditional chilaquiles in our unique house made Thai mole sauce, topped with an egg cooked to your preference - \$13

HUEVOS RANCHEROS

Two eggs cooked over two tortillas in our salsa ranchera (not spicy) accompanied with bacon, refried beans with cheese, and potatoes with chorizo - \$11

HUEVOS DIVORCIADOS

Tomatillo salsa and salsa ranchera, paired with refried beans with chorizo and regular refried beans - \$11

HUEVOS SANTA

Scrambled eggs with ribeye, Nopalitos, cooked to perfection in our Toluqueña sauce. Served with grilled panella cheese and refried beans - \$15

BRUNCH SPECIALS

PANCAKES YOUR WAY

Customize your plate with limitless pancakes made your way. Ask your server for a list of tasty pairings for your stack - \$15

BOTTOMLESS MIMOSAS

Make it a true celebration! Enjoy unlimited mimosas with the purchase of an entree - \$25

FOR KIDS

3 mini fluffy buttermilk pancakes, one scrambled egg, hashbrown, and bacon - \$9