

MOVIDA BRUNCH

CLASSIC PINK BREAKFAST \$25

- includes coffee service, beverage, starter, main, & dessert -

STARTER

à la carte \$7

granola & yogurt (vg)

vanilla, Kashi granola crunch, strawberry, blueberry, honey

biscuit & gravy

buttermilk biscuit, cheesy chorizo gravy

tomato & toast (vg)(df)

grated tomato, garlic lemon aioli, English muffin

nutella & mascarpone (vg)

English muffin, berries, powdered sugar

MAIN

à la carte \$15

apple pie french toast (vg)

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

steak & cheese omelette*

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

pulled pork omelette*

hickory smoked pork shoulder, caramelized onions, mozzarella, pickles, dijonaise, 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 \$7

CHURRO (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

An 18% Service Charge will be included on your final bill. Any additional gratuity is appreciated but optional and will go entirely to those who directly served you.

MOVIDA BRUNCH

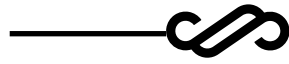
ALL-IN ON BOTTOMLESS

+\$7 / person

Enjoy bottomless red,
white, & tequila sangria
or mimosa!

requires participation from the whole table

90 min table limit



BEVERAGE



à la carte \$9

red sangria
red wine, Korbel brandy,
peach, orange, cinnamon

white sangria
white wine, strawberry, lemon

tequila sangria
white wine, Don Julio blanco
tequila, elderflower, orange
soda, grapefruit, lime

bloody mary
Garden Variety bloody
mix, Smirnoff vodka,
piquillo pepper

beer à la carte \$6

- Third Space Happy Place
- Spotted Cow
- Estrella Damm
- Mahou
- Daura Damm (gf)
- Old Milwaukee Non-Alcoholic

mimosa
orange juice, cava,
orange bitters

*Can sub in Alcohol Free Cocktails as a part of "Classic Pink" breakfast

ESPRESSO

à la carte \$4

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

COFFEE

à la carte \$3

STONE CREEK COFFEE

Regular | Decaf

Cream, Pink Sugar, Splenda

*Oat Milk available upon request

SODA & JUICE

à la carte \$3

SODA

Coke

Diet Coke

7UP

JUICE

Orange Juice

Grapefruit Juice

Lemonade

À LA CARTE

- COCKTAILS -

Desert Oasis Mezcal Union Joven, Fruitful Prickly Pear liqueur, hibiscus, lime	13
MOVIDA Old Fashioned Korbel brandy, chai-infused sherry, 7-UP, cherry	12
Hotel Madrid Gin & Tonic Ford's gin, lemongrass honey tonic syrup	12
Piquillo Pepper Margarita Herradura tequila, roasted piquillo pepper, lime	14
Classic Old Fashioned Bulleit bourbon, Damm Estrella honey syrup, Bittercube root beer bitters	13
Espresso Martini Ketel One vodka, Mr. Black coffee liqueur, Stone Creek Coffee Cold Brew	14

- ALCOHOL FREE COCKTAILS -

NA Cosmopolitan SANS Junipre NA Spirit, cranberry, lime	9
Jasmine Lemonade lemonade, jasmine green tea	6

- WINE -

Espumoso / Sparkling

Segura Viudas Cava Brut NV - Macabeo, Parellada, Xarel-lo - Cava - Spain	11 44
Leitz "Eins Zwei Zero Sparkling Rose" Alcohol-Free Wine - Rudesheim, Germany.	11 44

Blanco / White

Artomaña "Xarmant" 2021 - Hondarribi Zuri blend - Arabako Txakolina - Spain	12 48
Virgen Del Galir "Val Do Galir" 2023 Godello - Valdeorras - Spain	13 52
Garciarévalo "Casamaro" 2021 - Verdejo - Rueda - Spain	11 44

Tinto / Red

Venta la Vega "Adaras Aldea" 2021- Garnacha Tintorera, Syrah - Almansa - Spain	12 48
Familia Torres "Altos Ibericos" 2018 - Tempranillo - Rioja - Spain	12 48
Familia Torres "Gran Coronas" 2019 - Cabernet Sauvignon - Penedes - Spain	14 56

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