

MOVIDA BRUNCH

CLASSIC PINK BREAKFAST \$25

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

🌀 Notes Movida favorites for our version of a Spanish breakfast!

STARTER

à la carte \$7

granola & yogurt (vg)

vanilla, Kashi granola crunch, strawberry, blueberry, honey

🌀 **jamón croqueta (2 pcs)**

serrano ham, bechamel, lemon aioli, chive

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, mushrooms, cheddar cheese, chimichurri, 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, spicy aioli, side of avocado crema, salsa, breakfast potatoes

huevos rancheros* (vg)

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

veggie burrito (vg)(gf)

gluten free calasparra rice, refried beans, egg white scramble, mushrooms, onion, mozzarella, spicy aioli, 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.

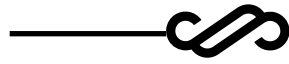
MOVIDA BRUNCH

ALL-IN ON BOTTOMLESS

+\$7 / person

Enjoy bottomless red,
white, & tequila
sangria or mimosa
service for the 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, vodka, jamon serrano

beer à la carte \$6

- Third Space Happy Place
- Spotted Cow
- Estrella Damm
- 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

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 -

Espresso Martini	<i>Ketel One vodka, Mr. Black coffee liqueur, Stone Creek Coffee Cold Brew</i>	14
Desert Oasis	<i>Mezcal Union Joven, Fruitful Prickly Pear liqueur, hibiscus, lime</i>	13
MOVIDA Old Fashioned	<i>Korbel brandy, chai-infused sherry, 7-UP, cherry</i>	12
Hotel Madrid Gin & Tonic	<i>Ford's gin, lemongrass honey tonic syrup</i>	12
Mojito	<i>Ron Zacapa 23 rum, lime, mint</i>	12
Piquillo Pepper Margarita	<i>Herradura tequila, roasted piquillo pepper, lime</i>	14
Classic Old Fashioned	<i>Bulleit bourbon, Damm Estrella honey syrup, Bittercube root beer bitters</i>	13

- ALCOHOL FREE COCKTAILS -

NA Cosmopolitan	<i>SANS Junipre NA Spirit, cranberry, lime</i>	9
AmericaN/A	<i>Giffard sirop aperitif, club soda, orange, lemon</i>	9
Jasmine Lemonade	<i>lemonade, jasmine green tea</i>	6

- WINE -

Espumoso / Sparkling

Segura Viudas	<i>Cava Brut NV - Macabeo, Parellada, Xarel-lo - Cava - Spain</i>	11 44
Ostatu	<i>"Rosado" 2023 - Tempranillo, Garnacha - Rioja - Spain</i>	11 44
Leitz	<i>"Eins Zwei Zero Sparkling Rose" Alcohol-Free Wine - Rudesheim, Germany.</i>	11 44

Blanco / White

Artomaña	<i>"Xarmant" 2021 - Hondarribi Zuri blend - Arabako Txakolina - Spain</i>	12 48
Pazo das Bruxas	<i>Albariño 2022 - Rias Baixas - Spain</i>	12 48
Garciarévalo	<i>"Casamaro" 2021 - Verdejo - Rueda - Spain</i>	11 44

Tinto / Red

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

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