

# 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!



## 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

### mimosa

orange juice, cava,  
orange bitters

### beer à la carte \$6

Third Space Happy Place  
Spotted Cow  
Old Milwaukee NA

## COFFEE

à la carte \$3

## STONE CREEK COFFEE

Regular | Decaf

Cream, Pink Sugar, Splenda

## SODA & JUICE

à la carte \$3

### SODA

Coke  
Diet Coke  
7UP

### JUICE

Orange Juice  
Grapefruit Juice  
Lemonade

## À LA CARTE

### - COCKTAILS -

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

### - ALCOHOL FREE COCKTAILS -

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

### - WINE -

#### *Espumoso / Sparkling*

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

#### *Blanco / White*

<b>Artomaña</b>	<i>"Xarmant" 2021 - Hondarribi Zuri blend - Arabako Txakolina - Spain</i>	12   48
<b>Paco &amp; Lola</b>	<i>Albariño - Rias Baixas - Spain</i>	12   48
<b>Garciarévalo</b>	<i>"Casamaro" 2021 - Verdejo - Rueda - Spain</i>	11   44

#### *Tinto / Red*

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

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