



pipa tapas y mas

brunch
Sat & Sun, 11am-5pm

BRUNCH

Brunch Plate 12

two scrambled organic eggs, three pancakes, bacon or chorizo, home fries

Smoked Salmon Benedict 13

two poached organic eggs, smoked salmon, potato pancakes, mascarpone cheese and traditional or poblano hollandaise sauce

Huevos Rancheros 10

two organic eggs, crisp corn tortilla, black bean puree and tomato-jalapeño sauce

Baked Eggs 11

prosciutto americano, tomato, onion, basil, manchego cheese

Omelet 8

choose one of the following:

spinach, roasted pepper, chorizo, mushroom or Manchego cheese

each additional item \$1

Pancakes 8

Blueberry or Strawberry Pancakes 9

all pancakes served with fruit salad

strawberry pancakes served with warm strawberry maple syrup

French Toast 8

brioche, baked banana maple syrup, honeyed cream cheese (optional)

Spiked Orange-Nutella French Toast 9

orange liqueur-dipped brioche, nutella stuffing

Buñuelos de Queso 9

ricotta cheese and vanilla fritters with ginger-cava syrup

TAPAS

Crispy Calamari 12

calamari rings, smoked paprika aioli

Tortilla Española 8

traditional spanish potato, onion & piquillo pepper omelet

Baby Chorizo 10

white wine, olive oil, garlic

Gambas al Ajillo 14

sautéed Ecuadorian shrimp, garlic, chilies

Piggy Back Dates 10

almond-stuffed dates, bacon, endive, cabrales cheese sauce

CROQUETTES

Goat Cheese 10

tricolor bell peppers, sweet white wine dipping sauce

Mushroom 10

mixed wild mushrooms, rosemary, thyme, garlic, porcini-truffle aioli

Chicken 9

green plantain, sofrito, tabasco aioli

Seafood & Chorizo 11

shrimp, scallops, chorizo, green peas, rice flour, garlic aioli

BEVERAGES

coffee 3

tea 3

hot chocolate 4

red or white sangria 10

juice 3.5 (orange, cranberry, grapefruit, tomato, pineapple)

SIDES

french fries 5

home fries 5

onion rings 5

SOUPS

Beef Lentil 8

carrot, onion, crouton

Chilled Spring Pea 7

tarragon, chive blossom

Chicken 7

carrot, potato, corn, queso fresco

SALADS

Organic Fruit Salad 9

vanilla bean yogurt dipping sauce

Cobb 12

grilled free-range chicken breast, romaine, bacon, egg, blue cheese,

avocado, balsamic vinaigrette

with shrimp 14

with yellowfin tuna 16

Grilled Shrimp "Greek" 15

iceberg, feta cheese, celery, cucumber, radish, tomato, pickled onion, olive,

lemon-oregano vinaigrette

Chicken Mushroom 12

grilled free-range chicken breast, mesclun greens, mushroom, manchego

cheese, hearts of palm, crouton, lemon dressing

Seared Yellowfin Tuna Nicoise 16

cherry tomato, green bean, egg, mesclun greens, sun-dried tomato

vinaigrette

Grilled Salmon 14

fava bean, baby arugula, sun-dried tomato, passion fruit vinaigrette

Cher 12

romaine, smoked country ham, all-natural turkey, cheddar, egg, cherry

tomato, russian dressing

SANDWICHES

(with french fries, potato chips or organic green salad)

Turkey Breast 12

turkey bacon, lettuce, tomato, apple-piquillo pepper relish

Serrano Ham 14

18 month-aged ham, aged manchego cheese, tomato, honey aioli

Skirt Steak 12

spicy mustard mayo, tomato

add Monterey Jack cheese \$1

Caprese 11

tomato, fresh mozzarella, basil aioli

add grilled chicken breast \$3

Chicken Club 14

boneless half chicken, chorizo, oven-dried tomato, smashed avocado,

romaine, mayo

Ham & Cheese 13

smoked country ham, gruyere, pickles, whole grain mustard

BLT 11

applewood-smoked bacon, basil purée, arugula, tomato, lemon mayo

BURGERS

(with french fries, potato chips or organic green salad)

Burger 12

8 oz. Pat LaFrieda patty, american cheese, lettuce, tomato, red onion, sesame bun

add cheddar, blue or feta \$.5

add bacon or mushrooms \$1.5

add caramelized onion \$.5

Grilled Yellowfin Tuna Burger 14

chipotle mayo, yuzu pickle, sesame bun

Portobello Mushroom Burger 11

caramelized onion, mozzarella cheese, truffle trumpet aioli, sesame bun