P R I M I T I V O

Summer Brunch Menu

TAPAS & SALADS

Patatas Bravas
Crispy heirloom potatoes, brava sauce, aioli
Seven

Sauteed Tiger Shrimp
Toasted garlic, dried chili, parsley, Albarino
Fourteen

Bacon Wrapped Dates
Spanish chorizo, candied walnuts, balsamic
Ten

Croquetas de Jamon
Spanish ham, potato puree, mornay, harissa
Nine

Baby Beet Salad
Herbed goat cheese, citrus, petite lettuces, champagne-shallot vinaigrette, pecorino-romano
Fourteen

Grilled Shrimp Salad
Grilled prawns, baby spinach, orange and grapefruit segments, PX vinaigrette
Fourteen

Pan Seared Skuna Bay Salmon Salad
Mixed greens, piquillo peppers, blanched asparagus, Marcona almonds, toasted cashews, chimichuri-pesto vinaigrette
Fourteen

Heirloom Tomato Salad
Di Stephana burrata, macerated cherry tomatoes, balsamic reduction, micro basil
Fourteen

BRUNCH

Traditional Style Croissant Basket
Housemade seasonal Farmer's Market jam & butter
Six

Seasonal Vegetable Breakfast Frittata
Ask Server for details
Twelve

Bread Pudding French Toast
Brioche, seasonal macerated berries, vanilla bourbon sauce, fresh whipped cream
Twelve

Crab Cake Eggs Benedict
Dungeoness crab, tri-colored peppers, Hollandaise
Sixteen

Breakfast Pizza
Spanish chorizo, salsa brava, crispy potatoes, manchego, red onion, fried eggs
Fourteen

Huevos Rancheros
Fresh HAAS avocados, 2 sunny side up eggs, Mexican style salsa, pureed black beans
Twelve

Short Rib "Machaca"
Roasted peppers, red onion, heirloom tomatoes, grilled flour tortillas, over easy eggs
Fourteen

Venice Omelet
Chorizo fresco, goat cheese, piquillo peppers, jamon, cilantro
Eleven

Spanish Paella
Organic Chicken, tiger shrimp, black mussels, chorizo, peas
Seventeen

Grilled Vegetable Sandwich
Ciabatta, eggplant, zucchini, yellow squash, piquillo peppers, goat cheese, chipotle aioli. Choice of sides.
Twelve

Grilled Applewood Smoked Bacon BLAT
Toasted French country bread, lettuce, heirloom tomato, avocado, dijon aioli. Choice of sides.
Twelve

100% Organic Turkey Burger
Tillamook cheddar, heirloom tomato, carmelized onions, avocado mayo. Choice of sides.
Fourteen

Cinnamon Roll Waffles
Cinnamon-sugar, mixed seasonal berries, icing
Twelve

SIDES & ADD ONS

Grilled chicken $4

Grilled shrimp $5

Grilled chorizo or marguesa $4

Applewood smoked bacon $5

1 Egg ~ Any style $3 OR 2 Eggs ~ Any style $6

Sliced HAAS avocado $3

Grilled onions $2

Single croissant $3

Mixed seasonal fruit $4.50

BEVERAGES

"Agua Fresca" of the day $6 each

Primitivo Blood Mary $8.50 each

Mimosa $8 each

Red Sangria or Elderflower Sparkling White Sangria
$8.50 each

Bottomless Mimosas, Red Sangria & Elderflower Sparkling White Sangria
~ $15/person (11:00am-3:00pm)

Parties of 6 or more will be charged an 18% Gratuity. Please make your server aware of any food allergies or restrictions as not all ingredients are listed