**P R I M I T I V O**

**Summer Brunch Menu**

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**TAPAS & SALADS**

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**Patatas Bravas**

Crispy Weiser Farms red rose fingerling potatoes, roasted tomato sauce,

garlic confit, aioli

***Seven***

**Sauteed Tiger Shrimp**

Toasted garlic, fresh tomatoes, chili flakes, parsley, white wine

***Fourteen***

**Bacon Wrapped Dates**

Spanish chorizo, candied walnuts, balsamic

***Ten***

**Housemade Croissant Basket**

Traditional & Prosciutto-Gruyere Croissants with Fig Jam

***Six***

**Black Tuscan Kale & Roasted Striped**

**Beet Carpaccio Salad**

Goat cheese, mixed nuts, dried fruits, garlicky apple cider vinaigrette

***Thirteen***

*All our eggs are from Sunset Farms in Southern California.*

*Please make your server aware of any food allergies or restrictions as not all ingredients are listed. Ask your server for vegan, gluten free, dairy free and vegetarian options.*

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**BEVERAGES**

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**SIDES & ADD-ONS**

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Grilled chicken $4

“A Cut Above Butcher” Daily breakfast sausage $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

“Agua Fresca” of the day $6 each

Primitivo Bloody Mary $8.50 each

Mimosa $8 each

Red Sangria or Elderflower Sparkling White Sangria

$8.50 each

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

**(BOTTOMLESS LIMITED TO 90 MINUTES)**

**Dulce de Leche-Chocolate Chip Bread Pudding**

**French Toast**

Brioche, berry maple syrup, seasonal berries, vanilla bean whipped cream

***Twelve***

**Grilled Flatbread**

Spanish chorizo, salsa brava, crispy Weiser Farms red rose fingerling potatoes manchego, red onion, arugula, fried eggs

***Fourteen***

**Mediterranean Platter**

Marinated feta cheese, red grapes, Serrano ham, marinated cucumbers & artichoke hearts, hard boiled eggs, toasted pita bread

***Fourteen***

**Cast Iron Baked Egg**

Chorizo fresco, salsa brava, manchego, grilled ciabatta. Choice of sides.

***Twelve***

**Croissant Sandwich**

Housemade crossaint, smoked ham, gruyere, bechamel, dijonnaise, fried egg

***Fourteen***

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**BRUNCH PLATOS**

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**Baby Beet Salad**

Spinach, candied walnuts, yellow & red baby beets, avocado, herbed goat cheese,

white balsamic reduction, extra virgin olive oil

***Thirteen***

**Body & Soul Salad**

Organic quinoa, broccolini, pomegranate seeds, young peppercress, roasted sweet potato, feta, avocado, roasted California walnuts, red Fresno chilies, sprouts, pomegranate-lemon dressing

***Fourteen***

**Grilled California Peach Salad**

Crispy porquetta, local Alla Panna fresh burrata, wild rocket, mint leaves, Meyer lemon & EVOO drizzle

***Fourteen***

**House-cured California Ocean Trout Salad**

Fresh summer beans, tender local endive, crispy potato, micro basil,

citrus-dijon vinaigrette

***Fifteen***

**Primitivo Scramble**

Scrambled eggs, grilled marinated asparagus, mushrooms, marinated feta cheese, Spanish spiced breakfast patatas

***Twelve***

**Chorizo Fresco Hash**

Weiser Farms red rose fingerling potatoes, carmelized onion, tri-colored bell peppers, shaved manchego, sunny side eggs

***Twelve***

**Spanish Paella**

Saffron infused Arborio rice, chorizo chicken, tiger shrimp, black mussels, peas

***Eighteen***

**Open Faced BLAT**Grilled ciabatta, applewood smoked bacon, heirloom tomato, avocado, garlic aioli, poached egg. Choice of sides.

***Twelve***

**Housemade Turkey Burger**

Tillamook cheddar, heirloom tomato, carmelized onions, avocado mayo.

Choice of sides.

***Fourteen***