

MEXICAN RIVIERA BRUNCH

A four-course, full-service dining experience including complimentary champagne from Las Brisas' own private stock, authentic Mexican pastries freshly baked in our ovens and your choice of coffee, tea or milk. ¡Buen Provecho!

MARGARITAS

The Don	16
don julio reposado, grand marnier, organic agave nectar	
Black Salted Peach	13
maestro dobel diamond tequila, agavero orange, peach, black salt rim	
Spicy Mango	16
roca patrón silver, patrón citrónge lime, spicy mango, chile piquin rim	
Ultimate	14
herradura silver, patrón citrónge, agave nectar. available in flavors	
Wyland's "Whale Tail" Margarita	14
tres sietes silver, blue curacao, agave nectar, muddled citrus	
Crystal Cove	13
cazadores blanco, cointreau, disaronno, pineapple juice, edible orchid	
Skinny Ultimate	14
partida blanco, organic agave nectar, lime juice, splash of soda, up or on-the-rocks	
Cucumber-Jalapeño	16
tanteo jalapeño-infused tequila, cointreau noir, agave nectar, muddled cucumber	

COCKTAILS

Brisas Mary	11
absolut peppar vodka, lava mix, spices	
Ocean Candy	13
sea salt caramel sauce, avión silver tequila, avión espresso liqueur, whole cream, sea salt & sugar rim	
Mexican Mule	13
sauza hornitos reposado tequila, fever tree ginger beer, agave nectar, fresh mint, lime wedge	
Bourbon-Ginger Smash	14
bulleit bourbon, domaine de canton ginger liqueur, fever tree ginger beer, lemon juice	
Mojito Tropical	14
bacardi pineapple-fusion rum, pineapple and lime juices, sugar water, fresh mint, shaved coconut, splash of sprite	
Oceanside Gin Fizz	14
nolet's silver dry gin, raspberry-peach grand marnier, hand-made sweet & sour, sugar water, muddled raspberries, splash of soda	
The Peppered Beverly	13
agave loco pepper-cured reposado tequila, ancho reyes chile liqueur, hand-made sweet & sour, fresh mint, splash of soda	

SEAFOOD TOWER FOR THE TABLE 79 (half) | 149 (full)
lobster, oysters, ceviche, shrimp, king crab cocktail

FRESH START

an array of seasonal fresh fruit

HOUSE-MADE SOUP AND SALAD

Soup of the Day

chef's fresh creation

Las Brisas

organic baby greens, mango, shaved red onion and honey herb vinaigrette

ENTRÉES

Crepes de Laguna

a Las Brisas favorite – hand-made crepes filled with spicy canadian scallops, wild mexican shrimp and fresh fish with a creamy citrus velouté and served with scrambled eggs

Free-Range Chicken Crepes

pan-seared free-range chicken and sautéed vegetables enveloped in a creamy citrus velouté rolled in hand-made crepes and served with scrambled eggs

Seafood Omelet

canadian scallops, wild mexican shrimp and fresh fish folded in a fluffy three-egg omelet

Chicken Milanese

lightly breaded and sautéed free-range chicken breast with key-lime garlic cream sauce

Roasted Colorado Lamb

Slow-roasted lamb sirloin with rosemary garlic demi-glaze with roasted fingerling potatoes

Huevos Rancheros & New York Steak

choice of scrambled or over-easy eggs with savory ranchera sauce served with grilled all natural angus new york steak and tequila bordelaise sauce

Filet & Eggs

grilled all natural angus filet mignon with tequila bordelaise sauce and scrambled eggs

Pasta con Camarones

jumbo prawns sautéed with seasonal vegetables in chardonnay beurre blanc over angel hair pasta

Crab Stuffed Oregon Trout

fresh oregon trout filets baked and stuffed with jumbo lump crab, bell peppers and onions with shiitake mushroom-lime butter sauce

Sand Dabs Puerto Nuevo

sautéed wild oregon sand dab filets topped with alaskan king crab meat, baby spinach and avocado with roasted caper beurre blanc and fresh baked vegetable quiche

Chilled Seafood Salad

caribbean lobster medallions, wild mexican shrimp, canadian crab claws and seared ahi tuna, baby frisée, asparagus, brazilian hearts of palm, oranges and lime chile arbol dressing

SWEET ENDING

our chef's daily dessert specialty

Lawrance Lopez, Executive Chef