

BRUNCH MENU

Lobster Eggs Benedict	27
succulent grilled lobster tail · English muffin · poached eggs · Hollandaise sauce	
Wagyu Steak and Eggs	29
Wagyu 6oz sirloin · two eggs cooked your way · fingerling potatoes	
Chorizo Biscuits and Gravy	19
homemade Casa biscuits stuffed with chorizo · topped with Shiitake mushroom gravy · fingerling potatoes	
Togarashi Fried Chicken and Waffles	14
fried chicken with homemade waffles · Sriracha maple syrup · fresh fruit	
Casa Wagyu Burger	19
wagyu ground beef 8oz · pepper corn bacon · guacamole · gouda cheese · side of slaw · truffle fries	
Guava Cream Cheese Stuffed French Toast	18
thick cut Challah bread · guava jelly · cream cheese · maple syrup · fresh fruit	
Steak á Cavallo Fried Rice	18
tender beef strips · sunny side up egg · avocado · tomato salsa	

BRUNCH BEVERAGES

Bloody Mary	10
Bellini	10
Mummosa	10
mimosa ft. mumms champagne	

 **Bottomless Channé Rosé** 
30

FEATURED COCKTAIL

Sensei Tini	10
Absolut Elyx Vodka / Junmai Sake / Lemon Juice / Simple Syrup / Guava Purée	