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 Cavalo 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

Served on Saturday and Sunday from 11:30am to 4pm