



# Three-Course Brunch

**PRIX FIXE MENU**

**SUNDAYS • 11AM - 4PM**

**\$29 PER PERSON**

## APPETIZER

### REZ SHRIMP

*chilled, rez spice, cocktail sauce, gringo blanco sauce*

**-OR-**

### THE WEDGE

*blue cheese crumbles, bacon, pickled red onions, crispy shallots, cherry tomatoes, blue cheese dressing*

**-OR-**

### STUFFED FRENCH TOAST

*mascarpone, lingonberry, maple*

## ENTRÉE

### THE REZ OMELET

*benton's ham, onions, peppers, cheddar, mixed greens salad*

**-OR-**

### STEAK & EGGS

*4oz filet mignon, two scrambled eggs, fingerling potatoes, house biscuit*

**-OR-**

### FRIED CHICKEN

*waffles, citrus butter, maple, hot sauce*

## DESSERT

### PETITE CHOCOLATE BUDINO

*dulce de leche, soft cream, chocolate soil*

**-OR-**

### PETITE LEMON CURD

*burnt meringue, blueberry purée, crumble*

## PUNCH BRUNCH COCKTAILS

ADDITIONAL \$7

### WHEN WE WERE YOUNG

*house-made sangria blend, fresh fruit, wine*

### VANILLA PALOMA

*tequila blanco, falernum, pink grapefruit, vanilla tincture*

### RUM RUNNER

*light rum, spiced rum, banana liqueur, tropical juice blend, grenadine*

**Punch Brunch Cocktails available in large format \$55**

*\*minimum 4 guests required to participate\**

Tax and gratuity are not included. No substitutions. Must be at least 21 years old to consume alcohol.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.