# SH!RLEY'S

# Hispanic Heritage Brunch \$55 PER PERSON | CHILDREN 12 AND UNDER \$25 | 20% GRATUITY ADDED

## BREAKFAST & SALSAS TACO BAR

Scrambled eggs, spicy slaw, salsa verde, salsa rojas, avocado cream, queso fresco, shredded cheddar, pico de gallo

## **ENTREES & SIDES**

CARNITAS (\$)

Tender braised and roasted pork shoulder

BARBACOA (G)

Marinated and braised beef cheeks seasoned with cumin, oregano and ancho chilis

#### CHILAQUILES

Fried corn tortillas, salsa, queso fresco, crème, and fried eggs

COD VERACRUZ

Pan seared cod, topped with lemon, capers, fresh herb, green olives and cherry tomatoes

REFRIED BEANS & RICE **(** 

## **CARVING STATION**

#### STUFFED PORK LOIN

Cranberry, bacon, braised collard green stuffed pork loin served with Tequila glazed onions

## BUFFET

MIGAS & TRADITIONAL SCRAMBLED EGGS (S)

CHORIZO CHEESE & POTATOES

CHIPOTLE BISCUITS & GRAVY

HOT HONEY CHICKEN & WAFFLES

APPLEWOOD SMOKED BACON

## DESSERT

ABUELITA ANCHO CHOCOLATE MOUSSE

**CUSTARD FLAN** 

**CHURROS** 

Caramel & hot chocolate sauce

TRES LECHES CAKE

FRESH BAKED LATINO PASTRIES

GF GLUTEN FREE (V VEGAN/VEGAN OPTION 🐭 VEGETARIAN 🕸 CONTAINS NUTS 💸 CONTAINS SHELLFISH

\*Items marked with an asterisk\* may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.