

SATURDAY BRUNCH

To Whet Your Appetite ~

Guacamole

our classic prepared fresh tableside 13
with cheese 14

Appetizers

Sweet Potato Soup

housemade chorizo, banana foam, epazote oil 12

Pear and Blue Cheese Salad

shaved squash, greens, endive, tamarind 13

Scallops

coconut rice, crispy rice, squid ink oil 13

Lamb "Empanadas"

date marmalade, queso fresco espuma 12

Dominican Conch Fritters

jicama-avocado raviolis, passion fruit oil 9

Brunch Entrees

Eggs 'Benedicto'

duck "alcapurrias", egg 63°, avocado hollandaise, frisee 14

House Smoked Cobia Plate

arugula, mango, pineapple, hard-boiled egg, caviar, toast points 15

Shrimp and Grapefruit

chayote "spaghetti", avocado puree, yogurt dressing 15

Steak and Egg Quesadilla

grilled steak, Chihuahua cheese, onions, avocado 15

Café Fish and Chips

beer battered tilapia, house tartar sauce, malt vinegar air 13

Crabcake Salad

jumbo lump crabmeat, fresh herbs, grapefruit, mango, coconut dressing 15

Pan Dulce

sweet fried bread, plantains, maple syrup air 12

Sandwiches

All sandwiches served with your choice of herb french fries, house salad, or malanga chips.

Café Burger

on brioche, cheddar cheese, house-made pickle 14

Roasted Lamb

fennel, pineapple, fresh herbs 15

Grilled Cheese

aged cheddar, mozzarella and truffle oil 13

"Medio Día"

café's version of the classic Cubano sandwich
confit pork, ham, Swiss cheese, pickles, mustard 13

Short Rib

fried egg, avocado, caramelized onion,
chihuahua cheese 14

and visit us Sundays for our famous
"Nuevo Latino" Dim Sum Brunch

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

SPECIALTY BRUNCH COCKTAILS

\$11

Mango Mimosa

sparkling wine with mango purée

Cafe Bloody Mary

house bloody mary recipe
classic or up with celery & salt "air"

Wines by the Glass

Champagne/Sparkling

AVINYO <i>Brut Cava</i> Penedes, Spain NV	10
WILLM <i>Crémant d'Alsace Cuvée Leon IX Brut</i> France NV	12
DELAMOTTE <i>Brut</i> Le Mesnil-Sur-Oger, France NV	16
PUNKT GENAU Sparkling Grüner Veltliner Weingut Eward Gruber Röschitz, Austria NV	14
GRAHAM BECK <i>Brut Rosé</i> Robertson, South Africa NV	11

Whites

Chenin Blanc - COULY-DUTHEIL <i>Les Chanteaux</i> Chinon, France 2009	14
Pinot Gris - JACQUES et FRANCOIS LURTON Mendoza, Argentina 2010	8
Sauvignon Blanc - GROTH Napa Valley, California 2009	13
Sauvignon Blanc - ALCANCE Valle de Casablanca, Chile 2008	9
Verdejo/Viura - PAMPANO Rueda, Spain 2009	8
Riesling - LEITZ <i>Dragonstone</i> Rheingau, Germany 2009	13
Torrontes - FINCA el ORIGEN <i>Reserva</i> Valle de Cafayate, Argentina 2008	8
Chardonnay - CATENA ESTATE Mendoza, Argentina 2008	12
Grüner Veltliner - FRED LOIMER <i>Lois</i> Austria 2008	10

Rosés

Pinot Noir - SOTER <i>North Valley</i> Willamette Valley, Oregon 2010	14
Pinot Noir - ADELSHEIM Willamette Valley, Oregon 2010	12

Reds

Pinot Noir - LEYDA <i>Las Brisas</i> , San Antonio, Chile 2009	13
Pinot Noir - MONGEARD-MUGNERET <i>Bourgogne</i> Hautes Cotes de Nuits, France 2007	16
Tempranillo - LEGON <i>Roble</i> Ribera del Duero, Spain 2008	11
Malbec - CARINAE <i>Cruz de Piedra</i> Mendoza, Argentina 2008	8
Monastrell Blend - ALCEÑO Jumilla, Spain 2008	9
Cabernet Sauvignon - SANTA RITA <i>Medalla Real</i> Maipo Valley, Chile 2007	12
Bordeaux Blend - BODEGA BENEGAS <i>Don Tiburcio</i> Mendoza, Argentina 2007	9
Syrah - PORCUPINE RIDGE Cape of Good Hope, South Africa 2009	9
Mencia - LUNA BEBERIDE Bierzo, Spain 2009	13

Specialty Brunch Beverages

Aguas Frescas

refreshing traditional Mexican fruit juice beverage, please ask your server for the flavor of the day 4.00

LEMONADE

fresh lemon, sugar 4.00

DOMINICAN LEMONADE

cranberry, lemon, lime, piña, orange, grapefruit 5.00

LIMEADE

fresh lime, sugar 4.00

MINT-LIMEADE

fresh lime, mint, sugar 5.00

PASSION FRUIT ICE TEA 3.00

Coffee and Tea

Café Atlantico house blends from our friends at Counter Culture Coffee

Coffee 3.00 Decaf 3.00 Café Con Leche 4.00

Espresso 3.50 Double Espresso 5.00 Cappuccino 4.00 Café Latte 4.00

Iced Coffee shot of espresso with milk and vanilla bean syrup 5.00

Café Atlantico artisan tea and tisane selection

Quiet Evening caffeine free herbal infusion with chamomile & peppermint.

"Golden Dragon" elegant rare Chinese black tea, hand rolled whole leaf

Te de Flor Verde green tea with a mellow sweetness and excellent depth of flavor

Mate-Chai yerba mate and chai- the ultimate blend for tea lovers, served with a vanilla bean syrup

Spicy Mint Green Tea handcrafted blend of green tea, organic peppermint, and spice trade classics
5.00

Te Negra de Noble 4.00

House blend using Ceylon, Kenya, Assam, and Keemun
A robust floral cup of tea in the style of classic black breakfast tea

Yerba Mate 6.50

herbal infusion, brewed from the dried leaves and stems of the yerba mate tree. In South America, yerba mate is commonly known as the "drink of the gods" and has been revered for centuries for its health benefits and stimulating effect.
(contains naturally occurring caffeine)