

LA CAVE

WINE & FOOD HIDEAWAY

WEEKEND BRUNCH

*Butler-Style Tray Passed
90-minute maximum*

\$49 per adult \$28 per child (under 12)

***Scrambled Eggs**

Caramelized Onions, Roasted Tomatoes

***NY Egg Sandwich**

*Canadian Bacon, Gruyere, Tomato-Aioli,
Kaiser Roll*

Veal Short Rib Hash

Poached Egg, Fingerling Potatoes

Chicken Wings

Frank's Red Hot

Snickers Pancake

Caramelized Bananas Foster

***Bacon & Egg Flatbread**

Neuske's Bacon and Poached Quail Egg

French Toast

Corn Flake Crusted Brioche Bread

Yogurt Parfait

Granola, Honey

Applewood Sliced Bacon

&

Chicken Sausage Links

Heirloom Tomato Caprese

Mozzarella, Balsamic Glaze

***Angus Mini Burgers**

Chipotle BBQ, Bacon Onion Marmalade, Cheese

Baked Potato Loaded Tater Tots

*Bacon, Mozzarella, Sour Cream,
Brown Gravy, Chives*

Cinnamon Apple Waffle

Poached Apples

***Filet Mignon Eggs Benedict**

Poached Egg, Hollandaise

Fruit Cup

Watermelon, Pineapple, Mint

Tomato Mozzarella Flatbread

Roasted Tomatoes, Capers, Basil Oil

Cream Cheese Pancake

Ube Jam, Whipped Sweet Cream

Truffle Mushroom Grits

Pecorino, Truffle Oil

BOTTOMLESS BRUNCH LIBATIONS \$34

SANGRIA

Blurred Vines

*Red Wine, Mount Rigi, Strawberry
Syrup, Lime, Orange Ginger Ale*

Peachy Keen

*White Wine, Peach Vodka, OM
Coconut-Lychee, Lemon,
Lemon-Lime Soda*

WINE

*Mimosa
Sparkling Wine
White Wine
Red Wine*

BEER

*Las Vegas Lager
(make it a Michelada)*

COCKTAILS

Pomegranate Lemonade

Vodka, Lemonade, Pomegranate Juice

Fuzzy Navel

Peach Schnapps, Orange Juice

Bloody Mary's

Vodka, House-made Bloody Mary Mix

Please be advised that we do not offer modifications for our brunch menu, all food arrives to your table as it is prepared by the Chef.

**Consumption of raw and undercooked meat, poultry, seafood,
shellfish stock, or eggs may increase your risk of food-borne illnesses. Some items may contain nuts.*

