

# WILDFIRE BRUNCH

Three course menu | \$35

## UNO

### AHI TUNA ON CRISPY RICE

Diced AAA Bluefin tuna, served on crispy rice, served with wasabi and sesame sauce.

### WAGYU BEEF CARPACCIO

Colorado wagyu beef, served with arugula, shaved parmesan cheese, olive oil, salt, pepper and our house made pesto sauce.

### PINK SHRIMP CEVICHE

Peruvian style ceviche made with key west pink shrimp.

## DOS

### WILD OMELETTE

2 egg omelette, with mushrooms, bacon, cheese and veggies.

### EGGS YOUR WAY

Two eggs cooked your way.  
Add-ons: 10oz Ribeye (+\$20), 4oz Filet Mignon (+\$16), Branzino (+\$24), Grilled Veggies (+\$12)

### FRENCH TOAST

Cinnamon, vanilla, powdered sugar.

## TRES

### CHOCOLATE CREPE

Sweet crepe served with banana, strawberries, and nutella.

### ASSORTED PASTRIES

Delicious mix of freshly made pastries.

### BRIGADEIRO BITES

Scrumptious bite-size (or two) chocolate sweet

## SIDES

+\$8

ARUGULA SALAD

FRENCH FRIES

BACON BRUSSEL SPROUTS

MAGIC MUFFINS

BREAD BASKET

ENDLESS  
MIMOSAS  
\$18

ENDLESS  
BLOODY MARY  
\$22



All of our proteins are sourced from Meat N' Bone, one of the world's finest butchers. You can buy from Meat N' Bone as well.

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