

EASTER
BRUNCH

ADOBE

BAR GRILLE

APRIL
20

FIRST COURSE

ALL SHARED STARTERS SERVED FAMILY-STYLE

GREEN CHILI PORK CHILAQUILES

cilantro / braised greens / tomatillos / crema / sunny-side-up egg

SONORAN TUNA TARTARE TACOS

salsa matcha / soy yuzu / charred avocado

EASTER BASKET BRUNCH PASTRIES

gluten-free banana muffins / glazed mini croissants

LITTLE GEM ANCHO CAESAR

ancho caesar dressing / grana padano

MAIN COURSE

CHOICE OF ENTRÉE

CAREFREE BOURBON & CINNAMON FRENCH TOAST

french bread / cinnamon / carefree bourbon maple syrup

HATCH CHILE BENEDICT

sourdough / schreiners smoked ham / gruyere / hatch chile béchamel / adobe potatoes

HONEY ANCHO SALMON

leek corn puree / cilantro jasmine rice / asparagus / pumpkin seed chili oil

CRAB AND POACHED EGG SOPE

black bean puree / sauteed spinach / tomato hollandaise / adobe potatoes

MARY'S PAN-SEARED CHICKEN

carrot farro / sweet potato / truffle chicken jus

BRAISED BEEF SHORT RIB

horseradish hayden mills grits / black garlic aioli / charred cabbage / piloncillo tequila demi glace

LAMB PORTERHOUSE

chermoula marinade / lamb chopper mash potatoes / roasted carrots / black garlic yogurt

DESSERTS

ALL SERVED FAMILY-STYLE

CARROT CAKE

crème anglaise / carrot frill / sonoran honey cream cheese

HORCHATA CRÈME BRULÉ

polvorones / fresh berries

CHOCOLATE MOUSSE

pasilla chili / dulce de leche

\$98 / PERSON

ALL SEATED PATRONS OVER 2 YEARS OF AGE WILL BE CHARGED THE PER PERSON RATE

FREE-FLOWING CHANDON BRUT CHAMPAGNE

+\$28 / PERSON

KIDS EASTER BRUNCH

FIRST COURSE

ANTS ON A LOG
YOGURT PARFAIT WITH FRESH BERRIES
MINI BAGEL, STRAWBERRY CREAM CHEESE

MAIN COURSE

CHOICE OF ENTRÉE
CINNAMON FRENCH TOAST
BREAKFAST QUESADILLA WITH ADOBE POTATOES
CHICKEN TENDERS WITH FRENCH FRIES
MAC AND CHEESE WITH STEAMED BROCCOLI
KIDS HOT DOG WITH FRENCH FRIES

DESSERTS

ALL SERVED FAMILY-STYLE
CARROT CAKE
crème anglaise / carrot frill / sonoran honey cream cheese
HORCHATA CRÈME BRULÉ
polvorones / fresh berries
CHOCOLATE MOUSSE
pasilla chili / dulce de leche

Children ages 2-12 \$58/person

All seated patrons over 2 years of age
will be charged the per person rate.



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS / gluten free - gf