



## Saturday & Sunday Brunch 11 - 2:30

**Two Eggs Any Style** - Country style potatoes, toast, seasonal fruit \$12\*  
Add on chicken apple sausage \$3, bacon \$4, or pork sausage patty \$4

**Huevos Rancheros** - Two eggs any style, masa cake, black beans, ranchero sauce, crema \$14\*

**Egg & Avocado Toast** - Toasted sourdough bread, avocado, poached egg and salad \$14\*

**Sweet Potato Pancakes** - Toasted pecan butter, vanilla-molasses syrup \$11\*

**Croissant Egg Sandwich** - Starter Bakery croissant, egg, bacon, cheddar cheese, avocado, gem lettuce, serrano chile aioli, country style potatoes \$14

**Chorizo Hash** - Potato, sweet potato, spinach and chorizo with two poached eggs  
(Soy chorizo available\*) \$15

**Cheesy Shrimp & Grits** - Wild caught Georgia shrimp, creamy grits \$17  
Add poached egg \$2.25 Add crumbled bacon \$2

**Smoked Salmon Benedict** - Poached eggs, guajillo chile, cured smoked salmon,  
fried tomatillos, lime hollandaise \$17

**Oeste Burger & Fries** - Richard's Ranch grass-fed beef, tomato, lettuce, onion \$15  
Add on cheddar cheese or poblano chile \$1 Add poached or fried egg \$2.25

**Beet & Goat Cheese Salad** - Mixed greens, spicy pistachio brittle, toasted coriander vinaigrette \$12\*  
Add on poached egg \$2.25

### Sides

Country Style Potatoes \$2.50

Grits \$3.00

One Egg Any Style \$2.25

House-made Buttermilk Biscuit \$2.50

Chicken Apple Sausage \$3.00 Bacon \$4.00

Pork Sausage Patty \$4.00

### Snacks

French Fries \$6

Escabeche - Pickled Vegetables \$4

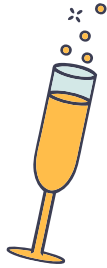
Anchovy Stuffed Fried Olives \$7

Starter Bakery Pastries \$3.00 - \$4.00

\* Vegetarian

\*\* Vegan

Water served only upon request. 20% gratuity added to parties of 6 or more.



## Brunch Favorites

**Mimosa \$9**

**Bloody Mary \$10**

**Summer Shandy - Modelo Especial, lemonade & a splash of grapefruit juice \$8**



## Draft Cocktails

**Tito's Strawberry Lemonade - \$12**

**Cazadores Mango Habanero Margarita - \$11**



## Signature Cocktails

**Oeste Haze - \$11**

Xicaru Reposado mezcal, ginger, lemon, gum syrup, agave

**Brancaroni - \$13**

St. George Terrior, Bruto Americano, Fernet Branca, orange twist

**Jalisco 75 - \$11**

Cazadores Blanco, Cointreau, sparkling wine, lemon

**Paper Plane - \$12**

Old Forester Bourbon, Amaro Nonino, Aperol, lemon

**Yuzu Highball - \$12**

Kikori Japanese whiskey, Yuzuri yuzu liqueur, club soda, lemon

## Café Drinks

Coffee \$3.50

Espresso, Americano, Cappuccino,

Latte, Mocha: \$2.50 - \$4.75

Hot tea: \$2.50

Chai Latte: \$4.25

Rose Oat Milk Chai Latte: Rose syrup, chai & oat milk \$4.75

Ghirardelli Hot Chocolate: \$3.50

Lavender Oat Milk Latte: Lavender syrup, espresso & oat milk \$5.00

Cold Brew: \$4.00

