

SNACKS

*** OYSTERS \$24 (HALF DOZEN)**
Oyster Of The Day, Latin Mignonette,
Pulling Hair Sauce

*** LA PISADORA TOSTADA \$21**
Scallop, Tuna, Jicama Ginger, Asian Pear, Avocado,
Trout Roe, Aguachile

TEQUEÑOS \$13
Guava Jam, Venezuelan Cheese

PASTELITOS \$13
Cheese, Black Beans And Cheese, Chicken

*** AVOCADO DIP \$15**
Avocado Pureé, Feta Nata, Cured Egg Yolk,
Baby Vegetables

VENEZUELAN CRAB DIP \$16

SIDES

Green Salad \$9

Avocado \$4

* Two Eggs Any Style \$10

Grilled Cheese \$8

Arepa \$6

Waffles \$5

Corn Pancake \$5

Mortadella \$8

Cotto Ham \$6

Bacon \$6

Shredded Beef \$13

Shredded Chicken \$11

Nata \$3

Greek Yogurt & Granola \$8

Seasonal Fruit Platter \$12

Fries \$11

Truffle Fries \$14

JUICES/DRINKS

Fresh Orange Juice \$8

Pineapple Juice \$8

Passion Fruit Juice \$8

Cranberry Juice \$8

Papelón Con Limón \$8

Tamarind \$8

Juice Pitcher \$28

Iced Tea \$8

Coke \$5

Diet Coke \$5

Sprite \$4

BEER

Polar \$6

Monopolio IPA \$7

Heavy Seas "Loose Cannon" \$7

Quilmes \$6

CHEF SPECIALS

PATACON KRAKEN \$31

Green Plantain, Lobster Tail, Strawberry Coleslaw, Avocado, Piquillo-Pepper Mayo,
Herbs Mayo.
ADD ON: Extra Lobster Tail \$21

* BREAKFAST CRIOLLO \$24

Black Beans, Shredded Beef, Eggs, Venezuelan Cheese, Arepa

* HANGOVER PLATTER \$23

Sunny Side Up Eggs, Yucca Breakfast, Mortadella With Pistachios, Bread

* SHAKSHUKA & QUESO FUNDIDO \$19

Mexican Chorizo, Maitake-Tomato Ragu, Two Eggs, Chihuahua Cheese,
Salsa Criolla, Arepa

* CORN PANCAKE \$21

Whipped And Salted Cultured Butter, Maple Syrup, Guava Jam, Sunny Side Up Eggs
ADD ON: Bacon \$3

CHICKEN WITH WAFFLES \$26

Double Fried Chicken Thigh, Feta Nata Pineapple-Maple Syrup

TACOS DE BIRRIA \$21

House-Made Corn Tortilla, Chihuahua Cheese, Birria Consommé

AREPA SIRENA \$19

Calamari, Scallops, Shrimp, Octopus, Avocado, Aji Amarillo Sauce, Mixed Greens

A TRIP IN THE WOODS \$21

Shishito Pureé, Roasted Tomato Ragu, Fried Maitake, Black Garlic

BEETS & GOAT CHEESE \$19

Roasted Red Beets, Farm Ricotta, Goat Cheese, Pistachio, Citrus Vinaigrette

SANDÜCHES

CUBAN SANDWICH \$24

Cuban Bread, Mango Mustard, Pickles, Ham, Pernil,
Guava Ketchup

* EGGS BENEDICT \$20

English Muffin, Roasted Pepper Hollandaise Sauce,
Soft Boiled Eggs, Bacon

SEVEN REASONS CHEESEBURGER \$19

Organic Ground Beef, White Cheddar, Pickles,
Mustard, Pineapple & Prunes Mayo, Potato Roll
ADD ON: Bacon \$3

IMPOSSIBLE CHEESEBURGER \$21

Red Onion, Vegan Cheese, Pickles, Lettuce,
Vegan Mayo, Potato Roll

* BIKINI CROQUE MADAME \$21

Honey Turkey, Ham, Swiss Cheese, Mayo,
White Bread, Bechamel, Sunny Side Egg

FRIED CHICKEN SANDWICH \$24

Potato Bun, Cucumber Pickles

SWEETS

CRISPY TOAST \$11

Homemade brioche, whipped vanilla cream,
tropical caramel

FLAT CROISSANT \$12

Strawberry whipped ganache, milk chocolate,
chocolate pearls, freeze dried strawberries

TRES LECHES \$12

Soaked bread, meringue, lime coconut sorbet,
cinnamon foam, milk tuile

ICE CREAM \$5

Marshmallow & whiskey, Spicy chocolate, Strawberry
thyme, Kiwi, Guava
MANGO FLAN \$9

COFFEE / TEA

Espresso \$4

Americano \$5

Latté \$6

Cappuccino \$6

Tea Selection \$6

WINES BY THE GLASS

White Clay "Catena" Semillon-Chenin
Mendoza, Argentina, 2022 \$14

Leyda, Sauvignon Blanc, Chile \$12

Leyda, Pinot Noir, Chile \$12

Skyside Cabernet Blend, Napa County,
California \$12

MIMOSAS: FIZZ & FLAVOR

*Choose up to three juices and a bottle of
bubbles!*

House Brut \$30

Alta Vista, Blanc de Blancs \$45

Santa Julia Rosé \$70

Zuccardi Blanc de Blancs \$120

Veuve Clicquot \$145

Brunch
AT SEVEN REASONS

COCKTAILS

MANGO BAJITO \$14

Rye, Amaretto, Sherry, Mango, Lemon, Sumac, Cardamon, Egg Whites

REAL COCONUT PINA COLADA \$25

Rum blend, Pineapple, Coconut
Refill: \$15

TROPICAL APEROL SPRITZ \$13

Aperol, Pineapple, Orange, Clove, Sparkling wine

ZEN GARDEN \$15

Vodka, Yuzu, Bermutto, Cucumber, Mint, Matcha, Furikake

ESPRESSO MARTINI \$13

Vodka, Biscotti, Coffee Liqueur, Espresso

CARAJILLO \$14

Licor 43, Ristretto, Foam

BLOODY MARY \$14

A 5% service fee is included in your check. This charge is not a gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
For parties of six or more, a gratuity of 22% will be automatically applied //*