# ¡Susanna's Comfort Cuisine! BRUSCH MESU 

Sunday, 9:00am to 1:00pm

Dountown's Best-\$14
Half a Belgian waffle, topped with strawberry whipped cream, \& fresh berries.
Sewed with 2 eggs, your style, and 2 strips of bacon.
Upgrade to Gone Bananas toppings - +5

Downtown Gone Bananas - \$14
Whole Belgian waffle, topped with: Caramelized bananas with a touch of sea salt, fresh berries, chocolate chips, vanilla bean ice cream, strawbery whipped cream, and chopped toasted pecans.

Upgrade to Downtown's Best with eggs \& bacon-+5

## Downtown's Bestie- \$14

1 slice of french toast (The Sourdough Boulangerie's white bread), topped with almond whipped cream, crushed almonds, and fresh berries. Comes with 2 eggs, your style, and 2 strips of bacon.

## SCC's Steele City Street Spuds! - \$13

Sit. Elbert breakfast potatoes covered in Cuban pork green chili. Topped with shredded Slonterey jack \& cheddar, and 2 eggs (your style).

## Pikes Peak Bunch Loaded Spuds-\$12

Sit. Elbert breakfast potatoes sauteed with chorizo and topped with melted cheddar, crumbled bacon, fresh avocado, and salsa sour cream.

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\text { Add } 2 \text { eggs, your style - } \$ 4
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## Ben's Biker Breakfast - \$13

2 eggs (your style), 2 stips of bacon, Slt. Elbert breakfast potatoes, and choice of the Sourdough Boulangerie's pumpernickel or white toast, or a croissant.

## Sabor's Scramble - \$13

Eggs, chorizo, diced onions \& bell peppers, and Swiss \& cheddar cheeses. Sewed with sit. Elbert breakfast potatoes \& your choice of toast or a cioissant.

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## The Diego Riwera-\$14

Giant tortilla filled with eggs, bacon, potatoes, diced onions \& bell peppers, and Slonterey jack \& cheddar cheeses. Smothered with Cuban pork green chili. Sprinkled with queso fresco.

## The Sevada Ave. Sammie - \$14

Choose from a croissant, white, or pumpernickel bread. Filled with scrambled egg, cheddar, bacon strips, arocado crema, and Siracha mayo. Sewed with Sit. Elbert breakfast potatoes.

## Denuyis Omelet - \$13

Filled with diced bacon, bell peppers \& onions. Topped with melted Swiss cheese. Sewed with Sit. Elbert breakfast potatoes and your choice of toast or a croissant.

## FJeW Brunch Jacos! - \$15

3 flour tortillas, topped with awocado crema.
Your choice of Cuban pork or Chimayo beef, mixed with scrambled eggs. Sprinkled with diced red onions and queso fresco. Served with a side of Rioja salsa and poquito breakfast spuds (sauteed with chorizo and topped with melted cheddar).

## Shook's Run Slac and Cheese - \$13

Elbow macaroni tossed in a rich cream sauce with cheddar, Swiss and parmesan cheeses. Topped with cumbled bacon and chopped scallions.

## Talon's Coconut Stir Fiy- \$13

*Gluten-fiee fiiendly. * Saffion rice, steamed broccoli, carrots, celery, diced bell peppers \& red onions. All tossed with coconut milk. Finished with chopped scallions. Add Bistro Chicken Thigh-\$4. Add Sesame Tofu- \$5. Add Pistachio Salmon-\$7.

## SCC SJDES

Cuban pork green chile - \$3, Sit. Elbert breakfast potatoes - \$4, 2 eggs, your style - \$4, 2 strips of, bacon-\$3, fresh avocado-\$2, side of toast or croissant-\$2, $1 / 2$ Belgian waffle - $\$ 3$, 1 slice of fiench toast - \$5, Shawn's giant cinnamon woll - \$5

Gluten-firee toast can be substituted on any dish. - \$2

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## Brunch Beverager

Barista Espiesso's, locally ioasted, fresh diup coffee - \$3

> Of, Apple Juice, Slilk, Sodas - \$2

## Bunch Cocktails

> Bloody Mary - \$9

Our hand-prepared classic codka Bloody Slary with 1350's Slinuteman lodka

> Red Snapper - \$9

A variation on the above recipe with 1350's Eingman Gin
Slimosa-\$8

Fiesh-squeezed orange juice with chilled sparkling wine
Aperol Spuitz - \$8

Bubbly Prosecco with Aperol and club soda, and an orange stice

> Lime or Orange Slargarita - \$9

Ben's margarita with fiesh-squeezed lime or orange
Slichelada-\$7

Classic refireshing Slexico City recipe: lime, hot sauce and seasonings, mixed with slexican lager. Wiith or without tomato juice.
Pomelomosa - \$7

Features teguila with lime and grapefuit juice, topped with a radler grapef mit beer

