



# WEEKEND BRUNCH

SATURDAY + SUNDAY  
11AM - 3PM



**Avocado Toast \$12.50**

Served with Smashed Avocado, citrus, served on a buttered locally sourced artisan slice and topped with cherry tomatoes, onion, pickled jalapeño, cilantro, balsamic glaze. **Add Egg: \$2.50**

**Breakfast Burrito \$12.50**

Scrambled Eggs with Sidewinder Potato hash on a flour tortilla with salsa roja, queso Oaxaca, pickled jalapeños, and sour cream.  
**Add Chorizo \$3.00 Add Guac \$1.75**



**Project Waffles \$11.95**

Corn Masa Waffle, served with strawberries, and blueberries, topped with torched meringue, strawberry butter, and maple syrup.  
**Add Egg: \$2.50**



**Taco Project Caesar Salad \$11.50**

Romaine Greens with house-made Caesar Dressing (contains anchovies, eggs) Topped with croutons, pickled jalapeños, and shaved cheese.

**Add Grilled Chicken \$5.00 Add Grilled Shrimp \$5.00**



**Chicken Enchiladas \$12.50**

Three Chicken Enchiladas rolled in organic yellow corn tortillas and served with house-made salsa verde and salsa roja, then topped with queso fresco, sour cream, and pickled onions.

**Signature Brunch Cocktails \$12.50**

**Bloody Mary • Brunch Punch • Mimosa**

\*Please Advise Your Serve of Allergies when Ordering!