



BREAKFAST | BRUNCH | LUNCH

562.346.1327  
[lasbrisasevents@xperiencerg.com](mailto:lasbrisasevents@xperiencerg.com)

# CRYSTAL COVE BREAKFAST

MON-FRI 8AM – 11AM | \$45 PER PERSON

Includes drip coffee

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## STARTER

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### SEASONAL FRUIT

almonds, fresh mint, agave

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## ENTRÉES

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*select 3*

### HUEVOS RANCHEROS

two eggs, chorizo, guajillo sauce, crispy tostada, black beans, cotija cheese

### OMELET AL PASTOR

salsa verde, jack cheese, crema, onion, cilantro, crispy potatoes

### ASPARAGUS OMELET

asparagus, peppadew, jack cheese, goat cheese, avocado, cilantro, crispy potatoes

### SUADERO BAKED EGGS\*

two eggs, fingerling potatoes, chile béchamel sauce, with mexican crema, salsa verde, cotija cheese, cilantro

### FRENCH TOAST

seasonal fruit, cacao nibs, toasted macadamia nuts, tangerine butter

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness, especially if you have certain medical conditions.



Priced per person unless otherwise noted. Groups over 40 limited to one starter, two entrées and one dessert. Vegetarian option included with all menus. Beverages, current sales tax and gratuity are additional. Restaurant reserves the right to substitute menu items based on seasonality and availability.

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# SHAW'S COVE BRUNCH

SAT-SUN 8AM – 3PM | \$70 PER PERSON

bottomless mimosas +15

Add oysters on the half shell\* | half dozen +30 • dozen +48

## FOR THE TABLE

SEASONAL FRUIT *select 3* PAN DULCE  
SHRIMP & CRAB CEVICHE +5 GUACAMOLE, CHIPS & SALSA

## STARTER

CAESAR SALAD *select 2* POZOLE VERDE  
romaine hearts, pulled chicken, tomatillos,  
parmesan, croutons hominy, poblano peppers  
SMOKED SALMON TOSTADAS YOGURT & GRANOLA  
crema, pickled red onion, seasonal fruit, straus whole  
capers, chives milk yogurt, coconut, agave

## ENTRÉES

STEAK & EGGS *select 3* CHILAQUILES  
chimichurri-marinated steak, two crispy tortilla strips, two eggs,  
eggs, roasted salsa roja, crispy avocado, pico de gallo,  
potatoes +12 brisas sauce, sour cream,  
cotija cheese  
FRENCH TOAST HUEVOS RANCHEROS  
seasonal fruit, cacao nibs, toasted two eggs, chorizo, guajillo sauce,  
macadamia nuts, tangerine butter crispy tostada, black beans,  
cotija cheese  
OMELET AL PASTOR  
salsa verde, jack cheese, crema, onion, cilantro, crispy potatoes

## EGGS BENEDICT

*served on our freshly made english muffins with two poached eggs, hollandaise & crispy potatoes*

FLORENTINE\* LOBSTER\*  
cream of spinach butter poached lobster, avocado +15  
SMOKED SALMON\* TRADITIONAL\*  
thinly sliced +8 smoked ham +6

## DESSERTS

TRADITIONAL FLAN SORBET TRIO  
seasonal fruit pineapple, mango, coconut

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# HEISLER PARK LUNCH

MON-FRI 11AM – 3PM | \$60 PER PERSON  
Served with guacamole, chips and salsa

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## STARTERS

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### CAESAR SALAD\*

romaine hearts, parmesan, croutons

### TORTILLA SOUP

braised chicken, cilantro crema, radish

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## ENTRÉES

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*select 3*

### CHEESEBURGER\*

onion, lettuce, tomato, pickles, melted cheddar, served with french fries

### CHOPPED VEGETABLE SALAD

olives, cucumber, goat cheese, avocado, crispy tortilla

### SCOTTISH SALMON

seasonal squash succotash, cilantro-avocado crema

### ROASTED CHICKEN

crispy potatoes, chile, lime

### BARRAMUNDI

roasted tomato crema, asparagus, heirloom cauliflower, red mustard greens

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# THOUSAND STEPS LUNCH

MON-FRI 11AM – 3PM | \$75 PER PERSON  
Served with guacamole, chips and salsa

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## STARTERS

*select 2*

**CAESAR SALAD\***  
romaine hearts, parmesan,  
croutons

**TORTILLA SOUP**  
braised chicken, cilantro  
crema, radish

**CHEF'S SALAD**  
charred radicchio, sliced apple,  
pomegranate, candied walnuts,  
blue cheese, champagne  
vinaigrette

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## ENTRÉES

*select 3*

**CHEESEBURGER\***  
onion, lettuce, tomato, pickles,  
melted cheddar, french fries

**BUTTER POACHED LOBSTER**  
potato-chile gratin, paprika, corn +15

**ROASTED CHICKEN**  
crispy potatoes, chile, lime

**CHOPPED VEGETABLE SALAD**  
olives, cucumber, goat cheese,  
avocado, crispy tortilla

**STEAK & LOBSTER ENCHILADAS**  
guajillo sauce, tomatillo sauce,  
black beans, rice

**BARRAMUNDI**  
roasted tomato crema, asparagus, heirloom  
cauliflower, red mustard greens

**SCOTTISH SALMON**  
seasonal squash succotash, cilantro-avocado crema

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## DESSERTS

*select 2*

**CHOCOLATE  
MOUSSE CAKE**  
strawberry coulis

**TRADITIONAL FLAN**  
seasonal fruit

**SORBET TRIO**  
pineapple,  
mango, coconut

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# SPECIAL EVENT GUIDELINES

**EVENT GUARANTEE:** A guaranteed number of guests is to be confirmed 3 days prior to your event. Final billing is based on the minimum guaranteed number stated on the contract or your actual guest attendance, whichever number is greater.

**DEPOSITS:** A confirmation deposit of 50% of the food and beverage minimum is required upon booking. The deposit will be applied towards your final bill the day of the event. Deposits are considered non-refundable; they may be applied to a rescheduled event within 6 months from the original date with no less than 5 days' notice.

**FINAL PAYMENT:** All charges will be placed on one check and final payment is required upon immediate conclusion of the event. We accept Visa, MasterCard, Discover, American Express or cash. Las Brisas is not able to keep credit cards on file, therefore a physical credit card must be present for final payment. We are unable to accept personal checks or company checks as final payment for events.

**FOOD AND BEVERAGE MINIMUM:** All events have a minimum dollar amount for food and beverage that is to be purchased in order to host the event. Food and beverage minimums vary depending on the date and time of your event. If the minimum food and beverage requirement is not met the difference will be charged in the form of a room charge upon conclusion of your event. It cannot be issued as a gift card.

**BEVERAGES:** All beverages, including soft drinks, coffee, and alcoholic beverages, will be charged on consumption unless otherwise specified and count towards the food and beverage minimum. Guests may choose to limit the beverage offerings, or the dollar amount they would like to host.

**MENUS:** Menu selections and beverage offerings need to be selected no less than one week prior to the event date. Menu offerings may change seasonally. Fixed menus are required for groups of 12 or more. Guests will be able to make their individual selections during the event unless otherwise noted.

**PARKING:** Valet parking is available for \$10 per vehicle. You may choose to host valet for your guests and add the charges to your final bill. Valet charges do not apply towards your food and beverage minimum. Metered self-parking is available on Cliff Drive.

**DECORATIONS:** All decorations must be approved by Las Brisas event staff prior to your event. We do not allow confetti, bubbles, balloons or open flame candles. Floral centerpieces are always welcome. Amplified sound is not allowed at any time.

**OUTSIDE FOOD AND BEVERAGE:** Guests are welcome to bring in a maximum of two (2) 750ml bottles of wine OR champagne for a corkage fee of \$25 per bottle. Outside cakes are welcome for no cutting fee. Las Brisas is happy to provide a cake cutting set as well as server assistance, however a separate cake table will not be provided unless the room has been booked exclusively. Cakes may be delivered and refrigerated the same day of the event.



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