



BREAKFAST | BRUNCH | LUNCH

562.346.1267
lasbrisasevents@xperiencerg.com

CRYSTAL COVE BREAKFAST

MON-FRI 8AM – 11AM | \$45 PER PERSON

Includes drip coffee

STARTER

SEASONAL FRUIT

almonds, fresh mint, agave

ENTRÉES

select 3

HUEVOS RANCHEROS

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

CHORIZO OMELET

pork chorizo, squash, bell pepper, salsa quemada, crema, jack cheese, 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 +25

Add oysters on the half shell* | half dozen +32 • dozen +50

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
STEAK & LOBSTER ENCHILADAS
guajillo sauce, tomatillo sauce, black beans, rice
CHORIZO OMELET
pork chorizo, squash, bell pepper, salsa quemada, crema, jack cheese,
onion, cilantro, crispy potatoes
ASPARAGUS OMELET
asparagus, peppadew, jack cheese, goat cheese, avocado,
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

STARTERS

CAESAR SALAD*

romaine hearts, parmesan, croutons

TORTILLA SOUP

braised chicken, cilantro crema, radish

ENTRÉES

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

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

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

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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