



BREAKFAST | BRUNCH | LUNCH

562.346.1267
lasbrisasevents@xperiencerg.com

CRYSTAL COVE BREAKFAST

EVERY DAY 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

BREAKFAST SANDWICH

eggs* any style with oaxaca cheese, bacon, tomato, and avocado
on a toasted brioche bun, crispy potatoes

FRENCH TOAST

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



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.

562.346.1267 | lasbrisasevents@xperiennerg.com
361 Cliff Dr. Laguna Beach, CA 92651 | lasbrisaslagunabeach.com

*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.

SHAW'S COVE BRUNCH

SATURDAY-SUNDAY 11AM – 3PM

bottomless mimosas + marys +25

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

FOR THE TABLE

JALAPEÑO CORNBREAD 10

SEASONAL FRUIT 11

STARTER

select 2 max

CAESAR SALAD 15

POZOLE VERDE 12

SEARED TUNA
TOSTADA 25

AÇAÏ BOWL 19

CALAMARI 24

ENTRÉES

select 3 max

OMELET

CRAB 32
CHORIZO 23
ASPARAGUS 22

HUEVOS RANCHEROS 23

FRENCH TOAST 22

STEAK & EGGS 47

CHILAQUILES 24

RIBEYE STEAK &
LOBSTER ENCHILADAS 39

CHEESEBURGER 23

LEMON RICOTTA PANCAKES 20

SQUASH QUESADILLA 18

EGGS BENEDICT

FLORENTINE 26
LOBSTER 49
SMOKED SALMON 34
TRADITIONAL 32

SMOKED SALMON BAGEL 22

BREAKFAST SANDWICH 20

AVOCADO TOAST 19

HUEVOS DIVORCIADOS 17

GRILLED CHEESE
& TOMATO SOUP 12

CHICKEN & WAFFLES 24

LOCAL MARKET
FISH SANDWICH 24



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.

562.346.1267 | lasbrisasevents@xperierg.com

361 Cliff Dr. Laguna Beach, CA 92651 | lasbrisaslagunabeach.com

*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.

HEISLER PARK LUNCH

MON-FRI 11AM – 3PM | \$60 PER PERSON

Served with guacamole, chips and salsa

Include coffee, tea & soft drinks

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

ENSALADA COBB

grilled shrimp or chicken, mix greens with avocado, bacon, black beans, charred corn, hard boiled eggs, pico de gallo, tortilla strips, ranch dressing

SCOTTISH SALMON

seasonal squash succotash, cilantro-avocado crema

ROASTED CHICKEN

crispy potatoes, chile, lime



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.

562.346.1267 | lasbrisasevents@experiencerg.com

361 Cliff Dr. Laguna Beach, CA 92651 | lasbrisaslagunabeach.com

*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.

THOUSAND STEPS LUNCH

MON-FRI 11AM – 3PM | \$75 PER PERSON

Served with guacamole, chips and salsa

Include coffee, tea & soft drinks

STARTERS

select 2

CAESAR SALAD*

romaine hearts, parmesan,
croutons

CHEF'S SALAD

romaine, radish, avocado, red
onion, pepitas, tortilla strips,
champagne vinaigrette

TORTILLA SOUP

braised chicken, cilantro
crema, radish

ENTRÉES

select 3

CHEESEBURGER*

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

ROASTED CHICKEN

crispy potatoes, chile, lime

RIBEYE STEAK & LOBSTER ENCHILADAS

guajillo sauce, tomatillo sauce,
black beans, rice

BUTTER POACHED LOBSTER

potato-chile gratin, paprika, corn +15

ENSALADA COBB

grilled shrimp or chicken, mix greens with avocado,
bacon, black beans, charred corn, hard boiled eggs,
pico de gallo, tortilla strips, ranch dressing

BAJA-STYLE CIOPPINO

a Baja-inspired seafood stew with shrimp,
clams, scallops, and market fish in a
tomato-white wine broth

SCOTTISH SALMON

seasonal squash succotash,
cilantro-avocado crema

DESSERTS

select 2

TRADITIONAL FLAN

seasonal fruit

COOKIES + MILK

Oaxacan chocolate cookies,
house-made almond
horchata

CHEESECAKE

agave-glazed berries



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.

562.346.1267 | lasbrisasevents@xperierg.com

361 Cliff Dr. Laguna Beach, CA 92651 | lasbrisaslagunabeach.com

*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.

SPECIAL EVENT GUIDELINES

EVENT GUARANTEE: A guaranteed number of guests is to be confirmed 7 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 7 days' notice.

FINAL PAYMENT: All charges will be placed on one check and final payment is required 2 days prior to 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 20 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 space has been booked exclusively. Cakes may be delivered and refrigerated the same day of the event.



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.

562.346.1267 | lasbrisasevents@xperierg.com
361 Cliff Dr. Laguna Beach, CA 92651 | lasbrisaslagunabeach.com



DINNER

562.346.1267
lasbrisasevents@xperiercerg.com

TABLE ROCK DINNER

\$85 PER PERSON

Served with guacamole, chips and salsa

STARTER

select 1

CAESAR SALAD*

romaine hearts, parmesan, croutons

TORTILLA SOUP

braised chicken, cilantro crema, radish

ENTRÉES

choice of

ROASTED CHICKEN

crispy potatoes, chile, lime

MEDITERRANEAN BRANZINO

pan seared, chimichurri, masa biscuit, micro herb salad, spicy chili oil

SQUASH QUESADILLA

zucchini and yellow squash, Oaxaca and Jack cheese
with salsa asada & crema

DESSERT

select 1

TRADITIONAL FLAN

seasonal fruit

COOKIES + MILK

Oaxacan chocolate cookies, house-made almond horchata

CHEESECAKE

agave-glazed berries

TRES LECHES CAKE

traditional sponge cake with whole, condensed & evaporated milk



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.

562.346.1267 | lasbrisasevents@xperiencerg.com
361 Cliff Dr. Laguna Beach, CA 92651 | lasbrisaslagunabeach.com

*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.

VICTORIA DINNER

\$105 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

romaine, radish, avocado, red onion, pepitas, tortilla strips, champagne vinaigrette

ENTRÉES

select 3

ROASTED CHICKEN

crispy potatoes, chile, lime

MEDITERRANEAN BRANZINO

pan seared, chimichurri, masa biscuit, micro herb salad, spicy chili oil

SEARED SEA SCALLOPS

creamed corn casserole, tomatillo relish, sorrel +10

FILET*

8oz filet*, punta jalapeña, cherry tomatoes, micro cilantro +10

LOS CABOS LEMON PASTA

tagliatelle pasta, creamy lemon essence, parsley, parmesan

SCOTTISH SALMON

seasonal squash succotash, cilantro-avocado crema

RIBEYE STEAK & LOBSTER ENCHILADAS

guajillo sauce, tomatillo sauce, black beans, rice

DESSERTS

select 2

TRADITIONAL FLAN

seasonal fruit

CHEESECAKE

agave-glazed berries

COOKIES + MILK

Oaxacan chocolate cookies,
house-made almond horchata

TRES LECHES CAKE

traditional sponge cake with whole,
condensed & evaporated milk



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.

562.346.1267 | lasbrisasevents@xperierg.com

361 Cliff Dr. Laguna Beach, CA 92651 | lasbrisaslagunabeach.com

*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.

WOOD'S COVE DINNER

\$125 PER PERSON

Served with guacamole, chips and salsa

APPETIZER

select 1

SEAFOOD CÓCTEL

shrimp, crab, avocado,
tostaditas,
tomato-citrus sauce

BBQ PORK SPARERIBS

scallions, agave-chipotle
bbq sauce

JALAPEÑO CORNBREAD

with roasted corn, bacon,
and goat cheese

STARTERS

select 2

CAESAR SALAD*

romaine hearts, parmesan, croutons

TORTILLA SOUP

braised chicken, cilantro crema, radish

SEARED TUNA TOSTADA

sweet potato purée,
cucumber, avocado, and salsa macha

CHEF'S SALAD

charred radicchio, sliced apple, pomegranate,
candied walnuts, blue cheese,
champagne vinaigrette

ENTRÉES

select 3

SEARED SEA SCALLOPS

cauliflower purée, tomatillo, green olives,
sparkling wine beurre blanc

ROASTED CHICKEN

crispy potatoes, chile, lime

HALIBUT VERACRUZ

fumet, capers, olives, rice

BARBACOA SHORTRIB

braised short rib barbacoa, confit tomato risotto,
cabernet demi, aromatic greens

SHRIMP TAMPIQUEÑOS

mexican prawns, corn, rice,
white wine garlic sauce

SCOTTISH SALMON

seasonal squash succotash,
cilantro-avocado crema

RIBEYE

20 oz ribeye*, cherry tomatoes,
bone marrow, chimichurri, sorrel +10

MUSHROOM RISOTTO

maitake and oyster mushrooms,
parmesan creamy risotto

DESSERTS

select 2

TRADITIONAL FLAN

seasonal fruit

CHEESECAKE

agave-glazed berries

COOKIES + MILK

Oaxacan chocolate cookies,
house-made almond horchata

TRES LECHES CAKE

traditional sponge cake with whole,
condensed & evaporated milk



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.

562.346.1267 | lasbrisasevents@xperierg.com

361 Cliff Dr. Laguna Beach, CA 92651 | lasbrisaslagunabeach.com

*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.

SPECIAL EVENT GUIDELINES

EVENT GUARANTEE: A guaranteed number of guests is to be confirmed 7 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 7 days' notice.

FINAL PAYMENT: All charges will be placed on one check and final payment is required 2 days prior to 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 20 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 space has been booked exclusively. Cakes may be delivered and refrigerated the same day of the event.



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.

562.346.1267 | lasbrisasevents@xperierg.com
361 Cliff Dr. Laguna Beach, CA 92651 | lasbrisaslagunabeach.com