

Hash Brunch

All hash dishes served over potatoes \$12

Baja

habanero sauce, chipotle aioli, garlic, onions, cotija, cilantro

Peruvian

huancaína, aji verde, onions, garlic, cotija, green onions.

Ranchero

red chile, black beans, tortilla strips, cilantro

Verde

green chile, hominy, white cheddar, cilantro and tortilla strips

Southern

blue cheese country gravy and parsley.

Dive Hash

onions, garlic, spinach, mushrooms, white wine sauce, white cheddar, parsley

French Toast

baked french toast with powdered sugar, berries and whipped honey

Add-ons:

Poached eggs - \$3

Pork belly - \$5

Steak - \$10

Bacon - \$4

Cauliflower - \$5

Chicken fried steak - \$10

Scrambled tofu - \$4

Drinks!

Mimosa - \$5

Mimosas all around - \$20

Chambong! - \$5

Brass Monkey - \$5

Rosa 22 spritzer - \$8

Coffee - \$4

Wine.Dive.

Brunch Menu