

URBAN ROAST

Brunch Menu

SATURDAY + SUNDAY
10AM - 3PM

BRUNCH BOARDS

A variety of artfully crafted breakfast assortments. Find both sweet & savory boards, each built to serve approx. 2-3 people.

Sweet Belgian

\$23.00

Homemade belgian waffle slices with fresh fruit and granola. Served with Nutella, peanut butter, and maple syrup on the side.

Get Toasty

\$24.00

A combination of three different toast flavors. Includes avocado toast, caprese toast, and cream cheese + berry toast.

Fresh Baked

\$22.00

An assortment of our fresh-made café pastries and baked goods. Served with mixed berries.

Fruit Medley

\$16.00

A mix of fresh seasonal fruits topped with powdered sugar. Served with honeycomb and Nutella on the side.

Rise & Shine

\$28.00

A mix of breakfast classics. Includes sliced belgian waffles, honey glazed bacon strips, sausage, biscuits, and fresh fruit. Served with maple syrup and jam on the side.

Brunchanada

\$27.00

Customers choice of five empanadas flavors. Served with our savory empanada dipping sauce. Choices: Cheese, Bacon & Cheese, Cheeseburger, Chicken, Chicken Pesto, Ground Beef, Shrimp, Spicy Chicken, Spicy Pork, Vegetable, Spinach & Cheese, Chorizo Potato Breakfast, Chorizo Bacon Breakfast.

Charcuterie Classic

\$23.00

An artful arrangement of meats, cheeses, crackers, olives, fresh fruit, and jam.

Deep Blue

\$28.00

A spin on our classic seafood board that features sliced ahi tuna (raw), shrimp cocktail, and smoked salmon.

DRINK SPECIALS

BOTTOMLESS MIMOSAS • \$30 (COST PER PERSON)

Available Flavors - Orange, Cranberry, Apple, Peach, and Grapefruit

SANGRIA PITCHER • \$38

Available Flavors - Red and White

MARGARITA PITCHER • \$36

Available Flavors - Classic, Strawberry, and Mango

MOJITO PITCHER • \$36

Available Flavors - Classic, Mango Pineapple, Basil Berry

A 20% service charge will be added for parties of 6+ (dine-in only)

*All food and beverage sales are final