



BRUNCH

THE COA OMELET 18

three egg omelet with spanish sausage
ham & manchego cheese served with toast
& choice of country potatoes or seasonal berries

OMELET DE DATIL 18

three egg omelet, dates, goat cheese
ham & piquillo pepper sauce served with toast
& choice of country potatoes or seasonal berries

SOUTHWESTERN EGGS FLORENTINA 18

two poached eggs on a toasted english muffin
with avocado, sautéed spinach, adobo hollandaise
& pico de gallo, served with your choice
of country potatoes or seasonal berries
*make it a benedict with your choice of skirt steak
spanish sausage or chorizo +5*

BANANA BREAD FRENCH TOAST 17

egg battered house made banana bread
grilled & topped with mezcal candied pecans
fresh berries, sliced kiwi & brandy maple syrup

FILLOA CON FLAN 17

three house-made crepes stuffed with
our signature flan & topped with fresh berries
& brandy maple syrup

THE COA NAKED BREAKFAST BURRITO 20

shredded potato burrito filled with scrambled eggs
chihuahua cheese, fresh jalapeno, onion, tomato
and chorizo served with toast

BREAKFAST TRADICIONAL 17

two eggs any style, choice of bacon or
spanish sausage, toast or country potatoes

AVOCADO TOAST 19

two multigrain toasts, smashed avocado spread
two medium poached eggs, cherry tomato
balsamic glaze, cilantro & queso fresco

FIELD OF VEGGIES 18

three scrambled egg whites with spinach
mushroom, corn, zucchini, bell pepper, onion
manchego cheese served with tomate molido
fresh avocado & seasonal berries

** consuming raw or undercooked meats, poultry, seafood
shellfish or eggs may increase your risk of foodborne illness*