

BRUNCH MENU

@THEPARLAYAZ



MENU AVAILABLE
SAT & SUN 9AM - 2PM

SHAREABLES

BERRY BRUSCHETTA

Honey goat cheese & walnut spread, fresh berries with a honey balsamic drizzle. 15

GOAT CHEESE + EGG BRUSCHETTA NEW

Creamy blend of herbs & cheese, scrambled egg, and tomato topped with fresh cracked pepper. 14

PIGS IN A BLANKET

Five sausage links dipped in waffle mix & deep fried golden brown. 11

AVOCADO TOAST

Fresh baguette, avocado + lime spread, diced tomato, egg whites, togarashi + sesame seed mix, with a sriracha aioli drizzle. 12

BUBBLY BAR

BOTTOMLESS CHAMPAGNE 30

Enjoy creating your own mimosas, bellinis & champagne cocktails. We keep the champagne flowing while you custom create whatever suits your palette from a variety of juices, purees and fresh fruit!

29.95 + .01 refills



SIGNATURES

CHICKEN + WAFFLES NEW

Fresh made waffle to order topped with 2 of our signature crispy chicken tenders and powdered sugar. Try it "honey hot" for an extra kick. 14

GREEN CHILE BREAKFAST BURRITO

Slow roasted green chile pork, scrambled eggs, poblano crema, jack & cheddar, and country potatoes wrapped in a tortilla. Served with country potatoes. 13

CREME BRULEE FRENCH TOAST NEW

2 thick slices seared in our classic creme brulee mix, topped with powdered sugar, fresh berries, whipped cream and bubbled sugar. 17

BREAKFAST TACOS

Two 6" tortillas stuffed with your choice of meats, scrambled eggs, jack & cheddar, pico & avocado. Served with country potatoes. 14

CALIFORNIA BENNIE

Two soft poached eggs, sliced tomatoes, bacon, avocado spread, served over an english muffin & smothered in hollandaise sauce. Served with country potatoes. 15

STEAK + EGGS* NEW

10 oz hand cut ribeye served with 2 eggs any style, country potatoes & choice of toast. 25

COUNTRY FRIED STEAK & EGGS*

Southern fried country steak smothered in sausage gravy. Served with 2 eggs any style, country potatoes & choice of toast. 13

SHORT RIB CHILAQUILES NEW

Chef Maribel's signature dish. Fried corn tortilla pieces cooked in her homemade red sauce. Topped with cotija cheese, pico, braised short rib, and your choice of 2 eggs any style. 21

PARLAY VEGGIE OMELET

Three egg omelet topped with mixed cheese, spinach, mushrooms, onions, peppers. Served with toast & potatoes. 13

meat options: bacon, sausage, green chile pork

toast options: wheat, sourdough, marbled rye, english muffin

sub egg whites +2

LIQUID BREAKFAST

CHARCUTERIE HOUSE BLOODY

Tito's Vodka | housemade bloody mary mix | bacon | pickle charcuterie skewer 15

VIRGIN BLOODY MARY

Seedlip Garden N.A. Spirit | housemade bloody mary mix | bacon pickle 9

MIMOSA

Sparkling house champagne | fresh orange juice 8

IRISH BREAKFAST

Jameson | butterscotch scnapps | fresh orange juice | bacon 10

SWEETZ ESPRESSO COLD BREW MARTINI

Van Gogh Espresso vodka | Godiva white chocolate | Sweetz Nitro Cold Brew 12

BEVERAGES

Soft Drinks, Coffee, Iced Tea 3.5

Juices (Cranberry, Orange, Apple, Grapefruit & Tomato) 4

Kombucha (*Ginger Turmeric or SuperBerry*) 8 Sweetz Nitro Cold Brew 7

A LA CARTE

CREME BRULEE FRENCH TOAST (1 SLICE) 8

FRESH MADE WAFFLE 7

GLUTEN FREE WAFFLE 9

2 EGGS 3

SIDE BACON (3) 5

SIDE FRUIT 5

2 BISCUITS + GRAVY 8

SIDE SAUSAGE LINKS (2) 4

SIDE COUNTRY POTATOES 4

*Advisory: Some items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.