



BAJA BRUNCH

AT PONTO LAGO

Every Sunday from 11:30 AM - 2:30 PM

\$68 per person

** Menu items below are a sample of what you might see. All items are subject to change.*

SIGNATURE DISHES

Smoked Salmon & Avocado Tostada

Red Onions, Smashed Avocado, Charred Tomatillos, Mexican Crème,
Tostadas

California Artisanal Cheese Platters with Fruit Chutney

Local Charcuterie Platter Served with Escabeche Vegetables

SALADS

Esquites

Charred Corn, Cotija Cheese, Lime Juice, Cilantro, Crème,
Red Onion, Jalapeno

Spring Mix Baby Greens

Cilantro and Pepita Dressing, Toasted Tortilla, Baby Heirloom Tomatoes

CARVING ASADO STATION

Picanha Steak

Wood Grilled Whole Fish

Linguicia Sausage

Adobada Pork Loin

Lamb Leg Pibil

HOT SIDE DISHES

Refried Duck Fat Scarlett Runner Beans

Grilled Squash

SWEET BREAKFAST DISH

Concha French Toast

Concha Crumble, Banana Custard, Fresh Berries

CONTINUED

SAVORY EGG DISHES

Pork Chili Verde Eggs Benedict

Charred Tomatillos, Pork Chili Verde, Morita Ash
Hollandaise, Poached Eggs, English Muffins

Chilaquiles

Tortilla Chips, Verde Sauce, Cotija Cheese,
Scrambled Eggs, Cilantro

Matchaca

Braised Beef, Peppers, Onions, Scrambled Eggs,
Crème, Cilantro

SAVORY MOLE

Wood Grilled Chicken Breast

Mole Roja, Masa Polenta, Roasted Corn Salsa

PAELLA

Saffron Rice, Catch of the Day, Clams, Shrimp, Chorizo Sausage,
Seasonal Vegetables

CEVICHE

Traditional Ceviche

Local Rock Fish, Lime Juice, Red Onion, Jalapeno, Tomato,
Cilantro

Shrimp Aguachili

Poached Shrimp, Salsa Verde, Avocado, Cilantro, Pickled
Fresno Chilies

Oysters

Lemon, Mignonette, Salsa Verde, Hot Sauce

DESSERT

Fresh Churros

Mexican Hot Chocolate

Cinnamon Whipped Cream

Dulce de Leche Gateaux Cakes

White Chocolate Lime Paletas

Mango and Pineapple Tajin Verrines



PONTO LAGO