

menu

CREATIVE

SIGNATURE CUISINE



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www.creativesignaturecuisine.com



Breakfast

Toast

Peach Toast

2 sliced Sourdough toasted, cream cheese, prosciutto, caramelized peaches, honey drizzle and mint.

Salmon Toast

2 sliced Sourdough toasted, cream cheese, house cured salmon, sweet onions and fried capers.

Smoky Toast

2 sliced Sourdough toasted, smash avocado, crispy bacon, Fresh arugula, honey drizzle and eggs any style.

Berry Toast

2 sliced Sourdough toasted, house cream cheese, mixed grains, Berry sauce, mixed berries.



Benedict Side

[fruit, house potatoes, hashbrown]

Salmon Benedict

2 pieces of bagel, poached eggs, spinach, black sesame seeds, salmon, topped with hollandaise sauce.

Ham Benedict

2 English muffin, poached eggs, ham, bacon, topped with hollandaise sauce.

Veggie Benedict

2 English muffin, poached eggs, guacamole, cherry tomato, portobello, arugula, topped with hollandaise sauce.



Skillet Side

[Pancakes, fruit]

Brisket Skillet

Hashbrown base, American cheese, sauté onion and mushrooms, smoke brisket sliced, baby carrots, eggs any style.

Mexican Skillet

Hashbrown base, chihuahua cheese, grill onions, jalapenos, chorizo, avocado, eggs any style.

Veggie Skillet

Hashbrown base, chihuahua cheese, mushroom, cherry tomato, spinach, arugula, green goddess aioli, eggs any style



Omelette Side

[fruit, house potatoes, hashbrown]

Veggie Omelette

Mushroom, dehydrated tomato, onions, arugula, chihuahua cheese, chipotle aioli.

Chicken Poblano Omelette

Shredded chicken, onions, poblano peppers, Swiss cheese, topped with creamy poblano sauce.

Chorizo Omelette

Chorizo, Swiss cheese, chipotle aioli drizzle.

Ham and Cheese Omelette

Black forest ham, chihuahua cheese.



Breakfast Sandwiches Side

(fruit, house potatoes, hashbrown)

Croque Madame Sandwich

2 sliced Sourdough toasted, Swiss cheese, black forest ham, 2 bacon crispy, eggs any style, parmesan cheese, topped with bechamel sauce.

Waffle Sandwich

Waffle, spinach, bacon crispy, eggs any style, syrup drizzle.

Bagel Sandwich

Toasted bagel, spinach base, scrambled eggs, American cheese, crispy bacon, chipotle aioli.

Croissant Sandwich

Croissant, arugula base, scrambled eggs, American cheese, black forest ham, tomato sliced, onions.

The Traditional

3 crispy bacon strips, eggs any style, 2 mini pancakes, side of choice (fruit, house potatoes, hashbrown)

Chilaquiles

Tortilla chips, onions, choice of red or green sauce, chihuahua cheese, parmesan cheese, eggs any style, sour cream, avocado puree, refried beans, sliced bolillo bread.

French Toast

2 thick brioche bun sliced, berry sauce base, cookie crumbs, blue berry, syrup drizzle, strawberry, topped with house sweet mousse and fresh mint.

Pancake Wrap

Nutella, strawberry, kiwi, strawberry jam, topped with whipped cream, chocolate drizzle and lecherita.

Creative Pancakes

3 buttermilk pancakes topped with strawberry, blue berry, kiwi, dehydrated meringue.

3 Leches Pancake

3 buttermilk moist pancakes with 3 leches mix, topped with whipped cream, strawberry, strawberry jam and lecherita.

House Waffles

Served with mixed berries, kiwi, strawberry mousse, coffee mousse, dehydrated meringue.

Acai Berry Bowl

Strawberry, kiwi, blue berry, granola, peanut butter, coconut, honey and whole milk or almond milk.

Fruit and Yogurt

Vanilla yogurt, apple, granola, kiwi, mint, honey, blue berry.



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Sweet Vibes
Only



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Appetizer

❖ **Corn Dip**

Creamy Dip with corn kernels, bacon bites, peppers, parmesan cheese served with tortilla chips.

❖ **Camarones Zarandeados**

12 Shrimp in adobo sauce grilled served with lime and house aioli.

❖ **Salmon Citrus Tostadas**

4 Nori rice paper fried, raw salmon with creamy spicy citrus sauce, sesame seeds and fresh cucumber.

❖ **Garlic Parmesan Fries**

Crispy fries golden to perfection, covered with generous parmesan cheese and drenched in a creamy garlic butter flavored with parsley.

Lunch

❖ **Chicken Pesto**

Sourdough toast, juicy chicken, home made pesto, crispy bacon, melted Swiss cheese, cherry tomatoes and a touch of balsamic vinegar.

❖ **Patrona Burger**

Juicy Angus beef patty, melted American cheese, guacamole, crispy bacon, fresh tomato, caramelized onions and our chipotle aioli served on a pretzel bun.

Lunch

❖ **Shrimp Burger**

Juicy Angus beef patty, melted Swiss cheese, fresh lettuce and grilled shrimp, house aioli served on a pretzel bun.

❖ **Brisket Burger**

Juicy Angus beef patty, melted American cheese, fresh arugula, caramelized onions, smoke brisket sliced, house made BBQ on a pretzel bun.

❖ **Cheese Burger**

Juicy Angus beef Patty, melted American cheese, fresh lettuce, juicy tomato sliced, onions, crispy bacon served on a pretzel bun.

❖ **QC Salad**

Spinach salad with fruity notes, Baby spinach leaves, apple, celery, peach, pecans, dried cranberries and crumbled blue cheese.

❖ **Quesabirrias**

3 crispy Quesabirrias with double tortilla, our house barbacoa, chihuahua cheese served with onion, cilantro, lime, salsa, avocado puree and house consomé.

❖ Dinner ❖

❖ **Burnt Salmon**

Marinated salmon, green mix, mash potatoes, dehydrated tomatoes, pineapple puree, avocado puree.

❖ **Trio de Texturas**

Braised Short Ribs, creamy parsnip puree, cauliflower baked, poach grilled onions, green mix.

❖ **Zarandeado**

Tilapia marinated grilled, broccolini grilled, red cabbage, fresh cherry tomatoes, green mix, pea puree.

❖ **Mar y Tierra**

Creamy Risotto in Poblano sauce, corn kernels, smoked crusted salmon, parmesan shaved, black tuile.

❖ **Garden Steak**

Juicy Sirloin fillet, leek potato puree, brussels sprouts grilled, organic baby carrots grilled, poach grilled onions, green oil, pickled mustard with spice essence.

❖ **White Pasta**

Penne pasta, white sauce, parmesan cheese, arugula, garlic oil, choice of shrimp or chicken.



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