

BRUNCHABLE SHARE PLATES

bacon donut holes

maple syrup, powdered sugar - 11

weekend hangover brunch fries

breakfast gravy, bacon lardons
cheese, fried egg - 15 (GF)

low country fried green tomatoes

green goddess remoulade - 13

brunch brussels sprouts

crispy brussels, bacon lardons
easy fried egg, balsamic - 17 (GF)

STAPLE SALADS

cali-chicken salad

greens, almonds, carrots
shaved onion, sliced apple
ginger & mandarin dressing - 17

proper cobb salad

sliced avocado, blue cheese,
applewood bacon, hard egg
shaved onion, carrots, tomato,
cucumber, goddess dressing - 18 (GF)

EL DORADO'S BEST BRUNCH

slab cut bacon & eggs

two pasture raised eggs with heritage breed bacon
crispy hash browns & toasted sourdough - 19 (AGF)

classic eggs benedict

grilled ham & spinach, lemon hollandaise
crispy brunch potatoes - 19 (AGF)

veggie benedict

avocado, sauteed mushrooms, spinach
toaster muffin, lemon hollandaise, brunch potatoes - 19

late harvest garden omelet

spinach, tomato and sauteed mushrooms
melted cheese, onion and hash browns - 19 (GF)

lobster rockefeller scramble

chopped lobster, soft eggs, spinach, hollandaise
broiled with breadcrumbs, cheese, house brunch potatoes
served over toasted sourdough - 35

the full monty breakfast

thick bacon, apple sausage, cinnamon brioche toast, two eggs
maple syrup, chantilly cream, strawberries, powdered sugar - 25

strawberry short stack

3 buttermilk pancakes, whipped butter
strawberry & maple syrup, powdered sugar - 18

country fried chicken

chicken cutlets buttermilk / panko breaded and fried, two eggs
toasted sourdough with country gravy & hash browns - 22

fried chicken & waffles

malted waffle, bacon lardon & apple maple syrup - 25

shrimp & chips

panko breaded prawns, crispy french fries
house tartar sauce, lemon - 21

A-Z SELECTIONS

milestone's brunch pozole

spiced braised pork and hominy in broth
cabbage, jalapeno, avocado, lime, onion, two poached eggs - 24

breakfast chorizo rice

spicy chorizo sausage, spanish tomato rice
over medium egg, lettuce, pico de gallo, cotija, crema - 19

grilled prawn huevos rancheros

grilled jumbo shrimp & house black beans, fresh chips
two eggs, and cotija cheese, pico de gallo, ranchero salsa - 22

prime beef quesada-birria tacos

prime beef chili colorado, melted cheese, onion, cilantro
two eggs scrambled, chorizo rice, birria dipping jus - 22

big ol' breakfast burrito

cheese, carnitas, chorizo rice, scrambled eggs, avocado, leche
spicy salsa verde, hash browns, birria dipping jus - 21

LUNCHY OPTIONS

SERVED BETWEEN NOON AND 3PM

sandwiches are served on truckee sourdough artisan breads
served with fries, brunch potatoes or a house salad

crushed avocado toast

garlic bread sourdough, crema, lettuce
pico de gallo, two poached pasture raised raised eggs
served with brunch potatoes - 17

60 day dry aged cheeseburger

½ pound grass fed patty, brioche butter bun
leaf lettuce, tomato, onion, house pickles, sauce, cheddar - 19½ (AGF)
- add thick cut applewood smoked bacon +3

signature french dip

10 oz. thinly sliced smoked angus tri-tip, melted cheese
horseradish aioli, fresh roll, grilled onions, au jus - 23

salmon filet

lemon caper cream sauce & salad greens - 25 (GF)

EAT
DESSERT
FIRST

chocolate
decadence

flourless chocolate cake
raspberry coulis
- 9 - (GF)

apple cobbler

vanilla bean ice cream - 9 -

warm
chocolate chip
cookies

½ dozen - 9
baker's dozen - 15

seasonal gelato

rotating flavor - 7

BRUNCH
COCKTAILS

PERFECT
DOUBLE
BLOODY MARY

reyka icelandic vodka
poached white prawns
& classic bloody fixin's -24-

CLASSIC BLOODY

preservation bloody mary
reyka icelandic -13-

MIMOSA

zonin DOC prosecco
choice of fresh juice
-20- bottomless

MICHELADA

preservation mix
lime and classico lager -9-

RAMOS GIN FIZZ

gin & orange flower water
lemon simple, cream
egg white, soda -14-

BELLINI

white peach puree -12-

WAKE UP CALL

rum, amaretto, cold brew
-14-

BRUNCH SPRITZ

strawberry aperol &
bubbles -12-

Join us for
WEEKLY SPECIALS



monday is taco day

tiki-tuesday

double lobster wednesday

burgers & beers on thursday

chef's choice weekends

&

the best

weekend brunch

saturday & sunday

