



SUNDAY BRUNCH

served 9am-3pm

complimentary serving of homemade muffins included with all entrées
add bottomless house champagne and mimosas to any brunch entrée 10

classic* 12

two eggs any style, choice of ham, sausage, or bacon, hash browns, toast

escena breakfast burrito* 12

fried egg, cheddar cheese, choice of thick-cut bacon, smoked sausage, or honey-spiced ham, pico de gallo, choice of side

steak + eggs* 18

two eggs any style, choice of side, toast

veggie omelet* 12

tomato, green onion, mushrooms, arugula, asparagus, smoked cheddar, choice of side, toast

denver omelet* 14

ham, bell peppers, onions, cheddar cheese, choice of side, toast

chorizo omelet* 16

chorizo, jalapeño, cilantro, pepperjack cheese, avocado, choice of side, toast

escena benedict*

toasted english muffin, poached egg, hollandaise,

salmon 16 honey-spiced ham* 14*

heirloom tomato & arugula 12

smoked salmon plate* 14

cream cheese, sliced tomato, red onions, capers, served on a bagel

fresh fruit plate 12

seasonal fruits with cottage cheese
(substitute tomatoes if desired)

french toast 12

brioche bread

oatmeal 10

served with brown sugar, raisins, choice of milk
add fruit 2

red apple crêpe 12

roasted red apples, oats, brown sugar, clove

lemon blackberry crêpe 14

blackberries, lemon, mascarpone

buttermilk pancakes 10

whipped maple butter

add blueberries or bananas 2

BEVERAGES

coffee 3

espresso 5

latte 4

add mocha or vanilla .50

cappuccino, macchiato 5

hot tea 4

juice or milk small 3 large 5

hot chocolate 3

soda or iced tea 3

TOAST CHOICES

white, wheat, rye or sourdough toast

english muffin or plain bagel add 1

SIDE CHOICES

hash browns, seasonal fruit, heirloom tomato, salt + pepper biscuits, cottage cheese

add avocado or guacamole to any item 3

EXTRAS

bagel 2

add cream cheese 2

egg a la carte 2

bacon, ham or sausage 4

seasonal fruit 6

SUNDAY BLOODY SUNDAY

escena mary 12

bacon, olive, pickle and lime garnish

bloody caesar 12

vodka, clamato, traditional garnish

clean mary 15

vodka, muddled mint, lime, tomato juice, soda water

tequila mary 12

tequila, lime, traditional garnish

We strive to source our meats, herbs, and produce from local providers to the extent possible.

18% gratuity is applied to all parties 6 or more guests. A charge of \$4.00 may be added to entrée plate split/share requests.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain pre-existing medical conditions. Not all ingredients are listed on the menu. Please let your server know if you have food allergies or other preferences. Menu items and prices are subject to change.

Questions, comments, concerns? Please let us help. Thank you!



LUNCH ITEMS

SALADS

chef's salad* 14

ham, turkey, heirloom tomato, cucumber, hard-boiled egg, cheddar cheese, choice of dressing

blackened chicken salad* 14

mixed greens, heirloom tomato, radish, cilantro, basil, green onion, pepperjack cheese, jalapeño, raspberry and avocado, balsamic vinaigrette

waldorf salad 12

romaine lettuce, apple, walnuts, grapes celery

salmon niçoise* 16

salmon, hard-boiled egg, fingerling potato, kalamata olives, capers, citrus vinaigrette

caesar salad 10

romaine hearts, caesar dressing, croutons, shaved parmesan

add to any salad

chicken* 6 shrimp* 7 salmon* 8

HOUSE SPECIALTIES

avocado toast 12

avocado, sprouts, feta cheese, tomato, citrus vinaigrette on thick-cut multi-grain, choice of side

escena burger* 15

half-pound beef patty, lettuce tomato, red onion, choice of side

fried shrimp po' boy 16

shredded lettuce, cajun mayo, pickles on a french roll, choice of side

donny's mac & cheese

pasta shells with white cheddar, jack & gruyere cheeses

portobello mushrooms 10 pork belly 12 bbq ribs* 14*

cuban sandwich 15

roasted pork, ham, swiss cheese, pickle, mustard, choice of side

the gobbler 14

turkey, avocado, thick-cut bacon, tomato, herb mayo on a french roll, choice of side

fried chicken po' boy 14

shredded lettuce, cajun mayo, pickles on a french roll, choice of side

blt 11

thick-cut bacon, romaine lettuce, tomato, choice of bread, choice of side

ADD-ONS

cheese (american, swiss, cheddar, or pepperjack), bacon, grilled mushrooms, melted onions, jalapeño, fried egg (2 each); avocado (3)

SIDE CHOICES

seasonal fruit, steak fries, shoestring fries, coleslaw, tomato
add for each add'l side 4

Planning a party or special event?

Weddings, rehearsal dinners, birthday parties, celebrations of life, business meetings... we've got you covered, inside or outside. Whether it's just a few close friends or associates, or all of your friends and their friends, too, chances are we've got a space for you.

Please leave your contact information at the host stand or visit our weddings & events page at escenagrill.com, and our event coordinator will follow up with you and help you put together your memorable Palm Springs event.

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