

SUNDAY BRUNCH

EGGS

with a choice of bacon or sausage

CHEF HUGO'S CHILAQUILES.....15

Tortillas Chips tossed with Guajillo Sauce, Two Fried Eggs, Cured Ham, Black Beans, Caramelized Onions and Salsa Verde

HUEVOS LATINOS.....14

Three Eggs any Style, Black Beans, Fried Ripe Plantains, Crema & Queso Fresco

GREEN EGGS & HAM.....14

Over Easy Eggs on Corn Tortillas with Forest Ham, Covered with Salsa Verde & Topped with Jack & Cheddar Cheese

SHORT RIB HASH & EGGS.....15

Homemade Short Rib Hash, Andouille Sausage, Poached Eggs & Chopped Haricot Verts

SETA HUEVO RANCHEROS.....14

Two Eggs Over Medium, Chorizo on a Crispy Flour Tortilla, Black Beans & Guajillo Sauce

GRILLED RIB EYE STEAK & EGGS.....26

Prime Rib Eye Steak, Two Eggs Any Style, Roasted Potatoes and Cabernet Reduction

VEGETABLE OMELET.....13

Three Eggs, Spinach, Tomato, Shiitake Mushroom, Roasted Peppers, Fontina Cheese, Pasilla Sauce

SHRIMP QUESADILLA.....15

Flour Tortilla Filled with Scrambled Eggs, Shrimp, Jack & Cheddar Cheese, Topped with Fresh Guacamole & Pico de Gallo

BREAKFAST PIZZA.....13

Two Fried Eggs, Crispy Bacon or Sausage, Tomato, Mozzarella Cheese, topped with Arugula Salad

AFTERNOON

ENCHILADAS POBRES.....14

Corn Tortillas Folded with Shrimp, Cheese, Bacon, Black Bean Sauce, Queso Fresco & Sour Cream

PESCE BIANCO PIASTRA.....18

Grilled Seabass, Sautéed Spinach, Potatoes Au Gratin, Lemon Sauce

SETÁ BURGER.....17

House Ground Rib Eye & Filet Mignon Patty, Fried Egg, White Cheddar, Bacon, Arugula, Tomato, House Spicy Secret Sauce and Fries

CHICKEN MARSALA.....15

Chicken Breast, Sautéed Mushrooms, Spinach and Roasted Potatoes

OFF THE GRIDDLE

with a choice of bacon or sausage

FRENCH TOAST.....14

Four Slices of Brioche Bread Dipped in a Milky Batter, Strawberry Compote, Maple Syrup

SOUR CREAM PANCAKES.....12

Three Fluffy Cakes, Maple Syrup & Seasonal Fruit

KIDDOS

CHEESE & BACON QUESADILLA.....7

SCRAMBLED EGGS, POTATOES.....7

Setá dine : lounge

SALADS

CAESAR SALAD.....10
Romaine Hearts, Homemade Caesar Dressing,
Parmesan Panacotta and Garlic Points (Add
Chicken \$4)

APPLE CURRY.....12
Butter Lettuce, Apples, Candied Nuts, Raisins,
Blue Cheese, Curry Vinaigrette and Buttermilk
Dressing (Add Chicken \$4)

SALMON SALAD.....18
Grilled Asparagus, Heirloom Tomato, Arugula,
Golden Frisee, Lemon Shallot Vinaigrette

SWEETS *Homemade with love*

INTENSE CHOCOLATE.....10
Molten Cake, Vanilla Ice Cream, Luxardo
Cherries

CARAMEL THREE WAYS10
Apple Tart, Dulce De Leche Pana Cotta,
Caramel Praline

TANGY LEMON.....10
Meyer Lemon Tiramisu-Light Cake Layered
with Mascarpone

SIDES

Roasted Potatoes or Herb Fries.....4
Bacon or Sausage.....4
Seasonal Fresh Fruit.....4
French Toast (2).....5
Pancakes (2).....5

COFFEE

Coffee.....3
Latte.....5
Cappuccino.....5

BOOZY DRINKS

EL JEFE.....14
Fortaleza Blanco Tequila, Muddled Fresh Mint &
Lime, Agave Nectar, served on the rocks with a
Flaming Sugar Cube

SETÁ BLOODY MARY.....10
Square One Cucumber Vodka, Tajin Rim
& House Made Bloody Mary Mix

SANGRIA.....12
House-made sangria with fresh seasonal fruit

BOTTOMLESS MIMOSA.....16
Sparkling Brut or Rose, Choice of OJ
or Cranberry Juice

THE GYPSY.....12
Grey Goose La Poire, Elderflower Liqueur,
Fresh Lemon Juice & Bubbly

JALAPENO PASSION FRUIT
MARGARITA.....12
Jalapeño infused Arette Blanco Tequila, Passion
Fruit Sour, served over ice with salt & sugar rim

CUCUMBER GIMLET.....13
Uncle Val's Gin, Muddled Cucumber, Fresh
Lime & Basil, Simple Syrup, Served Up

OLD FASHIONED.....14
Mastersons 10-Year-Old Straight Rye Whiskey,
muddled sugar cube, Angostura bitters & orange
peel, served over ice with Luxardo cherry and
orange peel

NON-BOOZY

Agua Fresca.....4
Orange Juice.....5
Passion Fruit Iced Tea.....3
Pellegrino.....8

