

# Brunch at the Panama Hotel Summer 2010



## SUMMER SPECIALS

<b>TRIO OF HOUSEMADE SCONES</b> served with mascarpone, rhubarb strawberry compote and orange marmalade	<b>8</b>
<b>COLCANNON</b> traditional Irish potato cake with honey ham from Zoe's charcuterie of Petaluma, Spring asparagus, poached egg and orange citrus sauce	<b>16</b>
<b>SOPE DE CAMARONES</b> house made masa cups filled with garlic marinated grilled shrimp, lettuce, queso fresco, salsa fresca, sour cream and roasted tomatillo-chili arbol salsa	<b>12</b>
<b>GRAND MARNIER STRAWBERRY WAFFLE</b> Belgian waffle with fresh strawberries infused with Grand Marnier, topped with mascarpone and served with chicken apple sausage or Applewood smoked bacon	<b>13</b>
<b>NEW YORK STEAK AND EGGS</b> grilled New York steak with two eggs any style, salsa verde, Panama potatoes and three chili sauce	<b>18</b>

## EGG BREAKFASTS served with Panama potatoes and fresh fruit

<b>PANAMA BREAKFAST</b> 2 eggs any style, chicken apple sausage or Applewood smoked bacon served with whole grain toast or Thomas' English muffin	<b>9</b>
<b>PORTABELLA MUSHROOM AND SPINACH OMELETTE</b> with sautéed onions and Jack cheese/add bacon served with whole grain toast or Thomas' English muffin	<b>10/11</b>
<b>MEDITERRANEAN SCRAMBLE</b> 3 eggs, garlic, sun dried tomatoes, Kalamata olives, feta cheese and basil served with whole grain toast or Thomas' English muffin	<b>11</b>
<b>EGGS BENEDICT</b> 2 poached eggs, Canadian bacon, toasted English muffin and hollandaise sauce	<b>12</b>
<b>EGGS SAN FRANCISCO</b> 2 poached eggs, Dungeness crab cakes, toasted English muffin and hollandaise sauce	<b>16</b>
<b>EGGS FLORENTINE</b> 2 poached eggs, smoked salmon, spinach, toasted English muffin and hollandaise sauce	<b>14</b>

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<b>CREAMY POLENTA TOPPED WITH POACHED EGGS</b> roasted pepper, tomato and basil salsa, with Italian sausage choice of toast	<b>13</b>
<b>PANAMA BURGER AND HAND CUT FRIES</b> 12oz 'never ever' Star Ranch Angus burger with avocado, Tillamook cheddar or Jack cheese, tomatoes and Applewood smoked bacon on a La Brea bakery bun with Guajillo and pasilla chile aioli	<b>15</b>
<b>BAJA SALAD</b> with grilled chicken/or fresh seafood, spiced black beans, roasted sweet corn, avocado, queso fresco, lime cilantro vinaigrette, salsa fresca, homemade tortilla chips	<b>14/19</b>
<b>CAESAR SALAD</b> chopped romaine, sourdough croutons and shaved parmesan add grilled chicken/prawns/salmon	<b>8</b> <b>12/14/19</b>

## KIDS

<b>PANAMA WAFFLE</b> with bananas, warm chocolate sauce and whipped cream	<b>10</b>
<b>JACK CHEESE QUESADILLA</b> with salsa fresca and sour cream	<b>6</b>

## SIDES

<b>CHICKEN APPLE SAUSAGE</b> or <b>APPLEWOOD SMOKED BACON</b>	<b>5</b>
<b>1 EGG/2 TOAST</b> or <b>1 ENGLISH MUFFIN</b>	<b>2</b>
<b>PANAMA POTATOES</b>	<b>3</b>

## BEVERAGES

<b>MAKE YOUR OWN MIMOSAS</b> (great for the table) bottle of Mont Ferrant Rosa Cava, or Guinot Cremant de Limoux with ½ litre of fresh orange juice	<b>40</b>
<b>MIMOSA</b> with fresh squeezed orange juice or Raspberry Framboise	<b>9.5</b>



415.457.3993 [PanamaHotel.com](http://PanamaHotel.com)

20% gratuity may be added to parties of 6 or more, we will accept up to 2 credit cards per table.

**Please, no separate checks.**