

Kids - 1/2 Portion for
1/2 Price available
(12 & under)

← BOLEROS at SEVILLE →

SPECIALTY BEVERAGES

BLOODY MARY BAR

Smirnoff Vodka and you build it yourself or have your server do it for you. 3

MIMOSA

Poema Cava Brut Champagne with a healthy splash of fresh squeezed juice from an orange. 5

B-N-BC

Baileys Irish Cream & black coffee. This one is stirred not shaken. 5

THE BOLEROS BREAKFAST

Two eggs* any style, golden brown hashbrowns, two pieces of toast and a choice of bacon, sausage links or ham. 7.5 Add a side of pancakes 2.25

OMELETS

Served hashbrowns, toast and fruit garnish.

BACADO

Bacon, cheddar cheese, onion and avocado. 8.5

DENVER

Sautéed onions, red & green peppers, ham and cheddar/jack cheese. 8.5

FLORENTINE

Sautéed baby spinach, garlic, onion and tomatoes with brie cheese. 9 Add Meat. 2.25

SMOKED SALMON* AND GOAT

CHEESE

Smoked salmon, goat cheese, red onions and tomatoes. 10.5

HAM & CHEESE

Ham & Cheddar. 8.5

SOUTH OF THE BORDER

Refried beans, sausage, onion, cheddar/jack cheese and salsa. 9

BURRITOS

Served with a side of sour cream and salsa.
Add hashbrowns for .50

BOGGIE BURRITO

Egg & cheese. 5.5

BIRDIE BURRITO

Egg, cheese & bacon.

PAR BURRITO

Egg, cheese & sausage. 7

EAGLE BURRITO

Egg, cheese, onions, red and green peppers, spinach and tomatoes. 7

HOLE IN ONE BURRITO

Egg, fried chicken, refried beans, pepper jack cheese topped with a chipotle sour cream sauce. 8.5

MEMBERS RECEIVE 20% OFF ALL FOOD WHEN CHARGING TO YOUR MEMBER ACCOUNT. PLEASE PRESENT YOUR MEMBER CARD TO YOUR SERVER AT ANYTIME.

AN 18% GRATUITY WILL BE ADDED TO ALL CHECKS.

*NOTE: CONSUMING RAW OR UNDERCOOKED MEATS AND EGGS INCREASES YOUR RISK OF A FOOD BORNE ILLNESS

EXECUTIVE CHEF KEVIN GLOWACKI

EGG BENEDICTS

Served with hashbrowns and a fruit garnish.

TRADITIONAL*

Ham, poached eggs, hollandaise sauce on English muffins. 9.5

FLORENTINE*

Poached eggs, sautéed spinach, onion and tomatoes with hollandaise sauce on English muffins. 10

SALMON*

Herbed Focaccia bread squares topped with pesto sauce, smoked salmon, red onions, tomatoes, poached eggs and hollandaise. 11.5

CRAB*

Blue crab, apple wood smoked bacon, poached eggs, and hollandaise sauce, on top of English muffins. 12.5

TURKEY*

English muffins topped with roasted turkey, avocado, tomato, red onion and poached eggs topped with hollandaise sauce. 10.5

THE SEVILLIAN CURE*

A quarter pound cheese burger stacked with hashbrowns, fried egg, more cheese, avocado, onion and salsa on the side. 9

FLUFF & STUFF

Served with a fruit garnish.

BUTTERMILK PANCAKES

A stack of three pancakes with a choice of breakfast meats. 7

FRENCH TOAST

Four slice of Texas toast, crème Brule battered and griddled, sprinkled with powdered sugar and served with a choice of breakfast meats. 7.5

WAFFLES

Hot from the waffle iron and served with whipped cream and strawberries on the side. 7.5 Add fried chicken. 2.25

BISCUITS AND GRAVY

Chef Kevin's homemade sausage gravy on top of country biscuits. 8.5 Add eggs. 3

CHICKEN FRIED CHICKEN & EGGS*

Fried chicken topped with sausage gravy and two eggs any style. 10.5

AL A CARTE

FOOD		BEVERAGE	
Egg*	1.50	Coffee	1.75
Bacon(2)	2.25	Tea	1.75
Sausage(2)	2.25	Orange Juice	2
Cereal	2.25	Grapefruit Juice	2
Hashbrowns	2.25	Cranberry Juice	2
Bagel & Smear	3.25	Apple Juice	2
Toast(2)	1.25	Tomato Juice	2
Yogurt (Straw)	3.25	Pineapple Juice	2
Granola	3.25	Strawberry Smoothie	4.5
Yogurt & Granola	5.25	Banana Smoothie	4.5
Fruit Cup	4.25	Milk	1.75
Pancakes(2)	2.25	Chocolate Milk	1.75
Oatmeal	3.25	Strawberry Milk	1.75
Cottage Cheese	3.95	Soy Milk	1.75