

WALTER STUDIOS

BRUNCH

BRUNCHABLES

DEVEILED EGGS \$8

horseradish eggstasy, havarti, chives, dill, tomatoes, toast
add bacon! \$2

VG YOGURT BOWL \$10

mixed berries, streusel crumble, spiced pecans, low-fat greek yogurt, honey drizzle

VG BRUNCH-ADILLA \$12

quesadilla stuffed w/ scrambled eggs, charred green chilies, green onions, pickled jalapeños, queso fresco & pepper jack
*served w/ salsa verde & pico de gallo
add bacon! \$2*

BAGEL & LOX \$15

everything bagel, whipped cream cheese, cold-smoked salmon, chopped egg, red onion, lemon zest, dill

SWEETS

CHURROS \$8

spiced sugar, choice of dipping sauce: house strawberry jam or coffee whipped cream

V VEGAN BRUSCHETTA \$8

blueberry whip, serrano jam, green apple, mint, basil, grilled country bread



vegan



gluten free



vegetarian

WALTERWICHES

BREAKFAST SAMMY & PAPAS \$14

egg, beehive hatch chile cheddar, roasted pepper aioli, chives, noble buttermilk bun
served w/ breakfast potatoes & sliced oranges

choice of:

schreiner's sausage or

VG *gardenburger*

BLT \$13

everything bagel, green chile cream cheese, tomato jam, mixed greens, bacon
served w/ a side of fresh fruit

V *vegan cream cheese available*

VG *sub avocado*

PLATES

BREAKFAST POUTINE \$12

cajun tater tots, country sausage gravy, chives, two sunny eggs

V VEGAN HASH \$11

breakfast potatoes, chopped black bean burger, roasted chilies & peppers, caramelized onions, charred corn

SW CORNER \$14

two eggs, chorizo, spicy black beans, avocado crema, queso fresco, flour tortillas

SOPES CHINGONA \$16

chorizo, poached eggs, smoked chile hollandaise, avocado, charred pasillas, queso oaxaca
served w/ spicy black beans & sliced oranges

* consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

@WALTERSTUDIOSPHX



BRUNCH BEVERAGES

BRUNCH COCKTAILS

VERDE MARIA \$12

tomatillo, cucumber,
lime, cilantro, tequila

BLOODY MARY \$12

house bloody mix, vodka,
salt or tajin rim

WATERMELON ROSE SPRITZ \$10

house made watermelon cordial,
vodka, lemon, sparkling rose

MICHELADA \$9

bloody mix, hot sauce, lime,
Walter Baja Blonde

BELLINI SORBETTO \$9

sparkling wine with choice of:
peach, mango, or guava sorbet

MIMOSA \$8

sparkling wine with choice of:
OJ or grapefruit

COFFEE

*- all drinks made with whole milk
\$1 upcharge for almond or oat milk*

DRIP COFFEE	\$3	LATTE	\$6
ESPRESSO	\$4	MOCHA	\$7
AMERICANO	\$4	CARAMEL	\$7
CAPPUCCINO	\$5	XANADU COLD BREW (no refills)	\$6