Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**PLATES**

- **Chilaquiles** - $14
  - corn tortillas, tomatillo salsa, queso fresco, crema, fried eggs (V) (GF)
- **Portuguese Baked Eggs** - $16
  - stewed peppers, onions, tomatoes topped with eggs (V) (GF)
  - served with grilled bread
- **Avo Toast** - $14
  - fresh avocado, toasted multigrain, cherry tomatoes, red onions, cilantro, queso fresco
  - topped with sunny up egg (V) (VG)
  - served with greens & home fries
- **Pura Vida Scramble** - $13
  - scrambled eggs, tomatoes, onions, spinach, feta (V) (GF)
  - served with toast & home fries
- **The Lineup** - $18
  - two pancakes, eggs your way, choice of meat
  - served with home fries

**BOWLS**

- **Açaí Bowl** - $14
  - açaí, blueberries, bananas, strawberries, granola, flaxseeds, coconut almond milk (VG)
- **Vagabond Bowl** - $14
  - rice, beans, salsa verde, sunny up eggs, avocado (V) (GF)
  - add chorizo +$4
- **Tuna Poke Bowl** - $16
  - rice, ahi tuna poke, avocado, cucumber, seaweed, blacksesame, crispy tortilla strips (GF)
  - served with spicy aioli

**FOR THE TABLE**

- **Buttermilk Pancakes** - $12
  - stack of three of our house pancake recipe
  - served with whipped butter and Vermont maple syrup (V)
  - add blueberries, banana or chocolate chips +$3
- **Pastéis de Nata** - $4 (ea)
  - Portuguese egg custard tart pastries (V)
- **Avo Toast** - $14
  - fresh avocado, toasted multigrain, cherry tomatoes, red onions, cilantro, queso fresco
  - topped with sunny up egg (V) (VG)
  - served with greens & home fries
- **King’s Sliders** - $13
  - two double patty sliders, american cheese, pickles, special sauce, on King’s Hawaiian rolls
- **Doughnuts** - $8
  - house made cinnamon & sugar doughnuts (V)

**SIDES**

- home fries - $4
- thick cut bacon - $6
- chorizo - $6
- chicken sausage - $5
- sliced avocado & tomato salad - $7
- fresh fruit - $7
- 2 eggs your way - $5
- hand cut fries - $7
- toast - $3

**HOLD S**

- **Pura Vida Burrito** - $13
  - our Pura Vida scramble wrapped in a flour tortilla with fresh sliced avocado (V)
  - add chorizo +$4
- **Surfer’s Burrito** - $14
  - egg fried hard, cheddar cheese, hash browns, bacon, wrapped in a flour tortilla
  - served with home fries
- **Dawn Patrol** - $13
  - baguette, fried egg, American cheese, bacon
  - served with home fries
- **Chicken Torta** - $13
  - pulled roasted chicken, shredded lettuce, tomato, special sauce, cheese
  - served with hand cut fries

**HAND HELDS**

- **Veggie Bowl** - $14
  - açaí, blueberries, bananas, strawberries, granola, flaxseeds, coconut almond milk (VG)
- **Vagabond Bottomless Brunch** - $44
  - 1 brunch entree
  - + unlimited brunch cocktails for 1.5hrs

*Participating in bottomless brunch? For parties 6 or more, all guests will be charged $44 (includes non-alc cocktails)
**BRUNCH MENU**

**BEERS**

**DRAFTS**
- Pacifico  Mexican Lager | 4.5% | 7
- Shark Tracker  Nantucket Light Lager | 4.8% | 7
- Cigar City Guayabera  Citra Hopped Pale Ale | 5.5% | 8
- Panga Drops  Nicaraguan Kellerbier | 6.2% | 8

**BOTTLES & CANS**
- Medalla Light  Puerto Rican Light Lager | 4.2% | 6
- Sagres  Portuguese Pale Lager | 5% | 7
- Superbock  Portuguese Pale Lager | 5.2% | 7
- Modelo Especial  Mexican Lager | 4.4% | 7
- Negra Modelo  Mexican Dunkel | 5.4% | 7
- Victoria  Mexican Lager | 4% | 7
- Presidente  Dominican Lager | 5% | 7
- Maui Big Swell  Dry Hopped IPA | 6.8% | 8
- Stone Buenaveza  Salt & Lime Lager | 4.7% | 8
- Topo Chico Seltzer  Strawberry Guava | 4.7% | 8
- The Athletic - Run Wild  Low ABV IPA | <0.5% | 7

**WINE**

**BUBBLES**
- Mas Fi  Cava, Spain NV | 10/40
- Jansz  Brut Cuvée, Tasmania NV | 14/56
- Veuve Clicquot  Brut Champagne, France | 99

**NON-ALCOHOLIC COCKTAILS**
- Orgeat Lemonade  orgeat, lemon, soda | 8
- Lychee Spritz  lychee, lemon, yuzu soda | 8

**JUICES**
- Orange | 4
- Grapefruit | 4
- Guava | 4

**COFFEE & TEA**
- Nitro Cold Brew | 5.5
- Drip Coffee  Small Planes | 4
- Hot Tea | 4

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**BRUNCH COCKTAILS**

**Mimosas**
- classic | passion fruit | guava - $10

**Michelada**
- negra modelo | house michelada mix | lime - $11

**Bloody Mary**
- vodka | house mix - $11

**Espresso Martini**
- vanilla vodka | nitro cold brew | coffee liqueur simple | aztec bitters - $15

**White Sangria**
- white wine | peach brandy | fresh fruit - $12

**Vagabond Punch**
- our signature rum punch inspired by Norman Paperman - $13