

EL BRUNCH

DRINKS

PREMIUM FUN BUCKET 42
BOTTLE OF CHARLES SMITH POP UP • 100% CHARDONNAY
WASHINGTON STATE & CARAFE OF PREMIUM OJ
SUB FRESH SQUEEZED OJ, PARCHA • PAPAYA • MANGO ADD \$8

FUN BUCKET 32
BOTTLE OF OUR HOUSE SPARKLING WINE & CARAFE OF
PREMIUM OJ
SUB FRESH SQUEEZED OJ, PARCHA • PAPAYA • MANGO ADD \$8

MIMOSA 8 (SM) / 12 (LRG.)
JUGO DE PARCHA • JUGO DE PAPAYA • JUGO DE MANGO
ADD 2(SM) / 4(LRG.)

FRESH POUR

MR. GREEN 12
KALE • GREEN APPLES • CUCUMBER • CELERY • SPINACH

MORNING KICK 12
RED BEETS • FRESH GINGER • ORANGE JUICE • CARROTS • KALE

SUNRISE 10
CARROTS JUICE • ORANGE JUICE

EARLY AND FRESH 10
CUCUMBER AND FRESH LIME JUICE

WATER MELON JUICE 8

PREMIUM ORANGE JUICE 6

FRESHLY SQUEEZED ORANGE JUICE 10

WILD BERRY LEMONADE 10
SEASONAL BERRIES • HOUSE LEMONADE • GINGER SIMPLE

LIGHT & HEALTHY...

FRESH SEASONAL FRUIT PLATE 14

FRESH SEASONAL FRUIT CUP 8

GREEK YOGURT 10
HOME MADE GRANOLA AND SEASONAL BERRIES

THE ECLIPSE AÇAÍ BOWL 14
SEASONAL TROPICAL FRITS • WILD BERRIES • TOASTED COCONUT &
MIXED NUTS HOME MADE GRANOLA

GREEK YOGURT & CHIA PARFAIT 10
SEASONAL TROPICAL FRUITS • CHIA SEEDS • HOME MADE GRANOLA

SMALL PLATES

PUERTORRICAN BITES 12/18
CHICHARRONES • SORULLITOS DE MAIZ • BEEF TURNOVER
GUAVA AND CHEESE TURNOVER • CORNED BEEF ALCAPURRIAS

AHI TUNA TARTAR TACOS 12
WASABI MAYO • LIME SCENT • CILANTRO • SOY SAUCE
ADD AVOCADO RELISH 2

LOCAL CATCH CEVICHE MP
MINI AREPAS

TERRANO BORINCANO 10
HOUSE ROASTED GARLIC TOASTED SESAME SEED HUMMUS
ROOT VEGETABLE CHIPS • DAILY BREAD • MARKET TOMATOES

MARKET INSPIRED SOUP MP

SWEETS AND SAVORY

FRESHLY BAKED LARGE PLAIN OR
CHOCOLATE FILLED CROISSANT 4
SERVED WHITH FRUIT PRESERVES AND BUTTER

PANCAKE FLIGHT 14
CHOOSE ANY 3:
SERVED WITH HONEY • BUTTER AND MAPLE SYRUP
CHOCOLATE CHIP • BANANA FOSTER • BUTTER MILK
PEANUT BUTTER • WILD BERRIES
INDIVIDUAL PANCAKES 4 EACH

STUFFED FRENCH TOAST 14
HOUSE MADE CINNAMON PAN SOBAO • BERRIES INFUSED MASCARPONE
HONEY PECAN BUTTER
ADD WILD BERRIES SYRUP 2

CLASSIC BUTTERMILK WAFFLES 14
ADD YOUR FAVORITE FILLINGS 2 EACH
CHOCO CHIP • BANANA FOSTER • PEANUT BUTTER • WILD BERRIES
CHIA SEEDS • FLAX SEEDS

LARGE PLATES

EGGS SERVED WITH CHOICE OF NEWBORN ROASTED
POTATOES OR QUINOA SALAD
CHOICE OF: APPLE WOOD SMOKED BACON • CHORIZO OR
SEASONAL SAUTÉED VEGETABLES
CHOICE OF: CHALLAH OR WHEAT BREAD

TWO FARM EGGS 11
COOKED ANY STYLE

THREE EGG OMELET 12
.50 EACH: ONIONS • PEPPERS • MUSHROOMS • TOMATOES • HAM
SWISS • DAILY MOZZARELLA • AMERICAN CHEESE • PROVOLONE
GOAT CHEESE • FETA

CAST IRON SEARED CRAB CAKE 18
AVOCADO REMOULADE • SOFT BOIL EGGS • “AJI CABALLERO”
HOLLANDAISE • LIME SCENTED & PICKLE VEGETABLES ARUGULA SALAD

EGGS & AVOCADO WRAP 16
FRENCH STYLE WHOLE OMELET • FRESH AVOCADO • CHIVES • ONIONS
CILANTRO FETA CHEESE
ADD SMOKED SALMON 6

STEAK AND EGGS 34
8OZ. 1855 BLACK ANGUS NEW YORK STEAK • POACHED EGGS
BÉARNAISE SAUCE • ROASTED NEWBORN POTATOES • CONFIT TOMATOES

BURGER A CABALLO 20
8OZ. WAGYU BURGER • SLICED CORNED BEEF • SUNNY SIDE EGGS
ROASTED TOMATO AIOLI • HICKORY SMOKED BUN
ROASTED NEWBORN POTATOES

THE ECLIPSE HASH 14
SUNNY SIDE EGGS • ROASTED YUKON POTATOES
DAILY MUSHROOMS • FRESH HERBS
ADD AVOCADO RELISH 2
ADD SALSA FRESCA 2

AVOCADO & EGGS TOASTS 14
BARRA GALLEGA • CHIVE SOUR CREAM • SUNNY SIDE EGGS
LIME SCENTED ARUGULA • CHERRY TOMATOES
ADD SMOKED SALMON FOR 6

CHICKEN AND WAFFLES 16
SPICED CONFIT CHICKEN • BUTTERMILK TEMPURA
BACON INFUSED MAPLE SYRUP

THE GRILLED COB SALAD 18
AVOCADO • SMOKED CHICKEN • HARD BOILED EGGS • RED ONIONS
CHERRY TOMATOES • APPLE WOOD SMOKED BACON • FETA CHEESE
SMOKED PAPRIKA • GRAIN DIJON MUSTARD DRESSING

LA NICOISE SALAD 22
GRILLED AHÍ TUNA • HARICOTS VERTS • BOILED EGG • ANCHOVIES
BOILED POTATOES • ORGANIC GREENS • CHAMPAGNE VINAIGRETTE

8OZ. SHACKS WAGYU BURGER 14
MAKE YOUR OWN BURGER .50 EACH:
SAUTÉED ONIONS • ROASTED PEPPERS • MUSHROOMS • BACON
ROASTED TOMATOES • SWISS CHEESE • AMERICAN CHEESE
GORGONZOLA • GOAT CHEESE • PROVOLONE

REUBEN SANDWICH 16
HOUSE MADE CORNED BEEF • PICKLED RED ONIONS

EGGS BENEDICT • PLEASE SELECT:
ECLIPSE 14
PULLED PORK 14
SMOKED SALMON 16
LOBSTER 20

ADD AVOCADO RELISH 2

LOCAL CATCH OF THE DAY MP

MARKET PASTA MP
ADD CHICKEN 8 • ADD GAMBAS 12

ROSCA DE SALMON 32
GREAT TO SHARE!
TRADITIONAL SPANISH ROSCA • NORWEGIAN SMOKED SALMON
CAPERS • PICKLED RED ONIONS • DAILY TOMATOES
ARUGULA & MANCHEGO CHEESE

SEAFOOD TOWER MP
1 LB. KING CRAB LEGS • 12 EAST COAST OYSTERS
½ LB. BOILED JUMBO SHRIMP • ½ DZ. BOILED CLAMS • MARKET CEVICHE
1 LOBSTER TAIL. SAUCES: COCKTAIL • DRAWN BUTTER • MIGNONETTE
HORSERADISH

PIZZAS

2 DOLLARS SURCHARGE FOR MOZZARELLA DI BUFFALO

GARLIC & CHEESE STICKS 12
OREGANO AND GARLIC INFUSE OLIVE OIL

CHEESE PIZZA 12
CRUSHED TOMATOES • DAILY MOZZARELLA
SUBSTITUTE THE CHEESE FOR FRESH MOZZARELLA 2

MARGUERITA 14
CRUSHED TOMATOES • DALY MOZZARELLA • ROASTED TOMATOES
FRESH BASIL • SUBSTITUTE DAILY CHEESE FOR FRESH MOZZARELLA 2

MED 16
ROASTED GARLIC HUMMUS • DALY MOZZARELLA
MEDITERRANEAN MIX OLIVES • PIQUILLO PEPPERS • FETA

JACINTO 18
CRUSHED TOMATOES • DAILY MOZZARELLA • PROSCIUTTO • PEPPERONI
CAPICOLA • CRUSHED TOMATOES • DALY MOZZARELLA

THE ECLIPSE 16
PROSCIUTTO DI PARMA • DAILY MOZZARELLA • CRUSHED TOMATOES
LOCAL ARUGULA • BASIL • BALSAMIC REDUCTION

MIDDLES 20
FENNEL ROASTED SHRIMP • BÉCHAMEL • ROASTED TOMATOES • TURN BASIL

GUAVATE 17
ROASTED PULLED PORK • SWEET PLANTAIN • PICKLED RED ONIONS
CILANTRO PESTO • CHIPOTLE GOUDA CHEESE

MAKE YOUR OWN PIZZA
START PRICE 8

SAUCES	CHEESE
CRUSHED TOMATOES SAUCE 2	MOZZARELLA 2
OLIVE OIL 2	FRESH MOZZARELLA 4
BÉCHAMEL 2	FETA 4
ROASTED GARLIC HUMMUS 3	

TOPPINGS
BALSAMIC REDUCTION 1
MEDITERRANEAN MIX OLIVES 3
PIQUILLO PEPPERS, TORN BASIL, ARUGULA, PEPPERONI, CAPPICOLA 2
PROSCIUTTO DI PARMA, SHRIMP 4