

SANTÉ BRUNCH MENU

SMALL BITES

Avocado Dip - \$15

Avocado mousse, citrus, tomatoes, cilantro, pomegranates, caviar, lavash.

Deviled Egg Trio - \$19

Nashville crispy chicken skin & hot honey; caviar & chives; ramen egg & peanut chili crisp.

Avocado Toast - \$27

Citrus avocado mash, Boursin, pine-nut chili oil, & microgreens on toast, served with scrambled eggs.

Croque Monsieur - \$28

Classic French toasted sandwich with Parisian ham, Gruyère, & béchamel, served with frisée. (Add egg +\$3)

À LA MER

Lobster Roll - \$36

Brioche, Maine lobster, lemon-chive dressing, malt vinegar chips.

Seafood Platter - \$110

Oysters, prawns, crab claws, lobster salad, smoked salmon spread, sauces, lavash.

SAVOR

Smoked Salmon Flatbread - \$24

Smoked salmon, salmon roe, goat cheese & fresh dill.

Santé Smash Sliders - \$24

2 Wagyu beef sliders served with frites & citrus aioli.

French Market Steak & Eggs - \$48

6 oz filet mignon with Boursin scrambled eggs, chives, & frisée in lardon vinaigrette.

SWEETS

Golden Noir Gelato - \$14

Choice of dark chocolate or caramel gelato with chocolate chips, berry reduction, & mint leaves.

COCKTAILS – \$19

Peach Side of The Moon

Bulleit Bourbon, lemon, honey-ginger peach, orange blossom, a golden, sunset-like sip.

Tulum Dream

Ketel One Vodka, Watermelon Juice, Coconut Water, Benedictine, Lime, Agave. Tropical, lush, & spiced.

Sunflowers in Spring

Ketel One Vodka, Carrot Juice, Coconut Cream, Ginger, Lime. Bright, golden, warm, & textured.

Tropical Spritz

Prosecco, Aperol, Passionfruit & Pineapple Juice, Soda. Effervescent & painterly with soft fruity notes.

Fleur d'Amour

Nolet's Gin, Cucumber Juice, White Grape, Lime, Agave, Sparkling Rosé. Floral, fruity, elegant in pink.

Cucumber Kiwi Fizz

LALO Blanco Tequila, Cucumber & Lime Juice, Cointreau, Kiwi, TopoChico. Crisp, clean & effortlessly cool.

Brown Sugar Caña

Flor de Caña 12 Year Rum, Cold Brew, Brown Sugar, Oat Milk. Smooth, sweet, with a perfect buzz.

SANGRIAS

Gallery Sangria - \$17/\$49

Red Wine, Blackberry & Strawberry, Brandy, Cointreau, Fresh Citrus. Romantic, mysterious, & fruit-forward.

Venus Sangria - \$17/\$49

White Wine, Kiwi & Pineapple, Lime, Brandy, Lillet Blanc, St. Germain. Elegant, ethereal, lightly tropical.

Santé's Classic Cocktails

Mimosa - \$12
Aperol Spritz - \$14
Espresso Martini - \$16
Carajillo - \$16

Crafted Coffee Drinks

Cafè Latte - \$10
Cappuccino - \$10
Espresso - \$8
Brewed Coffee - \$6

All transactions are subject to a 20% service charge, & a 5% venue fee may be applied.

Allergen notice: Food & Beverages prepared here may contain or come into contact with milk, peanuts, & tree nuts.