

## Brunch

**HOTCAKES MEXICANA** Wheat pancakes topped with cajeta (caramel sauce), fresh seasonal fruit, candied pecans and whipped cream. 10

**TORREJAS TEXANAS** Mexican french toast with cinnamon sugar topped with fresh seasonal fruit, candied pecans and whipped cream. 10

**HUEVOS DIVORCIADOS** Sunny-side up eggs on soft corn tortillas with black bean puree, ranchera and salsa verde, crema mexicana, cotija cheese and crispy tortilla strips. Served with home fries and toast. 9.50

**HUEVOS CON CHORIZO** Scrambled eggs with pinto beans, housemade chorizo, sauteed onions and tomatoes on soft corn tortillas with black beans. Served with home fries and toast. 9.50

**HUEVOS RANCHEROS** Sunny-side up eggs on soft corn tortillas with black bean puree, salsa fresca, crema mexicana, cotija cheese and crispy tortilla strips. Served with home fries and toast. 9.50

**MOLLETES CON HUEVOS CON CHORIZO** Open faced sandwich with black bean puree, jack cheese, scrambled eggs, housemade chorizo, salsa verde, pico de gallo and sliced avocado. Served with mixed greens. 9

**CARNE ASADA CON HUEVOS** Grilled skirt steak, scrambled eggs, salsa verde, roasted onions and poblanos. Served with guacamole, home fries and toast. 15

**ENCHILADAS DE POLLO** Marinated chicken in soft corn tortillas baked in our signature ranchera or mole sauce topped with jack and cotija cheese, crema mexicana and pico de gallo. Served with home fries and black beans. 10.50

**BURRITO TEXANO** Texas-style burrito filled with scrambled eggs, jack cheese, red bliss mashed potatoes and chorizo drizzled with salsa verde, cotija cheese and cilantro. Served with arugula salad. 9

**ALAMBRE TACOS** Choice of grilled chicken or steak on soft corn tortillas with poblanos, pickled onions, portabello mushrooms, jack cheese, smoked applewood bacon and cilantro. 10.50

**BREAKFAST ENCHILADAS** Soft corn tortillas with scrambled eggs, salsa verde, jack cheese, pico de gallo and sliced avocado. Served with home fries and black beans. 9.50

### Guacamole

#### GUACAMOLE EN MOLCAJETE

Our award-winning guacamole served with housemade chips. 11

#### OUR 2-HOUR BOTTOMLESS MIMOSA BRUNCH

Please ask your server about our prix fixe menu.

**TINGA TORTA (mexican-style sandwich)** Chicken pibil with avocado sauce, roasted tomatoes, black bean puree, cotija cheese and pickled onions. Served with sweet potato fries. 9.50

**CUBANA TORTA (mexican-style sandwich)** Slow cooked pulled pork, black bean puree, smoked applewood bacon, jack cheese, chipotle mustard and pickled jalapeño. Served with yucca fries. 9.50

**ENSALADA MEXICANA** Artisan mixed greens, arugula, queso fresco, sliced avocado, tomatoes and crispy tortilla strips with housemade honey vinaigrette (add grilled chicken 5 | steak 7 | shrimp 7). 8

**TACOS DE PESCADO** Choice of grilled or baja-style beer battered fish with pickled cabbage, cilantro pesto, chipotle aioli and black sesame seeds on soft corn tortillas. 10.50

**TACOS DE CAMARON** Choice of grilled or baja-style beer battered shrimp with pickled cabbage, cilantro pesto, chipotle aioli and black sesame seeds on soft corn tortillas. 10.50

**Sides** Black Beans. 3 Home fries. 3 Smoked Applewood Bacon. 4 Fresh Seasonal Fruit. 6 Two Eggs. 4 Chorizo. 4



Classic Mexican dishes vary from mild to spicy. We always have spicy condiments for you to add if you wish.

\*May contain raw or undercooked items. Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food-borne illness