

BRUNCH

CORN MEAL PANCAKES **V**

guava syrup, spiced mangoes, cinnamon
whipped cream | 12

BREAKFAST BURRITO

chorizo, egg, and potato burrito, queso fresco,
pico de gallo, black beans | 12

OMELETTES **

your choice of filling, chihuahua cheese,
patatas bravas, bacon | 12

SPICY CHORIZO / PORTOBELLO / AVOCADO

HUEVOS RANCHEROS TAMALE ** **GF**

house-made chicken tamale steamed in banana
leaves, over easy eggs, salsa roja, chihuahua cheese,
avocado, spiced rice, black beans | 15

CHILAQUILES **GFA**

slow cooked pork shoulder, scrambled eggs,
corn tortilla, verde sauce, queso fresco,
spiced rice, black beans | 13

STEAK AND HUEVOS ** **GFA**

5oz hanger steak, fried eggs,
patatas bravas, ahi amarillo | 16

SIDES | 3

APPLEWOOD SMOKED BACON

PATATA BRAVAS

SEASONAL FRUIT **GF**

V Vegetarian **GF** Gluten Free* **GFA** Gluten Free Option Available*

*While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contact could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

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

DRINKS

LA PALOMA

fresh muddled grapefruit with blanco tequila,
Mexican grapefruit soda and fresh squeezed lime
over ice | 7

MICHELADA

modelo especial, cholula hot sauce, fresh lime juice,
worcestershire sauce with maggi seasoning | 6

BLOODY MARIA OR MARY

choice of blanco tequila or vodka with zing zing
bloody mary mix, fresh jalapeño over ice and an
ancho chili salt rimmed glass | 3

CARAFE MIMOSA

carafe of prosecco with a splash of oj | 12

MEXICAN COFFEE

silver tequila, kahlua, house blend by
Ironclad coffee, whipped cream | 7

TEQUILA SUNRISE

silver tequila, oj squeezed to order,
splash of grenadine | 5

