

BRUNCH

SATURDAY AND SUNDAY 9 AM TO 1 PM

HUEVOS & OMELETTES

Include refried pork chorizo beans, baby patatas & corn tortillas.

HUEVOS DE RANCHO

two fried eggs over crispy corn tortillas topped with salsa aguada & cotija cheese. A Mexican Classic!! 10.95

HUEVOS EN SALSA VERDE

two fried eggs over crispy corn tortillas topped with mild Tomatillo salsa, crema & cotija cheese 10.95

HUEVOS DIVORCIADOS

two fried eggs over two corn tortillas divorced in separate salsa verde & salsa roja 10.95

HUEVOS AHOGADOS

two fried eggs drowned in mild salsa aguada, garlic & onion, hominy, frijoles de la olla, bacon, house made beef short rib machaca & queso fresco 11.75

HUEVOS CON CHORIZO

scrambled eggs cooked with Mexican pork chorizo 10.00

HUEVOS NORTEÑOS

classic machaca con huevo!! Two scrambled eggs with house made beef short rib machaca & 2 flour tortillas 11.75

COMBO ESPECIAL

½ chilaquiles, ½ house made Machaca, 2 eggs any style & 2 flour tortillas 13.25

OMELETTE MEX-ITALIANO

ground beef, mozzarella cheese, chipotle-tomato salsa crema 10.50

OMELETTE VEGETARIANO

White mushrooms, spinach, white onion, red bell peppers & chile California topped with 4 cheese cream sauce 10.75

CHILAQUILES & ANTOJITOS

chilaquiles & enchiladas include refried pork chorizo beans & baby patatas.

EL PODEROSO | RIB EYE STEAK & EGGS

6 oz. Angus Rib Eye Steak, ½ Chilaquiles, 2 eggs any style, refried chorizo beans, baby patatas & tortillas 15.35

CHILAQUILES VERDES

deep fried crispy corn tortilla chips tossed in mild green tomatillo sauce, crema & queso cotija 11.25

CHILAQUILES ROJOS

deep fried crispy corn tortilla chips tossed with mild red chile sauce, crema & queso cotija 11.25

CHILAQUILES AL MOLE

deep fried crispy corn tortilla chips tossed with mole poblano, crema, sesame seeds & queso cotija 11.25 Add Chicken- 2.50

ENCHILADAS EN MOLE POBLANO

shredded chicken wrapped in corn tortillas topped with mole poblano, queso cotija, sesame seeds & crema fresca 11.75

TORTA DE CHILAQUILES ESTILO D.F.

artisan torta bread / chilaquiles / one fried egg / avocado / chorizo bean spread / pickled red onion / mozzarella cheese / jalapeño 9.95

HOUSE SPECIALTIES

MENUDO

beef tripe stew, hominy corn, radish, cilantro, onion, oregano & lemon 9.95

CAZUELITA DE COCHINITA PIBIL YUCATECA

Yucatan style slow roasted pork in species served with tortillas and pickles red onion with habanero 8.50

CAZUELITAS DE LENGUA EN SALSA VERDE

Beef tongue in tomatillo salsa, cilantro, onion, served with corn tortillas and fresh salsa 11.45

CAZUELITA DE COSTILLA DE RES

Beef short rib tacos, cilantro, onion, fresh served with corn tortilla and fresh salsa 13.15

ENSALADA DE FRUTAS

fresh fruit salad with choice of cottage cheese or Greek yogurt topped with granola 6.75

PANCAKES, CREPAS & FRENCH TOAST

Choose your sauce: Guayaba or Blueberry

PANCAKES

three buttermilk pancakes 7.00

HOUSE MADE CREPAS

three buttermilk crepas 7.25

FRENCH TOAST

traditional French toast topped with strawberries, bananas, blueberries and whipped cream 9.25

KIDS

6.50

Pancakes or French toast

with scrambled egg and choice of sausage bacon or ham

Machaca Burrito

with refried pork beans & baby patatas

One egg any style

served with refried pork beans & baby patatas

SIDES

Ham, Bacon or Sausage (2) 3.50

House made papatas 2.25

Side of fresh seasonal fruit 3.50

Flour tortillas (3) 1.75

One egg 3.25

Refried chorizo beans 2.25

Quesadilla 3.50

COFFEE & DRINKS

Café de la Olla 3.50

Coffee 3.25

Orange juice 2.95

Grapefruit Juice 2.95

Chocolate Caliente 2.95

Bottomless Mimosa 11.75

Bloody Mary 8.95

Please notify a manager of any allergies. Some items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood and shellfish may increase your risk of food borne illness. Please note that some items may contain or have traces of nuts and nut oils or may have been made alongside other products containing nuts. Normal kitchen operations involve shared cooking and preparation areas and cross-contact with other foods may occur during production. We assume no responsibility for guests with food allergies, food sensitivities or dietary restrictions