

# Brunch



**All brunch entrées are served with gluten-free agave-lime buttered cornbread**

## **SOPES BENEDICT TRADITIONAL <sup>GF</sup>**

Poached eggs over corn masa cakes with Canadian bacon and Hollandaise. 17

## **HUEVOS ROSA <sup>GF</sup>**

Sunny-side up eggs over a crisp tortilla and refried black beans. Topped with roasted tomato-chipotle sauce, salsa verde, ham, peas and cheese. 16

## **HUEVOS JOSEFINA <sup>GF</sup>**

Caramelized onion, chorizo, and potato with melted Chihuahua cheese and scrambled eggs layered on tostadas with mestiza crema and pico de gallo. 18.5

## **TACOS DE HUEVOS <sup>GF</sup>**

Scrambled eggs a la plancha, rajas, bacon and queso Chihuahua. Finished with chile de árbol salsa, onion and cilantro. 15.5

## **HUARACHE CON CARNE ASADA <sup>GF</sup>**

Mexico City-style huarache served with marinated skirt steak, fried egg, queso fresco, salsa Norteña and guacamole. 22.75

## **TORTA DE DESAYUNO**

Pork belly sandwich served with a fried egg, Menonita cheese, avocado and black beans. Served with your choice of potatoes or fresh tropical fruit. 16.5

## **SOPA DE FRIJOLES CON HUEVOS <sup>V</sup>**

Black bean soup with poached eggs and roasted jalapeño with flour tortillas. 14 Add Chorizo 2

## **CHURROS FRENCH TOAST <sup>V</sup>**

Mexican donut crusted French toast topped with fresh berries and served with piloncillo syrup. 14.5

**V - VEGETARIAN GF - GLUTEN FREE**



## Build your own Mimosa!

**Complete with three different juices, your choice of two liqueurs, fresh fruit garnishes and a bottle of bubbly. \$55**



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## Beverages

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### **MORNING GLORY**

A frozen Mexican twist on an Aperol spritz. 14

### **LA TRADICIONAL**

Blanco tequila, lime, organic agave, flor de sal rim. 13

### **FROZEN POMEGRANATE**

Blanco tequila, triple sec, pomegranate, lime  
flor de sal rim. 12.75

### **FROZEN LIME**

Lime, blanco tequila, triple sec, organic agave,  
flor de sal rim. 12.75

### **BLOODY MARY OR MARIA**

Choice of vodka or tequila, tomato juice, horseradish,  
Cholula, pickled jalapeño, jicama, chicharrón. 13

### **MEXICAN COFFEE**

Fair trade Mexican coffee from Chiapas, Ancho Reyes  
chile liqueur, 1921 Crema, Milagro Reposado,  
canela-infused agave, Aztec chocolate bitters,  
Kahlua whipped cream. 14

### **MANGO MIMOSA**

Cava, mango and fresh squeezed orange juice. 10

### **RED OR WHITE SANGRÍA**

Red or white wine, apricot brandy, triple sec,  
fresh fruits. 10

### **BEER**

Our selection of beers. 7

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**Coffee, tea, juices and other  
beverages are available**