BRUNCH



PAN DULCE SERVICE NEW!

\$8.00

Chocolate and vanilla conchas from Dulce Dreams Cafe. Served with housemade honey butter. A must try with our cafe de olla.

BLUE CORN BUTTERMILK PANCAKES

\$14.25

Honey butter, blueberry compote, maple syrup

POZOLE

cup \$5.25 bowl \$12.25

Pork stew with heirloom Cacahuazintle hominy, cabbage, radish, onion, cilantro, Mexican oregano, lime, salsa diabla

STEAK AND EGGS

\$24.00

Grilled skirt steak, two eggs, roasted potatoes, chilaquiles, chimichurri

CHILAQUILES

\$14.25

Blue corn housemade chips, street salsa, two fried eggs, black refried beans, queso fresco, avocado, radish steak +\$6, chicken +\$5, chorizo +\$3

CHILAQUILES BURRITO

\$16.00

Blue corn housemade chips, street salsa, two fried eggs, black refried beans, house cheese blend, guacamole, raw tomatillo salsa, crema, in a housemade flour tortilla

Make it Ranchero style: wet burrito covered in roasted tomatillo salsa, and topped with crema + \$2

add-ons: steak +\$6, chicken +\$5, carnitas +\$5, chorizo +\$3, avocado +\$3.50

BREAKFAST TACOS

\$13.25

Scrambled eggs, house cheese blend, potatoes, bacon, crema, guacamole, raw tomatillo salsa, flour tortilla, rice & beans steak +\$6, chicken +\$5, chorizo +\$3

COCKTAILS

CAVA MIMOSA \$8.50

BLOODY MARY \$9.50

MEXICAN COFFEE \$10.50

Tequila Exotico Reposado, Kahlua, cafe de olla, atole whipped cream

ABUELAS HARD CHOCOLATE

Abuelita Mexican Chocolate made with coconut milk, Bulleit Rye, Ilegal Mezcal, rich simple, atole whipped cream

WEEKEND WARRIOR

Tequila Exotico Blanco, Ilegal Mezcal, Aperol, grapefruit, orange, grapefruit soda, cava

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness.

HUEVOS MOTULEÑOS NEW!

Traditional yucatecan breakfast dish that originates from the city of Motul, Yucatan. Fried eggs, fried tortillas, chiltomate salsa, ham, black refried beans, plantains, and peas.

HUEVOS POCHOS NEW!

\$16.00

Eggs, pork chorizo, sweet potato, shitake mushrooms, onions, pepppers, queso oaxaca, salsa macha, choice of housemade corn or flour tortilla

CARNITAS MIGAS PLATE

\$16.00

Carnitas, scrambled eggs, masa chips, bacon, avocado mousse, raw tomatillo salsa, rice, beans, choice of housemade corn or flour tortilla

HUEVOS CON WEENIES NEW!

\$13.75

Chop Shop Butchery beef hotdogs, scrambled eggs, rice, beans, salsa diabla, choice of housemade corn or flour tortilla

JARDIN OMELET

\$13.75

Three eggs, roasted vegetables, cheese blend, avocado, street salsa, rice & beans

2 EGG BREAKFAST NEW! \$14.00

Two eggs your way, choice of: bacon, chorizo, or roasted veggies, breakfast potatoes, salsa verde, choice of housemade corn or flour

KIDS (14 AND UNDER)

BREAKFAST TACO

\$7.00

egg, cheese, potato on housemade flour tortilla, rice, beans

BREAKFAST BURRITO

\$8.00

egg, cheese, potato, in housemade flour tortilla

BLUE CORN BUTTERMILK PANCAKE

\$8.00

mini pancakes with syrup, butter and fresh blueberries on top

DRINKS

COFFEE (REG) \$3.50

ORANGE JUICE \$5.25

CAFÉ DE OLLA \$4.50

ASK FOR TODAY'S AGUA FRESCA

SIDES

2 EGGS* (ANY STYLE) \$6.00 AVOCADO \$3.50

CONCHA \$4.00

GARLIC WHITE RICE \$4.50

BACON (4 STRIPS) \$5.25

BLACK REFRIED BEANS \$4.50 BREAKFAST POTATOES \$4.00

(3) FLOUR TORTILLAS \$3.25

CHOCOLATE OR VANILLA

(3) CORN TORTILLAS \$3.25