

DESAYUNOS – ALMUERZOS

PAN FRANCES

\$8

brioche French toast with goats milk, caramel sauce and a strawberry compote, topped with powdered sugar

HUEVOS AL BAJIO

\$13

two poached eggs served in corn masa boats with black beans, chorizo, tomato, cilantro & creamy poblano sauce *[add chicken \$4, steak \$6]*

HUEVOS AL MEXICANA

\$10

Mexican-style scrambled eggs with tomato, serrano peppers, onion, cilantro, and avocado. Served with black beans.

HUEVOS ALA DIABLA

\$15

two poached eggs served in corn masa boats with black beans, tomatillo-habanero sauce, grilled steak, sour cream and queso fresco

CHILAQUILES VERDES O ROJOS

\$11

two eggs (choice of scrambled, over-easy or poached) with corn tortillas simmered in a green or red salsa, topped with sour cream, queso fresco, onion and cilantro *[add chicken \$4, steak \$6]*

CAMARONES POBLANOS

\$17

grilled shrimp with creamy poblano sauce, rice, grilled zucchini & tomatoes

ENCHILADAS SUIZAS

\$14

tortillas filled with grilled chicken in a creamy tomatillo-serrano sauce, with sour cream, queso fresco, cilantro, onion and black beans

ENCHILADAS VEGETARIANAS

\$12

tortillas filled with red peppers & spinach in a tomatillo-serrano sauce, with sour cream, queso fresco, cilantro, onion & black beans

HANGOVER TORTA

\$13

Mexican bread (Telera), black beans, chorizo, scrambled eggs, avocado, tomato, melted Chihuahua cheese, jalapeno aioli & French fries



I WANT YOU
GRINGO!

Bottomless
Mimosas!

\$35 per person
10:30am-2pm