

# **BOTTOMLESS BRUNCH**

Saturday & Sunday - 10 a.m. to 4 p.m. \$49 per person.

# **COCKTAILS**

Classic Margaritas, Michelada, Sangria Roja, Mango Mimosa, Classic Mimosa

## **BOCADILLOS**

All dishes are socially plated and are meant to be shared. Order 2 per person at a time.

## **Empanadas**

Two beef or jackfruit empanadas served with our cream spicy salsa verde.

### **Mole Poblano Fries**

French fries topped with our rich mole poblano & toasted sesame seeds.

### **Platanos Fritos**

Fried sweet plantains served with refried beans & crema.

#### **Mini Elotes**

Two corn on the cob in a spicy salsa verde mayo, cilantro, lime, grated cheese, & chile.

#### **Home-Fries**

sauted with onions & peppers.

## **Chilaquiles**

Corn tortilla strips topped with scrambled eggs, roasted tomatillo salsa, crumbled queso, crema & cilantro.

## **Breakfast Quesadilla**

Quesadilla filled with screambled eggs, refried beans & cheese.

# **Pupusa**

One pupusa of your choice of revuelta (pork & cheese) or bean and cheese. Served with curtido & salsa.

#### **Churro French Toast**

Served with berries & syrup.

### Carne Asada

Grilled steak over a handmade tortilla. Pico de gallo on the side.

2 HOUR TIME LIMIT, NO SUBSTITUTIONS PLEASE. NO TAKE OUT CONTAINERS – EVERYONE AT THE TABLE MUST ORDER FROM THE BOTTOMLESS MENU. GRACIAS!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.