

BRUNCH menu

Molletes

10.95

Mexican classic with Spanish influence, Toasted bolillo, beans, melted cheese, chorizo-potatoes, crema mexicana, pico de gallo.

Picaditas

8.95

A traditional dish from central Mexico made with Two fresh made thick gorditas, black beans, red or green salsa, cheese & onion. Add-on, eggs or choice of protein.

Huevos Divorciados

9.95

A staple of Mexican breakfasts served with Two eggs over crispy tortilla, green salsa, red salsa, beans and chorizo-potatoes

Huevos Ahogados

9.95

Two eggs in tomato red salsa over black beans, pico de gallo, avocado, tortilla strips, chorizo-potatoes.

Entomatadas de Queso

9.95

Three tortillas filled with panela cheese, red tomato salsa, onion, beans & cotija cheese. Add-on, eggs or choice of protein.

Chilaquiles Rojos ó Verdes

10.95

Crispy tortilla chips simmered in your choice of red or green salsa, topped with crumbled queso cotija, onion and avocado. Served with a side of black beans. Add-on, eggs or choice of protein.

Menudo

14.95

Traditional Mexican beef tripe soup. Served with hand- made tortillas

Fresas con Crema

8.00

A classic Mexican dessert: Fresh strawberries with sweet cream.

Café de Olla

3.00

Traditional Mexican coffee with cinnamon and piloncillo.

Mimosas

5.00

Brunch classic: refreshing and bubbly blend of premium champagne and fresh orange juice.

*18% Gratuity will be added for Parties of six (6) or more
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

