

Mexican-inspired breakfast favorites and brunch cocktails.

Brunch

Huevos Rancheros

Three fried eggs layered with three semi-fried tortillas over a bed of beans, topped with ranchero sauce, avocado, pico de gallo, and cotija cheese.

\$9.99

Birria Omelet

A three-egg omelet filled with birria and cheese, topped with salsa verde, onion, cilantro, and sour cream. Served with black beans.

\$12.00

French Toast

Three slices of French toast topped with fresh fruit and served with breakfast potatoes, bacon, and syrup.

\$11.50

Chilaquiles Mexicano

Traditional chilaquiles tossed in red and green salsa, garnished with sour cream, cotija cheese, and avocado. Served with a fried egg.

\$12.00

Breakfast Burrito

Three scrambled eggs, cheese, breakfast potatoes, bacon, and pico de gallo rolled in a 12-inch flour tortilla, garnished with sour cream and guacamole. Served with black beans.

\$12.00

Brunch Drinks

Bloody Mary, mimosas (orange, pineapple, strawberry, passion fruit, or raspberry), Tequila Sunrise, or Screwdriver.

\$7.00

Breakfast Tacos

Scrambled eggs cooked with chorizo, jalapeño, cotija cheese, tomato, and onion in three flour tortillas. Served with breakfast potatoes.

\$10.50