

Brunch Menu

Chilaquiles

- CHILAQUILES YUCATECOS** 14.95
Tortilla chips sautéed in a roasted habanero-tomato sauce, queso panela, sour cream, avocado, pickled red onions, two eggs any-style, and black beans
- CHILAQUILES VERDES** 14.95
Tortilla chips sautéed in a salsa verde, queso fresco, sour cream, avocado, red onions, two eggs any-style and black beans
- CHILAQUILES ROJOS** 14.95
Tortilla chips sautéed in a salsa roja, queso cotija, sour cream, avocado, pico de gallo, two eggs any-style and black beans
- Add Grilled Chicken Breast +5 or 5 oz. Skirt Steak +9
- CHILAQUILES POBLANOS** 16.95
Tortilla chips sautéed in a creamy poblano salsa, queso fresco, avocado, red onions, two eggs any-style, grilled chicken breast and black beans
- CHILAQUILES CHIPOTLE** 17.95
Tortilla chips sautéed in a creamy chipotle salsa, queso fresco, avocado, red onions, two eggs any-style and grilled skirt steak

Huevos

- HUEVOS AHOGADOS** 12.95
Poached eggs served over picaditas (mini sopes), smothered in creamy chipotle sauce, on black beans and Spanish white rice
- HUEVOS MOTULEÑOS** 13.95
Two fried eggs stacked on fried tortillas, smothered in a slightly spicy habanero sauce, over black beans, topped off with green peas, diced cheese, bacon bits, sweet plantains and avocado
- HUEVOS ALA MEXICANA** 11.95
Scrambled eggs with onions, tomatoes, cilantro and Serrano peppers, served with rice, black beans and tortillas
- HUEVOS RANCHEROS** 12.95
Two fried eggs over a pan-fried tortilla, smothered in salsa ranchera, served with black beans and rice
- ENCHILADAS** 13.95
Three enchiladas stuffed with scrambled eggs and verdolagas, topped with choice of mole or verde sauce, melted Chihuahua cheese, over black beans, sour cream, lettuce, red onion

Soups

- CREMA POBLANA** cup 4 / bowl 8
Creamy poblano pepper soup, garnished with diced panela cheese, cilantro, and fried tortilla strips
- SOPA DE TORTILLA** cup 4 / bowl 8
Shredded chicken, avocado, cilantro and sour cream, garnished with tortilla strips and cilantro

Carne Asada

- BISTEC MAS ALLA** 15.95
Strips of skirt steak, sautéed with salsa ranchera, tomatoes, jalapenos, and onions, two eggs any style, side rice
- COMBO MAS ALLA** 17.95
5 oz. Grilled skirt steak and two any-style eggs served over rice, accompanied by a side of frijoles borrachos, and a chile de arbol salsa
- ENCHILADAS VERDES** 16.95
5 oz. Grilled skirt steak and two enchiladas verdes, stuffed with queso fresco, drizzled with sour cream, and pickled red onions, served with black beans

Sandwiches

- GRILLED CHICKEN TORTA** 12.95
Grilled chicken breast, crispy bacon, guacamole, queso panela, and chipotle-mayo, served with fries
- STEAK SANDWICH** 14.95
5 oz. Grilled skirt steak on a garlic steak roll, lettuce, chipotle-mayo, grilled onions, poblano pepper strips and mushrooms, served with fries
- BREAKFAST BURRITO** 11.95
Scrambled eggs, chorizo, tomatoes, Serrano peppers, Chihuahua cheese, lettuce and black beans, side of rice and beans

Omelets

- OMELETA DE CAMARONES** 16.95
Sautéed shrimp with onions, tomatoes, Serrano peppers, queso panela, smothered in a habanero-tomato salsa, served with black beans
- OMELETA DE CHORIZO** 13.95
Chorizo, onions, tomatoes, Serrano peppers and Chihuahua cheese, garnished with avocado relish, served with guajillo-roasted potatoes
- EGG WHITE OMELETA** 14.95
Onions, tomatoes, asparagus, and goat cheese, garnished with an avocado relish, accompanied by guajillo roasted potatoes

Sweets

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| CIRUELA FRENCH TOAST | 10.95 |
| French toast topped off with seared panela cheese, prune sauce, toasted coconut flakes, whipped cream and raisins | |
| MICKEY MOUSE PANCAKES | 5.95 |
| Topped with fresh fruit and whipped cream | |

Sides

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| HOUSE MADE CHORIZO | 5 |
| BACON | 3.5 |
| ANY STYLE EGG TOAST (TELERA) | 2 |
| GUAJILLO-ROASTED POTATOES | 4 |
| RICE | 3.5 |
| BLACK BEANS | 3.5 |
| FRIED PLANTAINS | 4 |
| FRUIT CUP | 4.5 |
| CHIPS AND SALSA | 4 |

Warm Up

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| CAFÉ CON CANELA | 3.75 |
| The Coffee and Tea Exchange's locally roasted organic Mexican coffee beans brewed with house ground Mexican cinnamon | |
| ESPRESSO | 4/6 |
| LATTE | 6 |
| CAPPUCCINO | 6 |
| MEXICAN HOT CHOCOLATE | 5 |
| Made to order Abuelita hot chocolate and milk | |
| CAFÉ CON CHOCOLATE | 6 |
| Mexican hot chocolate and a shot of espresso | |
| MIGHTY LEAF HOT TEA | 4 |
| FRESH-SQUEEZED ORANGE JUICE | 4/6 |

BRUNCH AVAILABLE UNTIL 2PM

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DINNER MENU IS AVAILABLE UPON REQUEST

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Prices subject to change without notice, thank you.



Morning Cocktails

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| MIMOSA | 7/25 |
| Fresh squeezed orange juice and cava | |
| BLOODY MARY | 10 |
| Svedka vodka, roasted guajillo pepper, house bloody mary mix, celery, olives, cocktails onion | |
| SANGRITA CON HUMO | 10 |
| Mezcal Oro de Oaxaca, orange juice, roasted guajillo pepper, house bloody mary mix | |
| GUAJILLO MICHELADA | 8 |
| Modelo Especial, guajillo and chile ancho puree, fresh lime | |
| CANTARITO | 12 |
| Hacienda Vieja Reposado, fresh lime, freshly-squeezed orange, grapefruit Jarrito | |
| PALOMA | 11 |
| House blanco tequila, fresh lime, grapefruit Jarrito, club soda | |

Margaritas

| | glass | pitcher |
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| DE LA CASA | 11 | 51 |
| Destilador tequila, orange liqueur, fresh lime, organic agave | | |
| MANGO PIQUIN | 12 | 56 |
| Destilador tequila, orange liqueur, mango puree, basil, fresh lime, organic agave | | |
| CON HUMO | 12 | 56 |
| Oro de Oaxaca Mezcal, Destilador tequila, orange liqueur, fresh lime, organic agave | | |
| GRANADA Y NARANJA | 12 | 56 |
| Destilador tequila, orange liqueur, orange marmalade, pom juice, fresh lime | | |
| MORA Y PIÑA | 12 | 56 |
| Blueberry-pineapple infused tequila, orange liqueur, fresh lime, organic agave | | |
| PISCO | 12.5 | 62 |
| Pisco Porton, orange liqueur, fresh lime, organic agave | | |

Cerveza

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| DRAFT | | |
| Corona, Modelo Especial, Pacifico | | 6 |
| BOTTLE | | 6 |
| Bohemia, Corona Familiar, Corona Light, Dos Equis, Negra Modelo, Victoria | | |
| DOMESTIC BOTTLE | | 4 |
| Miller Lite, Sharps Non-Alcoholic | | |