

brunch especiales

Served with agave-lime buttered cornbread

SOPE BENEDICT TRADITIONAL ^{GF}

Poached eggs over corn masa cakes with Canadian bacon and Hollandaise 17

HUEVOS ROSA ^{GF}

Sunny-side up eggs over a crisp tortilla and refried black beans. Topped with roasted tomato-chipotle sauce, salsa verde, ham, peas and cheese 16

HUEVOS JOSEFINA ^{GF}

Caramelized onion, chorizo, and potato with melted Chihuahua cheese and scrambled eggs layered on tostadas with mestiza crema and pico de gallo 18.5

TACOS DE HUEVOS ^{GF}

Scrambled eggs a la plancha, rajas, bacon and queso Chihuahua. Finished with chile de árbol salsa, onion and cilantro 15.5

MEXICO CITY CHILAQUILES

Seared ham steak topped with scrambled eggs, corn tortillas and a creamy, smoky chile sauce 18

CHURROS FRENCH TOAST ^V

Mexican donut crusted French toast topped with fresh berries and served with piloncillo syrup 14.5

V - VEGETARIAN
GF - GLUTEN FREE



brunch bebidas

LA TRADICIONAL MARGARITA

Frozen or rocks, blanco tequila, lime,
organic agave 12

FROZEN POMEGRANATE MARGARITA

Blanco tequila, triple sec, pomegranate,
lime 12.5

BLOODY MARIA

El Jimador blanco, Del Maguey Vida,
cilantro, tres chiles tincture, pickled
jalapeño, guajillo-flor de sal rim 12

BLOODY MARY

Tito's Vodka, traditional Bloody Mary
mix, celery, lime wedge, chile de árbol
and guajillo-flor de sal rim 12

MIMOSA

Cava and fresh squeezed orange juice 9

HIBISCUS SPRITZER

Cava with hibiscus-pomegranate
syrup 11

RED OR WHITE SANGRÍA

Red or white wine, apricot brandy,
triple sec, fresh fruits 9



boozy brunch

BOTTOMLESS BRUNCH BEBIDAS

\$25 per person with the purchase of
an entrée. Two hour limit during
brunch hours.

Ask your server for additional details.