

brunch especiales

11:30AM-3PM

Served with agave-lime buttered cornbread

SOPE BENEDICT TRADITIONAL ^{GF}

Poached eggs over corn masa cakes with Canadian bacon and Hollandaise

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

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

TACOS DE HUEVOS ^{GF}

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

MEXICO CITY CHILAQUILES

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

CHURROS FRENCH TOAST ^V

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

V - VEGETARIAN
GF - GLUTEN FREE



brunch bebidas

LA TRADICIONAL MARGARITA

Frozen or rocks, blanco tequila, lime,
organic agave

FROZEN POMEGRANATE MARGARITA

Blanco tequila, triple sec,
pomegranate, lime

BLOODY MARIA

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

BLOODY MARY

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

MIMOSA

Cava and fresh squeezed orange juice

HIBISCUS SPRITZER

Cava with hibiscus-pomegranate syrup

RED OR WHITE SANGRÍA

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

ICED MEXICAN COFFEE

Fair trade Mexican coffee from Chiapas,
Avión Reposado, 1921 Crema, Avena,
Ancho Reyes, Aztec Chocolate Bitters

