

el día de los

P A D R E S

FATHER'S DAY
Sunday, June 17th

ESPECIALES

PEZ ESPADA EN MOLE COLORADITO

Grilled swordfish over roasted zucchini, black bean and corn with red mole sauce

CHULETA DE CERDO

Pork chop grilled and served with Mexican potato salad, elote and pasilla black bean sauce

POSTRE

BANANA SPLIT MEXICANO

Caramelized plantain filled with vanilla and chocolate ice cream, topped with Kahlua whipped cream, raspberry guajillo and chocolate sauces, pineapple and candied pepitas

BEBIDA

TROMBA MULE

Our twist on the traditional Moscow Mule. Tromba Blanco, Ancho Reyes, lime, agave, ginger beer and mint



brunch especiales

Available from 11:30am - 3:00pm

Served with agave-lime buttered cornbread

SOPES 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



ZARAPE DE CAMARONES CON JAIBA ^{GF}

Scrambled egg, shrimp, onions and tomatoes layered between soft corn tortillas, topped with poblano cream sauce and fresh crab

CARNE ASADA CON CHILAQUILES ^{GF}

Chile-marinated skirt steak with Mexico City chilaquiles, pico de gallo and a sunny-side up egg

