

el día de los

P A D R E S

FATHER'S DAY  
Sunday, June 17<sup>th</sup>

## 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

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*Served with agave-lime buttered cornbread*

## **SOPES BENEDICT TRADITIONAL** <sup>GF</sup>

Poached eggs over corn masa cakes with Canadian bacon and Hollandaise

## **HUEVOS ROSA** <sup>GF</sup>

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** <sup>GF</sup>

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** <sup>GF</sup>

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** <sup>V</sup>

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



## **ZARAPE DE CAMARONES CON JAIBA** <sup>GF</sup>

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

## **CARNE ASADA CON CHILAQUILES** <sup>GF</sup>

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

