# FLORES COCINA & BAR

# **BRUNCH PREFIX MENU**

All Food is Prepared to serve Buffet Style. We Can Accommodate Most Food Allergies or Dietary Restrictions if Known in Advance. No Partial Orders. Any item selected is made for your entire group. Below costs are Per Person.



# ON THE TABLE



#### Guacamole

cotija cheese, tomato, red onion, tortilla chips

# PRIMERO | Choose 3

#### Esquite

sautéed corn, crema, red onions, tomato, lime, and cotija

#### Ensalada Mixta

gem lettuce, black beans, quinoa, corn, bell pepper, avocado, lime-jalapeno dressing

#### Ensalada Verde

lettuce, avocado, jicama, radish cucumber, lime-jalapeno dressing

#### Platano Macho

fried ripe plantains, spicy crema, queso cotija

#### Ceviche Mixto Campechano

white fish, shrimp, squid, avocado, tomato, red onion, roasted tomato agua de chile (add \$2)

# Quesadilla de Coles

corn tortilla, sautéed brussels sprouts, onions, kale, Oaxaca cheese, avocado-tomatillo salsa

# Flautas de Chorizo con Papas

house made chorizo, potatoes, queso fresco, tomatillo salsa

# **SEGUNDO |** Choose 2

Pancake de Elote corn pancake, maple crema, berries, powdered sugar

Chilaquiles crispy tortilla, salsa roja, sunny eggs, pickled onion, crema, pico de gallo, avocado, beans

Huevos Rancheros sunny eggs, pork black bean stew, tortilla, avocado, queso fresco

Vegetable Scramble seasonal vegetables, avocado, crispy potatoes

Huevos Poblanos chicken mole, mini quesadilla, citrus onion with oregano, crema (add \$2)

# **TACOS**

Carnitas slow-roasted citrus pork

Carne Asada grilled marinated steak

Chicken Tinga braised, shredded chicken

Hongos mushrooms, poblanos, pico de gallo

Pescado fried cod +1

# POSTRE | Choose 1

Churros house made fritters, caramel dipping sauce

Flan caramel custard, cookie

Tres Leches sponge cake, sweet coconut milk, cream cheese frosting, almonds

#### Sundae

Mexican chocolate and vanilla ice cream, chocolate sauce, peanuts, cherries, whipped cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

A 4% surcharge is added to all orders to support Employee Benefits.

A 20% banquet surcharge is added to your contract in lieu of a tip for the staff on shift and the banquet staff for their commission. Please note that the restaurant reserves the right to withhold a portion of the banquet surcharge to cover its expenses when deemed appropriate.