

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

avocado, cotija cheese, tomato, red onion, cilantro, tortilla chips, trio of house salsas

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 de Pescado

mahi mahi, cucumber, jicama, avocado, crispy corn, aji amarillo leche de tigre (add \$2)

Quesadilla de Coles

corn tortilla, sautéed brussels sprouts, onions, kale, Oaxaca cheese, avocado-tomatillo salsa (add \$1)

Flautas de Chorizo con Papas

house made chorizo, potatoes, queso fresco, tomatillo salsa

Coctel de Camaron

wild mexican shrimp, avocado, cucumbers, red onion, cocktail sauce, tostadas (add \$1)

SEGUNDO | Choose 2

Pancake de Elote corn pancake, maple crema, powdered sugar

Chilaquiles crispy tortilla, salsa roja, sunny side up eggs, crema, pico de gallo

Huevos Rancheros beans, poached eggs, corn, pico de gallo, tortilla, cheese, avocado

Vegetable Scramble seasonal vegetables, eggs, salsa roja, avocado, crispy potatoes

Huarache corn, spinach and cheese tortilla, chile braised beef, eggs, shaved lettuce, pickled onion, salsa molcajete (add \$2)

TACOS

Carnitas slow-roasted citrus pork

Carne Asada grilled marinated steak

Chicken Tinga braised, shredded chicken

Hongos king oyster mushrooms, nopalito

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.