

CHICAGO ★
RESTAURANT
WEEK JAN 23-FEB 8

PRODUCED BY CHOOSE CHICAGO

BRUNCH 30

SATURDAY & SUNDAY: 10:30AM-3PM

excludes tax & gratuity

1ST COURSE

choice of

CORN BREAD MUFFIN

roasted poblano chili, charred corn, cilantro,
agave sea salt butter

CHICKEN EMPANADA

red mole, garlic crema, roasted tomato salsa

2ND COURSE

choice of

SHORT RIB QUESABIRRIA

oaxaca & chihuahua cheeses, consommé **VG**

THE BREAKFAST BURRITO

housemade chorizo, scrambled eggs,
black beans, avocado, pico de gallo, aged jack cheese,
salsa verde, breakfast potatoes

add: chicken al pastor • 4 steak • 9 shrimp • 6

CHILAQUILES

tomatillo salsa, sunny-side-up egg, queso fresco,
aged jack cheese, pickled red onion, garlic crema

add: pork carnitas • 4 housemade chorizo • 3
chicken al pastor • 4 steak • 9

BOTTOMLESS EXPERIENCE 35

available 11am - 3pm; 2 hour time limit on

CLASSICO

jose cuervo tradicional
plata, triple sec, lime,
chili salt blend

BLOODY MARY

vodka, housemade mix,
black cayenne pepper,
celery, lime

BLOODY MARIA

jose cuervo, housemade
mix, black cayenne pepper,
celery, lime

MIMOSA

prosecco,
orange juice



GF: GLUTEN FRIENDLY VG: VEGETARIAN

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.
An 18% gratuity charge will be added to all parties of six or more. A 3.5% surcharge will be added to each check in order
to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management
will remove this charge upon request.