



# BRUNCH 30

**SATURDAY & SUNDAY: 10:30AM-3PM**

*excludes tax & gratuity*

## 1<sup>ST</sup> COURSE

choice of

### BLUEBERRY CORNBREAD MUFFINS

brown butter maple syrup, cream cheese mousse

### CHICKEN MOLE EMPANADAS

garlic crema, roasted tomato salsa

### CINNAMON CHURRO BITES

## 2<sup>ND</sup> COURSE

choice of

### MEXICAN OMELETE

tomato, onion, jalapeño, chihuahua cheese, crispy leeks, salsa borracha, crispy potato hash

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

### 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**

## ENHANCE YOUR EXPERIENCE

*add on*

### VEGETARIAN QUESADILLA 15

charred vidalia onions, poblano peppers, jack & manchego cheeses, garlic crema, charred tomato & jalapeño salsa VG

*substitution*

### STEAK & EGGS 6

sunny-side-up eggs, crispy potato hash

**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.