



BRUNCH MENU

SATURDAYS and SUNDAYS

CATERING AND PRIVATE PARTY SERVICES AVAILABLE

BEAN SOUP \$6.

Bean soup topped with Queso Fresco

JULIETA SALAD \$13.

Mixed greens with tuna, tomatoes, red onion, olives and capers with balsamic vinaigrette dressing

HUEVOS RANCHEROS \$12.

House made Chorizo, sunny side up eggs topped with Pico de Gallo served over soft corn tortillas

CHILAQUILES VERDES or ROJOS \$12.

Corn Tortillas in red or green spicy salsa topped with choice of sunny side up eggs or Skirt steak* (*add \$8.)

CARNITAS TACOS 3 \$12.

Braised Pork topped with Cilantro and onions served with hot salsa on the side

HOT CAKES \$12.

Vanilla pancakes with Dolce de Leche and banana butter

BELGIAN CHURRO WAFFLE \$12.

Waffle with caramel sauce topped with fresh fruit and creamy whipped cream

ENCHILADAS de CHORIZO \$14.

Baked rolled corn tortilla filled with house made Chorizo, scrambled eggs topped with smoky red salsa

FILETE con HUEVO * \$16.

Filet tips, a la Mexicana, sunny side up eggs served with arroz and frijoles refritos (Rice and refried beans)

TORTILLA ESPANOLA \$11.

Baked Omelet with peppers and onions topped with saffron aioli

FISH TACOS 3 \$14.

Pan seared white fish topped with cabbage slaw

CHILE RELLENO \$14.

Poblano pepper rolled in flour, dipped in egg, stuffed with Chihuahua cheese and pan fried

TOSTADA SALMON \$16.

Toasted tortilla layered with smoked, raw Salmon tartar topped with chipotle aioli and avocado

AVOCADO TOAST* \$15.

Toasts topped with mashed Avocado, egg salad and grilled Salmon

BREAKFAST BURGER* \$13.

1/4 LB Beef patty with caramelized onions and American cheese topped with fried egg with roasted potatoes

GRANOLA BOWL \$12.

Fresh seasonal fruit, yogurt and granola

PAPS PIZZA \$14.

White with fried egg, sausage or bacon

* Consuming Raw or Undercooked Meats, Poultry, Seafood, shellfish or Eggs may increase your risk of Food Bourne Illness