

# MEXICAN BRUNCH



## **CHURRO PANCAKES \$18**

Cinnamon sugar dusted buttermilk pancakes stacked with whipped cream and crispy churro bites, served with agave syrup and caramel

## **HUEVOS RANCHEROS \$17**

Two griddled corn tortillas topped with refried black beans, queso cheese, pico de gallo and a fried egg. Served with house salsa, feta and pickled onions

## **AVOCADO TOAST \$18**

Two toasted slices of sourdough bread topped with fresh made guacamole, corn salsa, pico de gallo, radish, green onion. Add fried egg for \$3

## **CARNE ASADA BREAKFAST SKILLET \$18**

Slow cooked shredded pork with roasted vegetables, queso cheese, onions, cilantro in a hot skillet topped with spiced hashbrown potatoes and a fried egg

## **BREAKFAST BURRITO \$22**

Soft scrambled eggs with house made chorizo, roasted vegetables, mexican rice and queso cheese wrapped in a grilled tortilla, served with spiced hashbrown potatoes and sides of chipotle aioli and crema

## **BOOZY BRUNCH**

### **TEQUILA CAESAR \$14**

Altos Plata, Worcestershire, Lime and Tabasco. Topped with Clamato Juice

### **TEQUILA SUNRISE \$14**

Altos Plata, Orange Juice and Grenadine

### **MEXICAN COFFEE \$14**

Cazadores Anejo, Kahlua, Coffee, Whipped Cream and Shaved Chocolate

