

food diego

Mexican Breakfast & Brunch Menu

“¡Desayunamos!”

sweets

please select two

mantecadas elotes

sweet corn muffins glazed with honey-butter

fruit cuernitos

croissant-like pastries rolled with the following flavors:
pineapple, strawberry, raspberry, apricot

tres leches muffins

mini muffins soaked with “three milks”
not frosted

mains

please select two

huevos rancheros bake

layers of tortillas, enchilada sauce, and refried beans
topped with cheese and sunnyside-up eggs

migas texano

scrambled eggs blended with roasted peppers
and sauce-soaked tortilla chips

chorizo con huevos

pork chorizo spooned atop fluffly scrambled eggs

menudo sin tripa (pozole)

beef and pork stew meat braised in heavily seasoned chicken bone broth
hominy and onions are added but no tripe or organ meats
*** great for the morning after a hard party

breakfast quesadillas

filled with scrambled eggs and the following items:
green chile, fajita veggies, ground beef, breakfast sausage

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mains (contd...)

sopes rellenos

fried mexican pocket breads stuffed with the following items:
refried beans, carnitas, beef birria, shredded chicken

chorizo con huevos

pork chorizo spooned atop fluffly scrambled eggs

sides

please select one
(additional selections available)

mexican rice (v)

long grain rice cooked in tomatoes, celery, bell pepper, and onions

cilantro lime rice (v)

long grain rice cooked in lemon zest and finished with chopped cilantro

frijoles rancheros (v)

pinto beans cooked in aromatics with green chiles and tomatoes

frijoles borrachos (v)

pinto beans cooked in aromatics and a hint of beer

frijoles negros (v)

long grain rice cooked in tomatoes, celery, bell pepper, and onions

ensalada repollo (v)

green and red cabbage slaw in a citrus based dressing

roasted zucchini (v)

chopped zucchini roasted in blend of ground seasonings