

# ALMA

WEEKEND BRUNCH

## HUEVOS

**MUSHROOM PANELA** 16  
Egg white omelet, sauteed herbed mushrooms, spinach, grilled panela cheese; arugula salad, crusty bread

**SKINNY BITCH FRITTATA** 19  
Egg white open-faced frittata, fresh basil, asadero & goat cheese, crisp bacon, cherry tomatoes & avocado; served with seasonal fruit

**WILD WILD WEST** 18  
Scrambled eggs, longaniza sausage, chorizo sausage, jalapeno bacon, red pepper, red onion, cheddar jack cheese; served with pinto beans and warm flour tortilla

**CHORIZO OMELET** 16  
Chorizo, cilantro, cheddar jack, sliced avocado; served with pintos and warm flour tortilla

**FULL OF B.S.** 16  
Crispy bacon, cherry tomatoes, spinach, asadero cheese; arugula salad, crusty bread

## DULCE



**CHURRO WAFFLES (vg)** 14  
Dulce de leche, strawberries

**TRES LECHES PANCAKES (vg)** 16  
Short stack, cinnamon whipped cream, horchata

**AÇAÍ BOWL (v)** 14  
Frozen açaí, banana, strawberry, almond honey granola, peanut butter, coconut

**DONAS & MEXICAN HOT CHOCOLATE (vg)** 14  
House made donut holes (5), powdered sugar, Mexican chocolate with Kahlua & horchata

## BENEDICTS

**LOBSTER** 28  
Two English muffin halves, sauteed spinach, roasted red peppers, corn, lobster claws & tails, topped with basted eggs & traditional hollandaise sauce

**PORK BELLY** 18  
Two English muffin halves, tomato chili jam, stacked with sweet & savory pork belly, basted eggs & traditional hollandaise sauce; crackling chicharrónes

**CALI BENI** 16  
Two English muffin halves, crisp bacon, avocado, pico de gallo, basted eggs; mild jalapeño cheese sauce; arugula salad



## WOKE UP IN MEXICO



**CHRISTMAS TAMALES (gf) 21**  
Cheese tamales topped with red beef chili and green pork chili; topped with 2 eggs-your-way, cheddar jack cheese, cabbage, pico

**CHICKEN ENMOLADAS (gf) 18**  
Soft corn tortilla, shredded chicken, pumpkin mole, asadero cheese, crema, pico de gallo, cilantro, cotija, 2 eggs-your-way

**JUMBO WET BURRITO 15**  
Scrambled eggs with cheddar jack, chorizo sausage & potatoes; smothered in green pork chili

**BIG ASS BOWL OF CHILI 16**  
Large fried flour tortilla filled with pinto beans, scrambled eggs with cheese, red beef chili; topped with pico de gallo, cheddar jack, sour cream & fried pepper

**POTATO TACOS (vg) 14**  
3 fried tacos, diablo sauce, cabbage, pico de gallo, cotija cheese; served with 2 eggs-your-way

**CHILAQUILES (gf) 15**  
Fried corn tortillas with green pork chili & melted cheddar jack, 2 eggs-your-way; cotija cheese, pico, cilantro

*\*These dishes may be served undercooked. Consuming raw or undercooked meats or eggs may increase risk for food-borne illness.\*  
gf - Gluten Free \* vg - Vegetarian \* v - Vegan*

## A LIGHT LUNCH, at BRUNCH

- AVOCADO TOAST (vg)** 14  
Grilled bread, smashed avocado, lime, pickled fresnos and onions, arugula, radish, toasted pepitas, hot honey
- BASIC BREAKFAST SANDWICH** 12  
English muffin, sausage patty, fried egg, asadero cheese, guacamole, arugula
- ADDICTIVE STRAWBERRY SALAD (gf, vg)** 14  
Spinach, arugula, goat cheese, toasted almonds, fresh strawberries; raspberry vinaigrette  
*add 6oz grilled salmon +12*
- MEXICAN STREET CORN SALAD (gf, vg)** 14  
Little gem, avocado, fire roasted corn, cotija cheese pepitas, cilantro, tortilla strips; creamy elote dressing  
*add chilled grilled chicken +8*
- WATERMELON SALAD (gf, vg)** 16  
Cucumbers, cotija cheese, cherry tomatoes, mint, pickled fresnos; tamarind paste & tajin
- SHAVED BRUSSEL SPROUT SALAD (gf, vg)** 16  
Pears, butternut squash, pecans, pomegranates, goat cheese; orange honey vinaigrette
- MAHI MAHI TOSTADAS (gf)** 19  
Corn tortillas, chipotle crema, cabbage, mango salsa
- GRILLED SALMON TOSTADAS (gf)** 22  
Corn tortillas, black beans, cabbage, cotija, pico

## COCKTAILS

- RANCHERO OLD FASHIONED** 15  
Jalapeno Bacon-Infused Illegal Reposado Mezcal, Agave, Orange; Bacon Strip
- SPA WATER** 15  
Effen Cucumber Vodka, Tito's Vodka, Muddled Cucumber & Strawberry, Lemon Juice; topped with Prosecco Rose
- "OVER-THE-TOP" MICHELADA** 17  
Choice of Mexican Beer; Housemade Michelad Mix, Lime Juice, Chamoy & Tajin Rim; Garnished with Chili Straw, Cucumber & Chilled Jumbo Shrimp
- BLOODY MARIA** 15  
Jalapeno-Infused Reposado Tequila, doctored-up boody mary mix; Crunchy Chicharron Tajin Rim; Celery & Chicharron
- LA TOXICA** 14  
Mango Habanero-Infused Blanco Tequila, Mango Puree, Agave, Lemon Juice; Half Sugar Rim, Tajin
- PINEAPPLE STRAWBERRY SANGRIA** 14  
Fresh pineapples, strawberries, citrus, white wine



## COWBOY BREAKFAST

- CHICKEN & WAFFLES** 24  
Bone-in crispy skin half chicken, hot honey drizzle, whipped cinnamon butter, fried fresnos
- STEAK & EGGS (gf)** 28  
8oz flat-iron steak with chimichurri, hash browns; arugula salad, 2 eggs-your-way
- PORK CHOP** 28  
Large bowl of pinto beans, grilled 2-bone pork chop, topped with 2 eggs-your-way; sweet corn pudding
- THE BASIC MEXICAN (gf)** 19  
Grilled longaniza sausage, 2 eggs-your-way, hash browns, cowboy pinto beans, escabeche

## SIDES

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|--------------------------|---------------------|
| Two Eggs 5               | Pinto Beans 8       |
| Applewood Smoked Bacon 5 | Hash Browns 8       |
| Jalapeno Bacon 6         | Green Pork Chili 10 |
| Pork Sausage Patty 5     | Red Beef Chili 10   |
| Longaniza Sausage 7      | Fruit Cup 7         |

## BUBBLES

- MIMOSA: SINGLE 12 / DOUBLE 18**  
Choice of orange, guava, mango, peach, pomegranate, or pineapple
- MIMOSA FLIGHTS 14**  
Guava, mango, peach, and pomegranate
- MIMOSA KITS (serves 4) 40**  
1 bottle of either Sparkling Brut or Prosecco Rose  
Served as a "D.I.Y. Kit" with fruit juices & a fruit cup



## NON - ALCOHOLIC

- Seasonal Agua Fresca 10  
Cerveza Athletica Mexico 5  
Press Coffee Cold Brew 6  
Mexican Coke Bottle 5  
Topo Chico 5  
Evian Still 6  
Ritual Zero-Proof Margaritas 10