



Sunday Brunch

Menu

Huevos al Gusto

Sunny side-up or scrambled eggs with the choice of: bacon, ham, chorizo, zucchini, cactus (nopal) or Migas. Served with black refried beans and Mexican style potato hash.

Huevos Motuleños

Sunny side up eggs with two corn tortillas, ham, yellow cheddar cheese, deep fried plantains, peas and carrots, drizzled with a mouthwatering tomato sauce.

Huevos Norteños

Sunny side-egg, corn tortilla empalme with chorizo and black refried beans smothered in a chicharron green salsa.

Huevos Maximiliano

Sunny side-up eggs served with chimichurri sauce and yuca sweet potatoes hash.

Feijoada & Eggs

Eggs any style served with a Mexican Brazilian beef stew red palm oil chipotle sausage, bacon, onions bell peppers, whole black beans and farofa serve in a mesquite smoke capsule.

Huevos Divorciados

Sunny side up eggs divided with two delicious sauces, red and green served, with black refried beans and Mexican style potato hash.

Omelet (max 3 toppings)

Topping of choice: zucchini flower, huitlacoche (Mexican black corn truffle) cheese, ham, fried Brussel sprouts, chorizo, zucchini, bacon, cactus (nopal), arugula, spinach, served with black refried beans and Mexican style potato hash.

Puerco Volador

Omelet with pork belly, Oaxaca cheese, fried Brussel sprouts, green salsa with chicharron, served with black refried beans and Mexican style potato hash.

Mexican Frittata

Zucchini flower, cactus (nopal), chorizo, Oaxaca cheese, pico de gallo, balsamic reduction, black truffle oil.

Mexican Benedict

Texas toast, cream cheese, pork belly, habanero fig bacon marmalade, arugula, pecan, two poached eggs drizzled with mouthwatering poblano house sauce and balsamic reduction.

*For parties of 6 or more adults, a 20% service charge will be added

Huevos Rotos

Puffy Fried egg, potato hash, crispy prosciutto, basil poblano aioli, red wine chipotle reduction.

Steak Ranchero & Eggs

12oz New York strip served with a delicious mix of onions, bell peppers and celery sautéed with house ranchero sauce, sunny side up eggs or scrambled) serve with black refried beans and Mexican style potatoes hash.

Molletes

Toasted bread bun, topped with refried black beans, melted Oaxaca cheese and pico de gallo.

Chilaquiles (your choice of one salsa)

Verdes, Rojos, Suizos, Mole sauce.

Totopos covered with your choice of salsa on a bed of black refried beans and one sunny side-up egg. Topped with queso fresco cheese and sour cream and Red pickle onions. Add Shredded Chicken +\$

Add Fajita (Beef or Chicken) +\$

Chilaquiles Azulejos

Totopos covered with poblano cream sauce, cauliflower chicharron, chicken in tinga, on a bed of black refried beans and one sunny side-up egg. Topped with queso fresco cheese and sour cream and Red pickle onions.

Barbacoa

Delicious 12hr slowly Homemade cooked Northern Mexican style Beef Barbacoa. Coming with a side of pico de gallo and tortillas.

Birria de Arracherra

12-hour braised hanger steak (arrachera), braised in chile ancho and beef broth, served with onions, cilantro and tortillas on the side.

Champions Breakfast

Any style eggs with shrimp and grits, chilaquiles suizos with chicken and tomatillo sauce, Mexican cream, queso fresco, pork belly chicharron, polish sausage, fried plantains, black refried beans and Mexican style potato hash.

Pancakes

Fluffy round Stack of Pancakes prepared from scratch-based batter. Add
Banana, Strawberries or Blueberries

Dulce de Leche French Toast

Pan seared creamy French Toast topped with Dulce de Leche and whipped cream, and seasonal fruit.

Fruit Plate

Assorted of seasonal fruit.

*Substitution of All Egg whites +