

BRUNCH

RESTAURANT WEEK

A DELICIOUS 3 COURSE MEAL FOR **\$35** CHOOSE ONE ITEM FROM EACH!



A BRUNCHY BEVERAGE

Drip Coffee or Cold Brew



Orange Juice

FIRST COURSE

Fruit & Granola

w/ yogurt, strawberry, blueberry & raspberry  

Guacamole Salad

a Tex-Mex classic: romaine, guac, pickled onion, fresno, cilantro ranch  

↳ ADD STEAK OR BRISKET (\$5) OR CHICKEN (\$4)



 Vegetarian  Vegetarian possible  Gluten free  Gluten free possible

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



SECOND COURSE

Chilaquiles



CHOOSE RED OR GREEN

tortilla chips bathed in verdant chile sauce; topped w/ fried egg, avo, cotija, crema, onion, cilantro, pico  

Breakfast Enchis

1 brisket + 1 veggie enchilada smothered in green chili gravy, topped w/ a fried egg  

The Jesu-Cristo Sandwich

our Tex-Mex take on a Monte Cristo: brisket, ham, melty chihuahua & cheddar,   on pan-griddled triple-layer Texas/French toast, topped w/ powdered sugar & mesquite flour, and served w/ a side of raspberry jam

ADD TO ANY OF THE ABOVE:

TOP IT OFF


* Brisket 5 * Guisada 4 * Fried Egg 2
* Bacon 4 * Chorizo 4

ON THE SIDE

* Side of 4 Flour Tortillas 4
* Small Side Guacamole 3

THIRD COURSE

Mesquite Sopapillas

tossed in mesquite flour, sugar & cinnamon, served w/ honey 

Mexican Hot Chocolate Crème Brûlée

lightly spiced chocolate custard w/ brûlée crust & strawberry 