

Brunch Menu

Executive Chef José Gonzalez

Southwestern French Toast

old fashioned challah bread in a cinnamon batter, finished with chef's puréed mango cream cheese and sprinkled with powdered sugar. 11.50

Chipotle Benedict

our version of eggs benedict, two poached eggs and thick-cut canadian bacon served over an english muffin and topped with our famous spicy chipotle sauce. w/ fresh herb home fries 13.75

Chipotle Florentine

another spin on an old favorite, two poached eggs with sautéed spinach served over an english muffin and smothered in our spicy chipotle sauce. w/ fresh herb home fries 12.75

Steak and Egg Burritos

grilled skirt steak and scrambled eggs wrapped in two flour tortillas topped with scallion and tomato salsa w/ rice and refried beans 13.50

Torta De Huevo Con Chorizo

scrambled eggs with spicy chorizo, refried beans, fresh tomato, lettuce & red onion on a toasted portuguese roll w/ chile dusted fries 12.75

Enchiladas De Huevo

two fresh corn tortillas stuffed with scrambled eggs and topped with salsa verde and crema fresca w/ rice and refried beans 12.75

Southwestern Shrimp Omelet

a pan baked omelet with white shrimp, onions, bell peppers and cheddar cheese. w/ avocado slices and rice 14.25

Huevos Rancheros

a crisp corn tortilla layered with refried beans, two eggs sunny-side up and enchilada sauce, finished with chorizo and avocado slices w/ rice and refried beans 12.25

Chilaquiles Verdes Con Pollo

layers of corn tortilla coated with salsa verde and mixed with grilled chicken, cotija cheese and crema fresca. 12.50

Crab Cake with Poached Egg

one jumbo lump crab cake topped with a poached egg and smothered with smoky tomato purée and cilantro cream. w/ rice and dressed greens 14.95

EXTRAS

Eggs (scrambled or fried) 1.75 each Bacon 2.75 Chorizo 2.25