

STARTERS

Housemade Salsa · 3 EACH

fresh tomato, pineapple, cascabel, roasted jalapeño, salsa verde, or habanero

Guacamole · 6 SM | 10 LG

onion, serrano, cilantro and tortilla chips
substitute cucumber slices · 2

Cilantro-Lime Shrimp Ceviche* · 15

lime juice, fresno and serrano chiles, cucumber, red onion, radish, avocado, cilantro and thick tortilla chips

Barrio Chopped · 10 SM | 13 LG

romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, cotija cheese and pumpkin seeds, cilantro and buttermilk dressing

TACOS

served individually on housemade corn tortillas

Spiced Bavette Steak* · 6

onion, cilantro, cascabel salsa

Chipotle Braised Chicken · 4.5

romaine, crema, cilantro and tomato salsa

Al Pastor · 5

thinly sliced marinated snake river farms pork sirloin, caramelized pineapple, shaved red onion, avocado salsa and cilantro

add slice of avocado · \$1

BRUNCH ESPECIALES

Breakfast Chilaquiles · 10 / 13

a traditional mexican dish that is often lauded as a cure for the common hangover. Ask your server for today's preparation

Pozole · 13

shredded pork, guajillo chile broth, hominy and a poached egg* served with traditional garnishes / *add avocado \$2.5*

Biscuits & Gravy · 14

housemade buttermilk biscuits, jalapeño-chicken sausage gravy, two poached eggs*, hot sauce and papas bravas

Spring Vegetable Hash - 14

asparagus, snap peas, corn, sweet potatoes, roasted pepper and onion rajias, mole verde, heirloom tomato salsa and sunny-side up egg

Breakfast Cazuela · 15

house spiced chorizo with scrambled eggs, habanero salsa and manchego cheese with fried potatoes, guacamole, fresh tomato salsa and corn tortillas

Pork Belly Benedict · 15

chile braised pork belly, toasted brioche, poached eggs*, habanero hollandaise sauce, fresh tomato salsa and fried jalapeño

Gringo Breakfast · 13

two eggs any style*, fried potatoes, fresh tomato salsa and corn tortillas served with choice of chorizo bacon, jalapeño-chicken sausage or avocado tostada

Vegetable & Egg Cazuela · 13

scrambled eggs with oaxaca cheese, smoked mushrooms, red bell peppers, spinach and poblano crema served with fresh tomato salsa, guacamole, papas bravas and housemade tortillas

Buttermilk Fried Chicken Sandwich · 13

fried egg, spicy escabeche slaw, jalapeño aioli, guacamole on a ciabatta bun served with fries or side salad

Breakfast Burrito · 11 BURRITO | 12 BOWL

add bacon or sausage · 3

scrambled eggs, oaxaca cheese, roasted poblano rajias, fried potatoes, guacamole, and fresh tomato salsa stuffed in a flour tortilla served with crema and hot sauce

Brioche French Toast · 13

honey butter, seasonal fruit, canela whipped cream and maple-vanilla syrup

Carnitas & Pancakes · 14

crispy braised pork, roasted jalapeño pancakes, caramelized pineapple, maple syrup, two sunny side eggs* with a side of fruit

SIDES

Papas Bravas · 4

Buttermilk Biscuit · 3.5

Chorizo Bacon · 4

Jalapeño-Chicken Sausage · 4

Sliced Avocado · 2.5

Avocado Tostada · 3.5

Fried Chicken · 6

BRUNCH DRINKS

Bloody Mary · 11

pride & clark vodka, house mix, house pickled vegetables

Bloody Maria · 11

lunazul reposado tequila, house mix, house pickled vegetables

Spicy Maria · 11

ghost chile tequila, house mix, house pickled vegetables

Blood Orange Mimosa · 10

sparkling wine, blood orange juice

Prickly Pear Bellini · 9

sparkling wine, prickly pear

Draft Blood Orange Margarita · 12

lunazul reposado, blood orange, lime, agave

Michelada · 8

your choice of bottled beer, michelada mix

NIÑOS BRUNCH

12 and under please

French Toast · 6

whipped cream, syrup and fruit

Pancakes · 6

whipped cream, syrup and fruit

Mini Breakfast Burrito · 7 BURRITO | 8 BOWL

scrambled eggs, oaxaca cheese, roasted poblano rajias, fried potatoes, guacamole, and fresh tomato salsa with crema and hot sauce