

BRUNCH MENU

Saturday & Sunday 10:30am – 4:30pm

CHILAQUILES DEL DIA *ask your server for today's preparation . half 9 / full 13*

BISCUITS AND GRAVY *buttermilk biscuits, sausage gravy and jalapeño rajas . 10*

BREAKFAST CAZUELA *housemade chorizo, scrambled eggs manchego cheese, fried potatoes, guacamole, fresh tomato salsa and house hot sauce served with tortillas . 14*

GRINGO BREAKFAST *two eggs any style, chorizo bacon, fried potatoes and housemade corn tortillas . 10*

***STEAK AND EGGS** *spice rubbed skirt steak with two eggs, charred tomatoes and fried potatoes . 18*

BUTTERMILK PANCAKES *with seasonal fruit compote and vanilla maple syrup . 10*

BREAKFAST BURRO *scrambled eggs, frijoles charros, queso oaxaca, roasted poblano rajas with fresh tomato salsa, crema and guacamole . 11*

MORNING COCKTAILS

SPICY MARIA *reposada, tomato, black pepper, maria mix, sangrita verde . 8*

BLOOD ORANGE MIMOSA *sparkling wine and blood orange juice . 8*

THE BEE'S KNEES *gin, fireweed honey, lemon, lavender bitters . 8*

BARRIO MICHELADA *carta blanca, salt, lime, sangrita verde, spicy maria mix, black pepper . 6*

**according to our good friends at the health department, raw or undercooked animal products may increase your risk of food borne illness, especially if you have certain medical conditions*