

Mother's Day Brunch

\$45 PER PERSON THREE COURSES

CAVA MIMOSAS MANGO, CASSIS, FRAMBOISE OR PEACH 14
MICHELADA 10 BLOODY MARIA 14 BLOODY MEZ 14 BLOODY MARY 14

Course One for the table

BRUNCH GUACAMOLE, CHIPS, SALSA CHOPPED EGG, SMOKED JALAPEÑOS, QUESO FRESCO, PUMPKIN SEEDS GF (V W/O EGG & QUESO)

Course Two choose one

COFFEE CAKE FRESH BERRIES, ANCHO BUTTER VG

SOPA DE LIMA (MEXICAN CHICKEN LIME SOUP) TORTILLAS, GREEN CHILE, TOMATO, SCALLIONS GF TUNA TOSTADA FRESH TUNA, AVOCADO, CASHEW SALSA MACHA, SESAME, SOY, CHERVIL*

DUCK CARNITAS TAMAL BUTTERNUT SQUASH, SPINACH, GOAT CHEESE, SALSA VERDE GF

CHORIZO, POTATO & CHEESE TAQUITO SALSA VERDE GF

SPRING SALAD FRESH LETTUCES, VINAIGRETTE V GF

Course Three choose one

HUEVOS RANCHEROS SUNNY EGGS, BLACKS BEANS, RANCHERO SAUCE, AVOCADO, CORN TORTILLAS GF
CHILAQUILES ROJOS CHIHAUHUA CHEESE, TORTILLAS, SALSA ROJOS, POACHED EGG GF VG
BRISKET HASH CONFIT BRISKET, POTATO, RED ONION, SALSA HABANERO, POACHED EGG, TORTILLAS GF
BAKED FRENCH TOAST FRESH BERRIES, WHIPPED CREAM, AGAVE SYRUP VG
FISH TACOS FRIED COD, PASILLA TARTAR SAUCE, PICKLED CABBAGE, CILANTRO GF

TACOS BOWLS SERVED WITH RICE, BLACK BEANS, SLAW, SALSA VERDE, SALSA ROJA GF
Choose POACHED EGGS / BRISKET SUADERO / CHICKEN / VEGGIE V / LAMB BARBACOA

Kids Menu

QUESADILLAS 14 (CHEESE, BRISKET OR CHICKEN)
KIDS BAKED FRENCH TOAST 14
SCRAMBLED EGGS WITH SIDE OF RICE 14
CHORIZO, POTATO & CHEESE TAQUITOS 14
MEXICAN CHOCOLATE MILK 6

GF = GLUTEN FRIENDLY VG = VEGETARIAN V = VEGAN

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.
*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.