



Brunch

THE MOST IMPORTANT MEAL OF THE WEEKEND

SATURDAY + SUNDAY | 11AM - 3PM

BOTANAS

HABANERO QUESO \$6

SALSA ROJA \$5

SALSA VERDE \$5

GUACAMOLE \$9

LOS CUATRO BUENOS \$22

NACHOS \$12

Black Beans, Queso, Pico, Pickled Red Onion, Cilantro, Crema

Add Protein:

Chicken+5, Bison+6, Steak+8, Shrimp+6, Carnitas+6

STREET CORN DIP \$12

Roasted Corn, Jalapeño, Red Onion, Cilantro, Queso Fresco, Tajin, Jalapeño Aioli

HATCH CHILE CHEDDAR CORNBREAD \$8

Salted Honey Butter

DOUGHNUT STICKS \$8

Chocolate Sauce & Dulce de Leche

SALAD

TACO SALAD \$15

Fried Flour Tortilla Bowl, Romaine, Black Beans, Corn, Pico, Red Onion, Jalapeño, Avocado, Queso Fresco, Crema. Choice of Dressing.

Dressing:

Jalapeño Ranch, Crema Mexicana, Jalapeño Lime Vinaigrette, Chipotle Crema, Serrano Cilantro Dressing, Roja Aioli

ENTREES

MIGAS \$14

Scrambled Eggs, Pico, Tortilla Strips, Potatoes, Jack Cheese, with Three Corn Tortillas

CHILAQUILES \$14

Tortilla Chips, Chicken, Salsa Verde, White Onion, Cilantro, Sunny Side Up Egg

HUEVOS RANCHEROS \$15

Rice, Tostada, Refried Black Beans, Carnitas, 2 Sunny Side Up Eggs, Pico, Pickled Red Onion, Queso Fresco, Cilantro

BIRRIA BREAKFAST BOWL \$16

Hatch Chile Cornbread, Beef Birria, Green Chile Sauce, White Onion, Pickled Fresno Chiles, Cilantro, Sunny Side Up Egg

AVOCADO TOAST \$12

Sourdough, Avocado, Street Corn Dip, Pepitas, Panela Cheese, Pickled Red Onion, Microgreens,

Add Egg+2

SIDES

FRUIT \$6

Seasonal Fruit Selection
Tajin, Lime Juice, Cilantro

POTATOES \$6

Fried Yukon Gold Potatoes,
Creamy Serrano Sauce,
Queso Fresco, Cilantro

REFRIED BLACK BEANS \$5

BLACK BEANS \$5

MEXICAN RICE \$5

SIDE SALAD \$5

SIDE STREET CORN \$5

Brunch

TACOS

ALL EGGS SCRAMBLED

POTATO & EGG \$5

Shredded Potatoes, Jack Cheese, Ranchero, Cilantro, Flour Tortilla

BACON & EGG \$5

Crumbled Bacon, Chipotle Crema, Queso Fresco, Pickled Jalapeño, Flour Tortilla

BLACK BEAN & EGG \$5

Refried Black Beans, Pico de Gallo, Sliced Avocado, Cilantro, Flour Tortilla *(DairyFree/Vegan w/o Egg)*

CHORIZO & EGG \$6

Chorizo, Avocado, Jalapeño Ranch, Queso Fresco, Red Onion, Cilantro, Flour Tortilla

CARNITAS & EGG \$6

Carnitas, Hatch Chile Sauce, Diced White Onion, Cilantro, Crumbled Pork Rinds, Flour Tortilla

DIABLO SHRIMP \$6

Green Onion, Spicy Chipotle Crema, Jack Cheese, Cilantro, Corn Tortilla

MOLE VERDE CHICKEN \$5

Red Onion, Corn, & Jalapeño Salsa, Cilantro, Corn Tortilla

FAJITA STEAK \$6

Flank Steak, Roasted Bell Peppers & Onions, Queso Fresco, Crema Mexicana, Avocado, Cilantro, Corn Tortilla

THE GRINGO \$5

Ground Bison, Roasted Corn, Romaine, Pico, Queso Fresco, Radish, Corn Tortilla

MRS. GREEN \$5

Refried Black Beans, Jack Cheese, Ranchero Sauce, Avocado, Romaine, Pico, Queso Fresco, Corn Tortilla

BURRITOS

EGG & POTATO \$10

Scrambled Eggs, Jack Cheese, Pico, Tortilla Strips, Potatoes, Crema, Topped With Pico, Queso Fresco, Cilantro

Add: Bacon+4, Steak+8, Chorizo+6, Carnitas+6

+ Side of Salsa Verde

BIRRIA \$17

Scrambled Eggs, Jack Cheese, Shredded Potatoes, Hatch Chili Sauce. Topped With White Onion, Cilantro

+ Side of Consommé

STEAK & EGG \$18

Scrambled Eggs, Steak, Jack Cheese, Salsa Roja, Pico. Topped With Green Onion

+ Side of Salsa Roja

BEAN & CHEESE \$14

Refried Black Beans, Jack Cheese, Mexican Rice Topped with Queso and Pico

BISON \$18

Ground Bison, Black Beans, Caramelized Onion, Jack Cheese. Topped with Spicy Ranchero, Queso Fresco, Cilantro

DESSERT

CHURROS \$8

House Dulce de Leche

BUTTERMILK TRES LECHES \$11

Topped with Dulce de Leche, Flaky Salt

VANILLA ICE CREAM \$5

MEXICAN COKE FLOAT \$8

500mL Coke, Vanilla Ice Cream