



BRUNCH MENU

•SERVED DAILY 'TIL 4•

Breakfast Taco | 5.75

scrambled egg, longhorn cheese, avocado crema + salsa quemada on a flour tortilla
•add chorizo +2

Migas Taco | 6.25

tortilla strips + sofrito scrambled egg w/salsa quemada, avocado crema, queso fresco, onion + cilantro on a flour tortilla

Breakfast Burrito | 11

scrambled eggs, peppers, onions, longhorn cheese, refried beans, rice, salsa verde, salsa quemada + avocado crema
•add chorizo +2

Chilaquiles Divorciados | 13

corn chips tossed in salsa roja + topped w/refried beans, salsa verde, queso fresco, pickled onion, avocado crema, house crema + fried eggs
•add chorizo +2

Huevos Rancheros | 13

house corn tortillas, fried eggs, ranchero sauce, refried beans, queso fresco + avocado

Papas con Chorizo | 13

fried eggs over griddled chorizo w/sweet potatoes, golden potatoes, poblanos + onions topped with queso fresco

Jalapeno Corn Cakes | 12

griddled corn + jalapeno pancakes served w/maple syrup + butter

Tres Leches French Toast | 13

brioche soaked in our own tres leches + cinnamon batter griddled + topped with seasonal berries

Griddled Corn Muffin | 4

fresh baked corn muffin griddled in butter + served w/house made guava jelly

•BRUNCH COCKTAILS•

Bloody Mary | 13

house infused veggie vodka + our own spicy bloody mary mix
*not vegan/vegetarian

Bloody Maria | 13.50

house infused veggie tequila + our own spicy bloody mary mix served with a spiced salt rim
*not vegan/vegetarian

Mimosa | 13

the classic sparkly brunch drink

Breakfast Margarita | 13

reposado tequila, elderflower, lime + grapefruit. the perfect morning cocktail

La Luna Rosa | 13.50

mezcal, grapefruit juice + grapefruit liqueur topped with sparkling rosé. brunch in a glass

*coffee + soft drinks available.
see our all day menu for
additional food + drink selections.*

ADD A FRIED EGG TO ANY
MENU ITEM
+1.50