

BRUNCH MENU

**Buñuelos -**

With cinnamon & sugar - \$5.00

**PANCAKES (HOUSE MADE)** - House-made Buttermilk pancakes sprinkled with powdered sugar and served with syrup on the side

1 pancake \$6.50 2 pancakes \$ 12.00

**FRENCH TOAST** - Topped with powdered sugar, served with syrup on the side.

½ order \$6.00 Full order \$ 11.00

**PINEAPPLE UPSIDE DOWN PANCAKES** - Pineapple & butter streusel. Served with hand whipped cream with coconut flakes & powdered sugar.

1 -pancake \$7.00 2 -pancakes \$ 13.00

**CALIFORNIA AVOCADO TOAST - \$11.25**

Avocado spread (avocado, tomato, lemon juice) bacon, poached egg, pickled onions, seasonal greens, balsamic vinaigrette, topped with cotija cheese.

**CHILE RELLENO - \$11.50**

Scrambled eggs, with cheddar cheese inside a pasilla pepper, topped with cabbage slaw, radishes and cotija cheese. Set on top of black bean puree with sour cream drizzle.

**BENEDICTS**

2 poached eggs, English muffin topped with house made hollandaise sauce. Served with house potatoes or side salad.

- Cochinita Pibil \$16.95
- Spicy Fried Chicken Benedict \$17.95
- Florentine (spinach) \$12.50
- Pork Belly Benedict \$17.95
- Blackened Shrimp Benedict -\$17.95
- California (bacon & avocado) - \$16.95

**OMELETS & EGG PLATES**

Served with House Potatoes or Salad and toast

**THE LUCHO Omelet-** Eggs, cochinita pibil caramelized onions and cheddar cheese **\$14.25**

**VEGGIE OMELET** - Eggs, seasonal veggies, tomatoes, caramelized onions & cotija cheese. **\$12.50**

**BACON, TOMATO & CHEDDAR OMELET** - Eggs, bacon, cheddar and tomatoes \$14.25

**2 EGGS ANY STYLE** - Eggs, choice of house potatoes or salad and toast choice **\$11.00**

Add a protein- \$3.50 each: bacon, sausage, cochinita pibil, chorizo, soy chorizo or chicken pibil

**BREAKFAST SANDWICH** - Egg, cheese and tomatoes; served on whole grain **\$8.00**

Add bacon or sausage \$3.50

**BREAKFAST BURRITO** - Home potatoes, eggs, cheddar cheese, homemade salsa. **\$8.75**

**Add a protein-** \$3.50 each: bacon, sausage, cochinita pibil, chorizo, soy chorizo or chicken pibil

**CHILAQUILES -HALF \$8.50 FULL \$12.00**

House made corn tortilla chips tossed in eggs, house tomato sauce, house habanero salsa, & cheddar cheese, topped with an egg over medium egg and cotija cheese.

**Add a protein-** \$3.50 each: bacon, sausage, cochinita pibil, chorizo, soy chorizo or chicken pibil Black beans or pico de Gallo \$1.50 Sour cream \$1.00

**SIDES**

Side Sour Cream -\$1.00

Side Avocado - \$ 3.50

Home potatoes - \$3.00

1 Egg any style- 2.50

Bacon (3 slices) \$5.50

Sausage: \$5.00

**SANDWICHES:** served with choice of French fries, side salad or coleslaw.

**Cochinita pibil- \$13.75**

Pork marinated in citrus juice, achiote paste and wrapped in banana leaves, then slow roasted. Served on a roll with pickled onions, cabbage slaw (cabbage, tomato, cilantro & lemon juice) and habanero aioli.

**Roasted Chicken Sandwich - \$12.75**

Chicken rubbed with achiote paste and lemon juice, then slow roasted. Served on a roll with pickled onions, cabbage slaw (cabbage, tomato, cilantro & lemon juice) and habanero aioli.

**Chicken Milanese - \$15.95**

Buttermilk dipped, black bean puree, avocado spread, cabbage slaw (cabbage, tomato, cilantro & lemon juice) and habanero aioli, served on a roll.

**SOUP:**

**Pozolé - \$12.00**

A traditional soup from Mexico made with hominy, pork shoulder, chilies, spices and garnished with cabbage slaw, onions chips & lime. Extra cabbage slaw: \$1.50

**ENTREES:**

**Empanadas - \$11.50 (2)** sautéed ground beef and caramelized onions, folded in a corn flour pastry, fried and topped with tomato salsa, habanero salsa and cotija cheese. Served with cabbage slaw.

**TOSTADA WITH SIDE SALAD - \$12.25**

1 Tostada topped with avocado spread (avocado, tomatoes and lemon juice), cabbage slaw and **cotija cheese**. Served with side salad tossed in our balsamic vinaigrette Topped with your choice of: Cochinita Pibil, Chicken Pibil, blackened shrimp (+1.00) or sautéed veggies.

## Beverages

**House Coffee - locally roasted by Abanico**

Hot or Iced \$3.50

Add a flavor shot( vanilla, caramel, raspberry or white chocolate) .50

**Mexican Coffee** (Cafe de Oja) -Hot or Cold \$4.50

Abanico Coffee, cinnamon, anise, clove, brown cane sugar & orange zest.

**This coffee is sweetened- please do not order if you do not like sweet coffee**

Iced or Hot Tea \$3.00

Hot Cocoa \$3.00

Orange Juice \$4.50

Apple Juice \$4.00

Housemade Lemonade \$4.00

Sparkling Water \$3.00

Canned Soda \$2.35 (Coke, Diet Coke)

**Drinks**

Mimosa \$9.75

Michelada \$9.25

Bloody Mary (soju)\$10.00

**Champagne (Brut)**

Glass \$9.00 Bottle \$23.00

**Mexican Beer \$5.25**