

**BRUNCH MENU - SATURDAY AND SUNDAY**

**\*Please carefully read our menu before ordering. Due to rising food costs, we can not remake dishes that are not our mistake. If you have any dietary restrictions, preferences or allergies let us know so we can help you with menu ingredients. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

**Buñuelos** - 4 doughnut like balls lightly coated in cinnamon sugar \$6.50 w/ honey drizzle \$7.50

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

1 pancake 7.75 2 pancakes 14.25

**FRENCH TOAST** - Topped with powdered sugar, served with syrup on the side. (Contains cinnamon )

½ order 7.50 Full order 14.25

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

1 -pancake 9.75 2 -pancakes 18.75

**BENEDICTS (contains Tapatio hot sauce)**

- 2 poached eggs, English muffin topped with house made hollandaise sauce. Choice of house potatoes or side salad.
- Cochinita Pibil 21.75
  - Florentine (spinach) 17.75
  - Blackened Shrimp Benedict -23.75
  - Spicy Fried Chicken Benedict -23.75
  - California (bacon & avocado) - 21.25

**CHILAQUILES -HALF 10.25 FULL 14.25**

NO SUBSTITUTIONS -NO OMITTS — ADDITIONS COME ON TOP

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- **\$5.75 each:** bacon, sausage, cochinita pibil, chicken pibil, chorizo, soy chorizo ,
- Black beans or pico de Gallo 1.75 Sour cream 1.75
- Avocado: 4.50
- Special: Beef Birria, cilantro & onions 8.25
- Carnitas: 6.75

**AVOCADO TOAST - 15.50**

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

**THE LINDA** - Egg white scramble with mushrooms, spinach & zucchini, avocado, pico de gallo, Lucho sauce (tomatoes, habanero & onions.& corn tortillas. 18.75 **(no substitutions)**

**CHILE RELLENO** - 16.75 (served with corn tortilla chips.) Scrambled eggs, 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.

**LUCHO Omelet-** Eggs, cochinita pibil (pork) caramelized onions, cheddar cheese & a side of Lucho sauce (tomatoes, habanero & onions. Served with home potatoes or salad, and toast. 19.25

**VEGGIE OMELET** - Eggs, seasonal veggies, tomatoes, caramelized onions & cotija cheese. Served with home potatoes or salad, and toast. 17.50

**BACON, TOMATO & CHEDDAR OMELET** - Eggs, bacon, cheddar & tomatoes. Served with home potatoes or salad, & toast 18.75

**2 EGGS ANY STYLE** - Eggs, choice of house potatoes or salad, and toast 13.75 **Add a protein-** 5.75 each: bacon, sausage, cochinita pibil, chorizo, or chicken pibil

**BREAKFAST SANDWICH** - Egg, cheese and tomatoes; 9.75 Add bacon or sausage 5.75

**BREAKFAST BURRITO** - Home potatoes, eggs, cheese, homemade salsa. 10.25. **(NO MEAT)**

**Add a protein- 5.75 each:** bacon, sausage, chicken pibil, cochinita pibil, chorizo, or soy chorizo.

Beef Birria 7.25. Carnitas 6.75 Add avocado 4.50

Side Sour Cream - 1.75

Side Avocado - 4.50

Home potatoes - 5.00

1 Egg any style- 3.25

Bacon (3 slices) 6.75

Sausage: 5.75

Side Beef Empanada, topped with salsa & cotija cheese: 7.75

Side French Fries: 4.75

Egg Whites : add 2.00

Gluten Free Bread 2.00

**SANDWICHES:** served with choice of French fries, side salad or coleslaw. (Sandwiches contain habanero aioli)

**Cochinita pibil-** 17.25

Pork marinated in citrus juice, achiote paste and wrapped in banana leaves, & slow roasted. Served on French baguette, pickled onions, cabbage slaw & habanero aioli.

**Roasted Chicken Sandwich -** 17.25

Chicken rubbed with achiote paste and lemon juice, then slow roasted. Served on French baguette, pickled onions, cabbage slaw & habanero aioli.

**Tuna Salad Sandwich -** 17.25

Albacore tuna (celery, onions, capers, mayonnaise & lemon juice) lettuce and tomato, served on a French roll.

**Spicy Fried Chicken Sandwich -** 17.50

Spicy fried chicken, avocado, habanero aioli, lettuce & tomato on a seeded brioche.

**Pozolé -** 15.50

A traditional soup from Mexico made with hominy, pork shoulder, chilies, spices and garnished with cabbage slaw, onions, chips & lime. Extra cabbage slaw: 2.00

**Empanadas -** 15.75 (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 -** 15.25

1 Tostada topped with avocado spread (avocado, tomatoes and lemon juice), cabbage slaw and cotija cheese. Served with spring mix salad tossed in our honey balsamic vinaigrette

Topped with your choice of: Cochinita Pibil, Chicken Pibil, or sautéed veggies (vegan No Cheese)  
Blackened Shrimp +2.25. Carne Asada +2.25

**Beverages**

**House Coffee - Refills In House only please**

Hot or Iced 4.75

Add a flavor shot - +1.00. Add Oat milk +.75

**Mexican Coffee (Cafe de Olla) NO Refills -**5.75

House Coffee, cinnamon, anise, clove, brown cane sugar & orange zest. Add Oat milk +.75

**This coffee is sweetened- please do not order if you do not like sweet coffee - we can not trade out for regular.**

Iced or Hot Tea 3.75

Hot Cocoa 4.25. add whip .75

Orange Juice 5.95

Housemade Lemonade 5.25

Arnold Palmer 5.75

Sparkling Water 3.00

Canned Soda 3.50

Jarritos \$5.00

**Bottled Beer 5.75**

Modelo Especial

Modelo Negra

Pacifico

Corona

**Bloody Mary-** 11.00 Bloody Mary mix (house-made), Vodka (40%)/ sake 60% blend) rimmed with Tajin (Mix made with clamato; contains clam juice.)

**Bloody Maria** 11.00 - (spicy) Bloody Mary mix (house-made), tequila(40%)/sake 60% blend) (Mix made with clamato; contains clam juice.)

**Canned Cocktails by Sabe. 10.50  
60/40 blend**

**-Margarita on the rocks**  
tequila(40%)/sake 60% blend by SABA

**-The Mule by SABA** - The Mule is made from ginger beer, vodka & lime juice.

**Paloma** - 60% sake / 40% tequila.

**Champagne**

**Wycliff Brut California Sparkling Wine**

Glass 9.50 Bottle 26.00

**Mimosa** 10.25 (6 oz of Sparkling wine & 2 oz of OJ.)

**Michelada** 10.75 - (spicy) Bloody Mary mix (house-made), rimmed with Tajin, & served with beer of your choice. (Mix made with clamato witch contains clam juice.)

**Allergy Statement:** please be aware that our food may contain or come in contact with common allergens, such as dairy, eggs, wheat, soybeans, cinnamon, fish, shellfish, wheat, mango, onions etc. Please alert us of any food allergies you may have, however while we take steps to minimize risks and safety to handle the foods that contain potential allergens, please be advised that cross contamination may occur. If you have a sever life threatening allergies to any of the above allergens we can not safely recommend any dish on the menu.