



BRUNCH MENU

Buñuelos -

With cinnamon & sugar - \$5.00 Honey Glazed - \$6.25 With Chocolate Sauce -\$7.00

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.

 $\frac{1}{2}$ 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
- California (bacon & avocado) \$16.95
- Florentine (spinach) \$12.50

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. **\$8.25**

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.

Tuna Salad Sandwich - \$12.25

Albacore tuna (celery, onions, capers, mayonnaise and Dijon mustard) lettuce and tomato, served on a roll.

Chicken Milanesa - \$ 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 - \$11.00

A traditional soup from <u>Mexico</u> made with <u>hominy</u>, 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 spring mix salad tossed in our honey balsamic vinaigrette

Topped with your choice of: Cochinita Pibil, Chicken Pibil, blackened shrimp (+1.00) or sautéed veggies.