

## 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** - A doughnut like ball lightly coated in cinnamon sugar 5.75

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

1 pancake 7.25 2 pancakes 13.75

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

½ order 6.75 Full order 12.25

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

1 -pancake 9.00 2 -pancakes 17.50

### 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 19.25
- Florentine (spinach) 15.75
- Blackened Shrimp Benedict -20.75
- Spicy Fried Chicken Benedict -20.75
- California (bacon & avocado) - 19.25

### CHILAQUILES -HALF 9.25 FULL 13.75

(NO SUBSTITUTIONS PLEASE)

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- 4.75 each: bacon, sausage, cochinita pibil, chicken pibil, chorizo, soy chorizo ,  
Avocado 4.25

Black beans or pico de Gallo 1.50 Sour cream 1.50  
Special: Beef Birria 7.25 Carnitas 6.25

Side Sour Cream -1.50  
Side Avocado - 4.25  
Home potatoes - 4.25

1 Egg any style- 2.75  
Bacon (3 slices) 6.75  
Sausage: 5.75

### OMELETS & EGG PLATES

#### AVOCADO TOAST - 15.25

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

**THE LINDA** - Egg white scramble with mushrooms, spinach & zucchini, avocado, pico de gallo, Lucho sauce (tomatoes, habanero & onions.& corn tortillas. 18.50  
(no substitutions )

#### CHILE RELLENO - 15.25 (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. 17.25

**VEGGIE OMELET** - Eggs, seasonal veggies, tomatoes, caramelized onions & cotija cheese. Served with home potatoes or salad, and toast. 15.75

**BACON, TOMATO & CHEDDAR OMELET** - Eggs, bacon, cheddar & tomatoes. Served with home potatoes or salad, & toast 17.25

**2 EGGS ANY STYLE** - Eggs, choice of house potatoes or salad, and toast 12.75 **Add a protein-** 4.75 each: bacon, sausage, cochinita pibil, chorizo, or chicken pibil

**BREAKFAST SANDWICH** - Egg, cheese and tomatoes; 9.25  
Add bacon or sausage + 4.75

**BREAKFAST BURRITO** - Home potatoes, eggs, cheese, homemade salsa. 9.50

**Add a protein-** 4.75 each: bacon, sausage, chicken pibil, cochinita pibil, chorizo, or soy chorizo.  
Beef Birria 7.25. Carnitas 6.25

Side Beef Empanada, topped with salsa & cotija cheese: 7.50  
Side French Fries: 4.00  
Side Fruit: 6.00

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

**Cochinita pibil-** 15.75

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 -** 15.75

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

**Pozolé -** 14.25

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 -** 14.25 (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.

**Chicken Milanese -** 16.75

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

**Spicy Fried Chicken Sandwich -** 16.75

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

**TOSTADA WITH SIDE SALAD -** 14.25

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 +2.00. Carne Asada +2.00

**Beverages**

**House Coffee -** (refills to in house only, we do not refill to take it to go.)

Hot or Iced 4.25

Add a flavor shot (vanilla, caramel, or hazelnut

Add Oat milk +1.00

**Mexican Coffee (Cafe de Olla)** NO Refills -Hot or Cold 5.25 House Coffee, cinnamon, anise, clove, brown cane sugar & orange zest. Add Oat milk +1.00

**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 3.25

Hot Cocoa 4.00. add whip .50

Orange Juice 5.95

Housemade Lemonade 5.00

Arnold Palmer 5.50

Sparkling Water 3.00

Canned Soda 3.50

**Bottled Beer 5.75**

Modelo Especial

Modelo Negra

Pacifico

Corona

**Michelada** 10.50 - (spicy) Bloody Mary mix (house-made), rimmed with Tajin, & served with beer of your choice. (Mix made with clamato witch contains clam juice.)

**Bloody Mary-** 10.50 Bloody Mary mix (house-made), Vodka (40%)/ sake 60% blend)rimmed with Tajin (Mix made with clamato witch contains clam juice.)

**Bloody Maria** 10.50 - (spicy) Bloody Mary mix (house-made), tequila(40%)/sake 60% blend) (Mix made with clamato which contains clam juice.)

**Canned Cocktails by Sabe**

**Grapefruit Paloma 9.95 Sake infused with blanco tequila & vodka / sake blend.**

**Margarita on the rocks 9.95**  
Blanco Tequila 40% / 60% by SABE

**The Mule by SABE 9.95 -** The Mule is made from ginger beer, vodka & lime juice. (Canned )

**Champagne**

**Wycliff Brut California Sparkling Wine**

Glass 9.50 Bottle 24.00

**Mimosa** 10.00 (6 oz of Sparkling wine & 2 oz of OJ.)

**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.