



# BRUNCH

SATURDAY & SUNDAY 11 AM - 3 PM



## PLATILLOS

### OMELETTE MEXICANO

Chorizo, pico de gallo, and cheddar-filled omelette topped with ranchero sauce, crema fresca, queso fresco, and fresh avocado slices. Served with black beans.

### STEAK CON EGGS

Grilled arrachera steak served with chilaquiles verdes, topped with two sunny-side eggs, black beans, queso fresco, and fresh avocado slices.

### CDMX MOLLETES

Crispy toasted bolillo topped with creamy refried beans, melted Oaxaca cheese, and seasoned chorizo, finished with fresh pico de gallo and sliced avocado.

### PANCAKES DE ELOTE

Sweet, fluffy corn pancakes stacked high and topped with fresh fruit, rich lechera, and a light dusting of powdered sugar.

### MIGAS DE BRISKET

Scrambled eggs, brisket, tortilla chips, chorizo beans, Oaxaca mix, Mexican potatoes. Choice of tortillas.

### CHILAQUILES DE CHORIZO

Crispy tortilla chips tossed in house red salsa, mixed with scrambled eggs, and topped with savory chorizo, crema fresca, queso fresco, and fresh avocado slices.

### ELOTE AVOCADO TOAST

Crispy toasted bread layered with house guacamole and our signature elote, topped with a sunny-side egg, crema fresca, queso fresco, and Tajin.

### BIRRIA BURRITO

Flour tortilla filled with eggs, birria beef, chorizo, and melted Oaxaca cheese, finished with fresh avocado, onions, and cilantro. Served with a side of consommé.

## COCKTAILS

### MIMOSA

Choice of juice: orange, cranberry, or pineapple.

### BLOODY MARY

Blue Weber vodka shaken with our house-made mix, finished with olives.

### OJO MEXICANO

Licor 43 blended with Patrón XO and Espolón Reposado for a bold, smooth finish.

### CARAJILLO

Licor 43 shaken with fresh espresso for a rich, smooth finish.

### PAJARETE

A smooth blend of Bozal Ensemble and Espolón Reposado with warm cinnamon and chocolate liqueur, creating a rich, smoky finish.

## SIDES

THREE BACON SLICES

FRESH FRUIT

GANSITO ICE CREAM

TWO SCRAMBLED EGGS

### CAFE BESOS

Fresh espresso shaken with Weber Ranch vodka for a rich, velvety martini with a smooth finish.

### LEGIT MICHELADA

Our house-made mix paired with your choice of beer.

### SKINNY SMASH

Skinny frozen margarita made with fresh muddled fruit for a light, refreshing finish.



Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# Lonche

MONDAY-FRIDAY UNTIL 3PM

## #1 ENCHILADAS DEL SOL

*Cheese enchiladas topped with ranchero sauce, a fried egg, and skirt steak. Served with white rice and black beans.*

## #2 VERDES DE POLLO

*Pulled chicken in tomatillo sauce, topped with lettuce, tequila crema, queso fresco, and Oaxaca cheese. Served with corn relish, white rice, and black beans.*

## #3 SOPA Y ENCHILADA

*Cheese enchiladas topped with chili con carne. Served with tortilla soup and lime green rice.*

## #4 TACOS DE ASADA

*Skirt steak sautéed with onions and serranos. Served with blue corn tortillas, queso fresco, avocado, cilantro rice, and charro beans.*

## #5 COMBO FAJITAS

*Skirt steak and chicken fajita with sautéed onions. Served with potato wedges, pico de gallo, guacamole, charro beans, cilantro rice, and flour tortillas.*

## #6 QUESADILLAS

*Oaxaca and jack cheese melted with skirt steak and chicken fajita. Served with sour cream and guacamole.*

## #7 NACHOS DE FAJITA

*House-made tortilla chips topped with Oaxaca and jack cheese, fajita chicken, and skirt steak. Finished with avocado, pico de gallo, and jalapeños.*

## #8 TACO SALAD

*Crisp flour tortilla shell filled with romaine, cilantro rice, seasoned picadillo beef, avocado slices, pico de gallo, and cheddar cheese.*

## #9 CHIMI

*Ground beef topped with Oaxaca and jack cheese, finished with ranchero sauce. Served with black beans, white rice, and guacamole.*

## #10 POLLO CON CHAMINOES

*Grilled chicken with mushrooms and poblano peppers sautéed in chipotle crema. Served with white rice, chorizo beans, and pico de gallo.*

## #11 CAMARONES AL AJO

*Jumbo shrimp sautéed in garlic wine sauce with pico de gallo and cherry tomatoes, white rice, sautéed vegetables, avocado & charro beans.*

## #12 CHILLE RELLENO

*Roasted poblano stuffed with Ground beef, Oaxaca & Monterey Jack cheese, ranchero sauce, white rice, black beans.*

## PARA TOMAR

### SOFT DRINKS

*Coke, Diet Coke, Sprite, Dr, Pepper*

### FRESH DRINKS

*Sweet Tea, Unsweet Tea, Arnold Palmer, Lemonade.*

## HAPPY HOUR

MON-FRI

2PM-6PM

THURSDAY ALL DAY.

