



## BRUNCH

Include a **COMPLIMENTARY** Mimosa or Bloody Maria.

### CRAB CAKES BENEDICT\*

Poached eggs on crab cakes topped with chipotle-wine hollandaise sauce, crumbled bacon and queso fresco 14.49

### NEW TOSTAR DE FRANCÉS

French toast topped with blueberries and strawberries, served with maple syrup and Mexican brandy butter 10.29

### CHORIZO CON HUEVOS\*

Scrambled eggs with Mexican sausage 10.99

### MIGAS CON HUEVOS\*

Scrambled eggs with jalapeños, bacon and sautéed tortillas 10.99

### NEW HUEVOS DIVORCIADOS

Corn pancake topped with two eggs, one with guajillo sauce and the other with tomatillo sauce 11.29

### HUEVOS RANCHEROS\*

Traditional egg dish topped with ranchera sauce 10.99

### CHICKEN FAJITA OMELET\*

Fajita chicken, peppers, onions and cheese with chile de arbol sauce 11.99

### SPINACH & ARTICHOKE OMELET\*

Artichoke hearts, spinach, peppers, mushrooms and cheese with poblano sauce 11.29

### CHILAQUILES

Chicken with sautéed tortillas in tomatillo salsa, topped with two fried eggs 10.99

### ASADA Y HUEVOS\*

Grilled steak with marinated onions and chimichurri sauce. Served with two eggs with guajillo sauce 13.99

## Aperitivos, SOPAS y ENSALADAS

### TOP SHELF GUACAMOLE • ▲ ■

Made fresh at your table, serves two to four 10.29

### QUESADILLAS AL CARBON

Chicken fajita 11.79 Beef fajita 12.29

### AHI TUNA TACOS\* • ▲

Mini-crispy tacos with sushi cut ahi tuna, chipotle aioli, jicama slaw and guacamole 9.99

### NACHOS AL CARBON

Chicken fajita 12.29 Beef fajita 12.79

### QUESO LAREDO ▲

Queso with taco meat and pico de gallo 9.99

### CHILI CON QUESO

Bowl 8.29 Cup 7.29

### CEVICHE\* ▲

Shrimp, scallops and fish marinated in lime juice 9.49

### ENSALADA DE CILANTRO Y POLLO ▲

Fajita chicken with black beans, red pepper, monterey jack cheese and avocado with cilantro-lime dressing 12.49

### ENSALADA DE MANGO Y POLLO ▲

Chicken and mango with jicama, seasoned pumpkin seeds, grapes, mint and queso fresco with honey vinaigrette 13.29

### NEW ENSALADA DE CAMARON Y FRESA ▲

Grilled shrimp, strawberries, jicama, pineapple, avocado, roasted walnuts and queso fresco with tropical ginger vinaigrette 13.99

### SOPA DE TORTILLA

Bowl 6.99 Cup 4.99

## TAQUERIA

### TACOS DE FAJITA

Beef with queso fresco, avocado and sour cream drizzle 10.79

### TACOS DE BARBACOA

Slow-roasted brisket with marinated onions, monterey jack cheese and cilantro 10.79

### TACOS DE POLLO

Fajita chicken with avocado, pico de gallo, queso fresco and poblano drizzle 9.99

### TACOS DE PESCADO •

Mahi Mahi, marinated vegetables, queso fresco and chipotle aioli 10.99

## Enchiladas

### ENCHILADAS

Beef, chicken, or cheese ■ three 12.99 two 10.99

### ENCHILADA VERACRUZ •

Stuffed with chicken, spinach and monterey jack cheese topped with tomatillo sauce, vinaigrette marinated vegetables, and queso fresco 10.99

### ENCHILADA DE AVOCADO ■

Avocado and artichoke enchilada topped with tomatillo sauce on bed of spinach 9.99

### ENCHILADA DE ESPINACA ■

Sautéed spinach, monterey jack cheese and mushroom enchilada topped with sour cream poblano sauce 9.99

## ESPECIALIDADES

### FAJITAS

Chicken 14.99 Beef 16.29 Combination 15.99

### ASADA Y ENCHILADA\*

Grilled steak with marinated onions and chimichurri sauce. Served with a cheese enchilada 14.99

### PESCADO DEL DÍA •

Featuring a fresh fish, ask your server for today's selection 14.29

### POLLO CHIPOTLE ▲

Grilled chicken breast topped with chipotle-wine sauce and melted monterey jack cheese 12.49

### POLLO MANGO MOLE

Grilled chicken with mango mole sauce and toasted pine nuts 13.99

### TORTA DE CARNITAS\*

Griddle baked sandwich with slow-roasted pork, fried egg, apricot spread and goat cheese 13.99

## POSTRES

### MEXICAN APPLE PIE •

Sizzled in Mexican Brandy Butter and topped with your choice of cinnamon or vanilla ice cream 6.99

### FLAN ▲

Mexican custard with caramel sauce and a hint of Cointreau 6.49

### MANGO TRES LECHES

Creamy vanilla cake with mango cream sauce 6.99

### MEXICAN BROWNIE •

With pecans and walnuts on a sizzling skillet with Mexican Brandy Butter and vanilla or cinnamon ice cream 6.99

• SIGNATURE dish

■ VEGETARIAN dish

▲ GLUTEN-FREE dish

\*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Steak, eggs & seafood are available cooked to order and may be served undercooked. Ceviche is served raw. Please direct any food allergy concerns to the manager prior to placing your order.