## BRUNCHMENU

## **BRUNCH COCKTAILS**

<b>TROPICAL MIMOSA</b> Sparkling wine   orange juice   apple juice   passion fruit puree	3
CANCUN'S MICHELADA  Cazadores reposado   Clamato   lime juice   ojo rojo mix    Chamoy-Tajin rim   your choice of Mexican bottle beer	12
REGINA GEORGE  Tito's vodka   sparkling wine   cinnamon syrup   cranberry juice   lime juice   pink glitter dust	11
PALOMA Cazadores reposado   sparkling wine   lime juice	10

Cazadores reposado   sparkling wine   lime juice   blossom sour   agave syrup   Squirt soda	10
BRUNCH TACOS	
BACON, EGG, & CHEESE Scambled eggs   bacon   cheese   pico de gallo	3.50
CHORIZO & EGG Scambled eggs   chorizo   crispy cheese   pickled onion   cilar	<b>3.50</b> ntro
MACHACA Scambled eggs   braised beef   cheese   onion + cilantro	4.50
DDINCH ENTDÉES	

BRUNCH ENTREES	
OMELET RANCHERO © © Sautéed mushrooms, spinach, onion, and cilantro. Smother with entomatada sauce. Topped with avocado, Cotija chees and Cherry tomatoes. Served with mixed greens.	
CAN-TASTIC CHILAQUILES®  Corn tortillas tossed in sauce and cheese, on a black bean puree base, stacked up with pico de gallo, crema, guacamole, pickled onion, fried egg** and Cotija cheese.  PICK: SUIZA SAUCE OR ENTOMATADA SAUCE  ADD: GRILLED CHICKEN - 5.00   GRILLED STEAK** - 6.00	11.95
SOPES DIVORCIADOS  Two corn masa cakes filled with black bean puree, pulled pork carnitas and fried eggs**. One smothered with suiza sauce, and the other with entomatada sauce. Topped with bacon bits, pickled onion and Cotija cheese.	13.95

## SIZZLIN' ASADA & HUEVOS Grilled steak\*\*, crispy French fries, sweet plantains and 20.95 two fried eggs\*\* sitting on a bed of melted crispy cheese, topped with Cherry tomatoes.