

## Brunch Menu <u>Main</u>

Main	
Crab Cakes Benedict poached eggs on crab cakes topped with chipotle-wine hollandaise sauce, crumbled bacon and queso fresco	\$14.49
<b>Tostar De Francés</b> 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
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
<u>Aperitivos, Sopas Y Ensaladas</u>	
Top Shelf Guacamole** made fresh at your table, serves two to four	\$10.29
Quesadillas Al Carbon	Chicken Fajita <b>\$11.79</b> Beef Fajita <b>\$12.29</b>
Ahi Tuna Tacos* ** mini-crispy tacos with sushi cut ahi tuna, chipotle aioli, jicama slaw and guacamole	\$9.99
Nachos Al Carbon	Chicken Fajita <b>\$12.29</b> Beef Fajita <b>\$12.79</b>
Queso Laredo queso with taco meat and pico de gallo	\$9.99
Chili Con Queso	Bowl <b>\$8.28</b> Cup <b>\$7.29</b>
Ceviche*	\$9.49
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shrimp, scallops and fish marinated in lime juice

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
Ensalada De Camaron Y Fresa grilled shrimp, strawberries, jicama, pineapple, avocado, roasted walnuts and queso fresco with tropical ginger vinaig	<b>\$13.99</b> grette
Sopa De Tortilla	Bowl <b>\$6.99</b> Cup <b>\$4.99</b>
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
<b>Tacos De Pollo</b> 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 (vegetarian)	Three <b>\$12.99</b> Two <b>\$10.99</b>
Enchilada Veracruz** stuffed with chicken, spinach and monterey jack cheese topped with tomatillo sauce, vinaigrette marinated vegetable	<b>\$10.99</b> es, and queso fresco
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
<u>Especialidades</u>	
<b>Fajitas</b>	Chicken <b>\$14.99</b> Beef <b>\$16.29</b> Combination <b>\$15.99</b>
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
<b>Torta De Carnitas*</b> griddle baked sandwich with slow-roasted pork, fried egg, apricot spread and goat cheese	\$13.99

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

Pricing and availability subject to change.

\*consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of food borne 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. \*\*signature Dish

## **Postres**