

Brunch

Botanas

QUESO DIP \$10.95

Mexican cheeses, pico de gallo, served with tortilla chips

TAQUITOS \$10.95

DORADOS

Mixture of potato & Mexican chorizo, crispy corn tortilla, black beans, pico de gallo, crema fresco, topped with queso fresco

GUACAMOLE \$10.95

CLÁSICO

Hass avocados, lime juice, jalapenos, cilantro, onions, tomatoes, served with totopos
+ Add tostones \$5.00

CHICKEN WINGS \$11.95

Buffalo-Chipotle honey sauce, blue cheese dip, crunchy vegetables

GUACAMOLE ROJO .. \$12.95

Classic guac infused with chipotle topped with queso fresco, served with totopos

FRIED CALAMARI \$13.95

Golden fried calamari rings served with homemade chipotle aioli

Ensaladas

ORGANIC QUINOA SALAD \$15.95

Green kale, tomatoes, onions, corn, asparagus, beets, toasted walnuts, dried cranberries, shaved Asiago cheese & our house sherry vinaigrette

+ Chicken \$4.00, Beef \$4.50, Shrimp \$6.00, Salmon \$8.00

CESAR SHELL SALAD \$15.95

Mix greens, Cesar dressing, grated parm cheese served on a open clam taco shell with grilled chicken

+ Shrimp \$6.00, Salmon \$8.00

BAJA COBB SALAD \$15.95

Mixed greens, grape tomatoes, boiled egg, avocado, grilled corn, red onion, poblano pepper, queso fresco, Mexican chorizo & citrus dressing

+ Chicken \$4.00, Beef \$4.50, Shrimp \$6.00, Salmon \$8.00

Eggs

CARNITAS BENEDICT \$15.95

Poached eggs, slow roasted pork, English muffin, chipotle hollandaise sauce, served with papas de casa

STEAK AND EGGS \$15.95

Two eggs prepared any style with a petite 5 oz. skirt steak. Toasted white or wheat, side salad or country potatoes

OMELET \$15.95

Made with your choice of three toppings, bacon, sausages, ham, cheddar cheese, peppers, onions, tomatoes, mushrooms, spinach, kale, Swiss, American, cheddar cheese. Toasted white or wheat, side salad or country potatoes

+ \$0.50 per extra topping

AVOCADO TOAST \$15.95

Ripened avocado spread, 7-multigrain bread, topped with grape tomatoes, queso fresco served with organic mixed greens, fried egg topped with a sparkle of red pepper flakes

BREAKFAST BURRITO \$15.95

Three eggs scrambled, onions, peppers, Mexican chorizo, queso fresco wrapped in a white flour tortilla. Choice of side salad or country potatoes

+ Avocado \$2.00, side bacon \$3.50, sausage \$3.50, turkey bacon \$3.00, turkey sausage \$3.00

EGGS ANY STYLE \$15.95

3 eggs any style with your choice of bacon, ham, turkey sausage or sausages. Choice of toast, side salad or country potatoes

+ Side bacon \$3.50, sausage \$3.50, turkey bacon \$3.00, turkey sausage \$3.00

ROMPOPE FRENCH TOAST \$15.95

French toast, rompopo sauce, fresh berries, fresh whipped cream

+ Side bacon \$3.50, sausage \$3.50, turkey bacon \$3.00, turkey sausage \$3.00

Sandwiches

ALL SANDWICHES EITHER SERVED WITH FRENCH FRIES OR SALAD

BREAKFAST BURGER \$14.95

Fried egg, tomato, sautéed onions, pickle, fries,
Boston bib lettuce served on brioche bun
+ Cheese \$1.00, mushrooms \$1.00, bacon \$2.50, avocado
\$2.00.

CHICKEN AND WAFFLES \$15.95

Seasoned chicken strips served over Belgium waffles

CHURRASCO PANINI \$15.95

Arugula, cheddar cheese, grilled mushrooms,
avocado, garlic aioli on Ciabatta hero

GRILLED VEGETABLE PANINI \$15.95

Avocado, seasonal vegetables, low fat muenster
cheese, and a pesto verde spread on a ciabatta bread

GRILLED CHICKEN PANINI \$15.95

Sun dried tomatoes, baby Arugula, provolone and
pesto verde spread on a ciabatta bread



Taco Trio

MIX OR MATCH YOUR TACO PLATTER WITH THREE TACOS TO CHOOSE FROM. ALL TACOS TOPPED WITH CILANTRO AND ONIONS.

MEXICAN CHORIZO \$15.95 / Chorizo

FISH / PESCADO \$15.95

Topped with a pineapple salsa

SHRIMP / \$15.95 Camarones

Topped with a pineapple salsa

CHICKEN / Pollo \$15.95 asado

PORK CONFIT / \$15.95 Carnitas

GRILLED BEEF / \$15.95 Carne asada

VEGETARIAN / \$15.95 Vegetariano

SPICY PORK MEAT/ .. \$15.95 Enchilada

AL PASTOR \$15.95

Spiced pork with grilled
pineapple bits

Drinks

BLUE AGAVE \$4 LEMONADE

+ \$0.50 FOR FLAVORED LEMONADES

Michelada \$8

Spicy Mexican tomato mix,
Tecate cerveza

PINA COLADA \$13

GUAVA LAVA \$13

Bacardi Superior, guava, house
grenadine, club soda

MOJITO \$13

+ \$1.00 Passion, Guava, Strawberry,
Mango, Coconut

EL CAZADOR (BLANCO \$13 CLASSIC)

Milagros silver, fresh lime,
Cointreau, agave

JUQUILA \$14

Herradura Añejo, cointreau,
fresh lime, agave

LA PASION \$14

Herradura Silver, passion fruit,
house grenadine, prosecco

EL MEZCALERO \$14

Vida, fresh lime, agave,
Cointreau

PALOMA \$14

Cazadores Reposado, fresh
lime, house grenadine, Jarritos
grapefruit, spiced salt rim

CALIENTE MARGARITA \$15

Jalapeño Tequila, fresh lime
juice, agave, triple sec

LOS COMPADRES \$16

El Jimador Añejo, Buffalo Trace
Bourbon, orange zest, house
grenadine, passion fruit, fresh
lemon

SANGARITA \$16

Milagros classic frozen
margarita, house red sangria

BOTTOMLESS \$20.95

Add 1-½ hours of bottomless margarita, sangria, mimosa or bloody Mary, plus coffee or tea with the purchase of an entrée.