



BREAKFAST MENU

SATURDAY + SUNDAY // 10 AM - 2 PM



◇◇ DOUGHNUTS ◇◇

Made fresh and sprinkled with cinnamon sugar and local honey - \$3.00

◇◇ ADD-ON'S ◇◇

SIDE OF BACON (3 PC.) - \$2.00

BUTTERMILK BISCUIT WITH CRANBERRY JELLY- \$1.75

HASH BROWNS- \$2.00

FRESH BERRY CUP- \$3.00

A LA CARTE' EGG- \$1.50

◇◇ COCKTAILS + BEVERAGES ◇◇

BOTTOMLESS MIMOSA - \$13.00

BOTTOMLESS MARGARITA MIMOSA - \$14.00

BOTTOMLESS FRUIT MIMOSA - \$14.00

CT BLOODY MARY - \$8.00

MEXICAN COFFEE - \$8.00

(Tequila Blanco, Mocha Bacanora, Breve coffee, whipped cream, and spiced cocoa powder)

FRESH ORANGE JUICE - \$3.25

FRESHLY BREWED BREVE COFFEE - \$3.00



BREAKFAST MENU

SATURDAY + SUNDAY // 10 AM - 2 PM

◇◇◇ ENTREES ◇◇◇

CHILAQUILES - \$9.00

This traditional Mexican breakfast starts with our corn tortilla chips simmered in a red salsa, braised chicken, onion, jalapeno and queso fresco; topped with a fried egg and fresh cilantro

BREAKFAST SANDWICH - \$6.50

Fried egg, crisp bacon, aged white cheddar, fresh tomato, avocado and shredded lettuce served on a freshly baked buttermilk biscuit

SPICY BREAKFAST SANDWICH - \$7.50

Roasted Jalapenos and spicy aioli add heat to our Breakfast Sandwich

PORK BELLY HASH - \$8.00

Crisp pork belly, onions, peppers and potatoes; topped with Queso fresco and a fried egg

CREAM CHEESE AND BERRY CREPES (2) - \$5.50

Filled with fresh blueberries, sliced strawberries and organic agave nectar; Topped with powdered sugar

BISCUITS AND CHORIZO GRAVY (2) - \$6.00

Freshly baked buttermilk biscuits topped with our chorizo black pepper gravy

◇◇◇ BREAKFAST TACOS ◇◇◇

EL MEXICANO - \$5.00

House-made chorizo, fried tots, frittata, aged white cheddar & diced tomato in a flour tortilla

BACON & EGGS - \$5.25

Crispy pork belly, frittata, fried tots, aged white cheddar & marinated heirloom tomato salad in a flour tortilla -

STEAK & EGGS- \$5.50

Adobo-grilled beef tenderloin, fried tots, frittata, & aged white cheddar in a flour tortilla

MIGAS - \$4.50

Scrambled eggs, fried tortilla strips, aged white cheddar, fresh pico de gallo and cilantro in a flour tortilla