

~ BRUNCH~

CAFÉ Y TÉ

Locally roasted, fair –trade, organic coffee

JOE VAN GOGH SEA TURTLE BLEND, OR JV DECAF french press cup 3.

TWO LEAVES & A BUD TEA organic air – trade boutique tea 3.5

Earl Grey bergamot flavored, black tea **Bai Mu Dan** classic white tea

Chamomile delicious flowers **Tropical Green** traditional sencha

Assam Breakfast bold, black leaf

BRUNCH COCKTAILS

BLOODY MARY vodka, spiced tomato juice, jalapeno rajas, green olive 6.

BLOODY MARIA tequila, spiced tomato juice, jalapeno rajas, green olive 6.

MIMOSA prosecco and orange juice 7.

HIBISCUS MIMOSA prosecco, hibiscus, orange juice 7.

SALTY DOG vodka , grapefruit juice, citrus-salt rim 7.

SPRING SPRITZ aperol, prosecco, grapefruit juice 7.

TIPSY TEA absolute citron vodka, freshly brewed sweet tea 8.

SHOT & A DRAFT luna azul blanco , draft beer of your choice 8.

BREAKFAST TACOS

soft corn tortillas, rice, beans, house made jalapeño escabèche

VIENTRE DE CERDO slow braised pork belly, chipotle mojo, scrambled eggs, artisan jack cheese, pico de gallo, guacamole, crema 11.

CHORIQUESO house-made chile-guajillo spiked chorizo, scrambled eggs, artisan jack cheese, avocado- tomatillo salsa, crema 11.

TOCINO applewood smoked bacon, scrambled eggs, jack, queso cotija, salsa verde , pico de gallo, crema 10.

RAJAS POBLANAS slow-roasted chile poblano, sweet onion, scrambled eggs, queso fresco, guacamole, pico de gallo, crema 9.

SETAS A LA DIABLA stewed portabella mushroom, in a “devilish” salsa of chiles pasilla & ancho, scrambled eggs, queso fresco, crema 9.

PASTOR de PUERCO chile rubbed pork & pineapple, sweet onion, scrambled eggs, guacamole, pico de gallo, crema 11.

CLASSICOS ~ classic brunch specialties

CHILAQUILES VERDES corn tortillas simmered in a tomatillo-jalapeno verde, chopped onion, pulled chicken, crema, queso, two OE eggs, black beans 11.

BISTEC CON HUEVOS grilled tequila-marinated skirt steak, spring onions, roasted jalapeno, papas con rajitas, two eggs cooked your way, guacamole 14.

PLATO AMERICANO apple wood smoked bacon, eggs your way, black beans, red rice, grilled tomato, warm flour tortillas 9.

HUEVOS RANCHEROS crisp corn tortillas, layered with black beans, salsa verde, crema, queso, and topped with two OE eggs 11.

HUEVOS MEXICANOS eggs scrambled with tomatoes, onions, cilantro; served with black beans, red rice, guacamole, warm fresh tortillas 9.

HUEVOS DIVORCIADO baked corn masa, topped with house made chorizo, queso fresco, separated by two salsas; salsa verde, salsa guajillo, two OE eggs, guacamole, black beans

PARA ACOMPAÑAR - sides

**ADD AN EGG 1.50, BACON 4, CHORIZO 5, PAPAS CON RAJAS 4
MUY DELICIOSO!**