



MENU

CHILAQUILES

★ **Trio de Chilaquiles** ..... \$18.99

Why choose one sauce when you can have all three! Homemade corn chips cooked in all three sauces, topped with sour cream, queso fresco, red onion and cilantro. Served with two eggs, refried beans and house potatoes.

**Chilaquiles Clasicos** ..... \$16.99

Homemade corn chips cooked in your choice of homemade sauce, topped with sour cream, queso fresco, red onion and cilantro. Served with two eggs, refried beans and house potatoes.

**Select a Sause** ● Red salsa ● Green salsa ● Creamy Chipotle

**Add choice of protein** ● Birria ● Steak Asada ● Chorizo ● Chicken for \$4.50

**Chilaquiles Divorciados** ..... \$17.99

Homemade corn chips cooked with your choice of two sauces, topped with sour cream, queso fresco, red onion and cilantro. Served with two eggs, refried beans and house potatoes.

**Torta de Chilaquiles** ..... \$13.99

A toasted baguette with a spread of refried beans, homemade corn chips cooked with your choice of sauce, topped with sour cream, queso fresco, red onion, cilantro, one egg and sliced avocado.

**Burrito de Chilaquiles** ..... \$13.99

Flour tortilla with Monterey Jack cheese, refried beans, house potatoes, scrambled eggs, homemade corn chips cooked with your choice of sauce, sour cream, queso fresco, red onion and cilantro.

BURRITO

★ **House Specialty Burrito** ..... \$14.99

Flour tortilla filled with scrambled eggs, birria, Monterey Jack cheese, pico de gallo, and serrano peppers. Covered in red and green sauce and topped with queso cotija and sour cream.

**Breakfast Burrito YOUR WAY** ..... \$12.99

Flour tortilla filled with hash browns, Monterey Jack cheese, eggs, and choice of protein. Served with a side of seasonal fruit.

**Select a protein** ● Bacon ● Sausage ● Ham ● Chorizo ● Vegetarian

OMELETTE

**Poblano Omelette** ..... \$14.99

Monterey Jack cheese, poblano peppers, mushrooms and corn covered in a creamy tomatillo salsa. Topped with queso cotija and sour cream. Served with refried beans, house potatoes.

**Avocado Omelette** ..... \$14.99

Monterey Jack cheese, and bacon covered in chipotle sauce and topped with bacon bits and avocado slices. Served with refried beans and house potatoes.

HUEVOS

**Huevos Rancheros** ..... \$15.99

Two eggs served on two golden corn tortillas, covered with ranchero salsa, topped with queso fresco. Served with refried beans and house potatoes.

**Huevos Encobijados** ..... \$15.99

Two eggs covered on golden corn tortillas, on a bed of bean sauce, covered in salsa martajada and topped queso fresco. Served with refried beans and house potatoes.

**Huevos a la Mexicana** ..... \$14.99

Three eggs scrambled with diced onion, tomatoes, and serrano peppers. Served with refried beans and house potatoes.

**Huevos con Chorizo** ..... \$14.99

Three eggs scrambled with mexican chorizo, topped with avocado slices and pickled onions. Served with refried beans and house potatoes.

**Huevos Divorciados** ..... \$14.99

Two eggs over easy, covered with red and green salsa and topped with queso cotija. Served with refried beans and house potatoes.

TRADICIONALES

**Carne Asada** ..... \$19.99

Ranchera steak marinated in house marinade topped with roasted onions and jalapeno pepper. Served with refried beans and chilaquiles.

**Steak a la Mexicana** ..... \$18.99

Beef fajitas cooked in ranchera sauce with onions and bell peppers. Served with refried beans and chilaquiles.

**Carne con Chile** ..... \$17.99

Ranchera steak minced and cooked in our house salsa, served with refried beans and chilaquiles.

**Machaca con Huevos** ..... \$16.99

Three eggs scrambled with mexican-style machaca, mixed with tomato, onion and serrano pepper. Served with refried beans and house potatoes.

★ **Chorizo con Papas** ..... \$15.99

Diced potatoes cooked with mexican chorizo, topped with avocado slices and pickled onion. Served with refried beans and chilaquiles.

★ **Menudo** ..... \$14.99

Traditional Mexican soup made with tripe in a red chili pepper based broth. Served with lime, onions and oregano. Available Sat/Sun only.

**Enfrijoladas** ..... \$11.99

Three golden corn tortillas stuffed with queso fresco covered in bean sauce and topped with sour cream, avocado slices and pickled onion. Served with house potatoes.



## MOLLETE

★ **Chorizo Mollete** ..... \$7.99

Toasted baguette with a spread of refried beans, chorizo, topped with queso fresco, sour cream, red onion and cilantro

**Traditional Mollete** ..... \$5.99

Toasted baguette with a spread of refried beans, Monterey Jack and pico de gallo.

**Sweet Mollete** ..... \$5.99

Two slices of french toast, topped with fresh strawberries, whipped cream and powdered sugar.

**Cajeta Mollete** ..... \$5.99

Toasted baguette with butter, cajeta and sweetened condensed milk.

## PANCAKE

★ **Tres Leches Pancakes** ..... \$15.99

Three pancakes drizzled with sweetened condensed milk, topped with sliced strawberries, blueberries, whipped cream, and powdered sugar. Served with a side of tres leches.

**Pancake Breakfast** ..... \$15.99

Three pancakes with syrup and butter. Served with two eggs, two pieces of bacon or sausage, and a side of hash browns.

**Classic Pancakes** ..... \$6.99

Two pancakes with syrup and butter.

**Add fruit: Bananas, Strawberries, Blueberries or mix for \$2.99**

## FRENCH TOASTS

**French Toast Breakfast** ..... \$14.99

Two slices of french toast, topped with fresh strawberries, whipped cream and powdered sugar. Served with two eggs, two pieces of bacon or sausage and a side of hash browns.

**French Toast** ..... \$7.99

Two slices of french toast, topped with fresh strawberries, whipped cream and powdered sugar.



## HOT DRINKS

★ **Café de Olla** ..... \$4.99

**Café Americano/Decaf** ..... \$3.99

**Mexican Hot Chocolate** ..... \$4.49

**Hot Tea** ..... \$3.49

## COLD DRINKS

**Fountain Drink** ..... \$3.99

**Mexican Coke** ..... \$4.49

**Jarritos** ..... \$3.99

**Agua Fresca** ..... \$5.99

**Agua Preparada** (mineral water with lime & salt) ..... \$6.99

**Fresh Squeezed Orange Juice** ..... \$6.99

**Iced Cafe de Olla** ..... \$6.99

**ChocoMilk** ..... \$4.29

## EXTRAS

**Side of Chilaquiles** ..... \$7.99

**Two Eggs** ..... \$3.99

**Bacon or Sausage** (2 pieces) ..... \$3.49

**House Potatoes** ..... \$3.99

**Hash Browns** ..... \$3.99

**Gorditas** (3 pieces) ..... \$3.99

**Refried Beans** ..... \$3.99

**Fruit Cup** (seasonal) ..... \$5.99

**Avocado Slices** ..... \$6.99

**Handmade Corn Tortillas** (order of three. Available Sat/Sun only) ..... \$2.49



## LUNCH SPECIALS

AVAILABLE AFTER 11AM

### APPETIZER

**Guacamole with Pork Belly Bites** ..... \$14.99

Mixed with pico de gallo, serrano peppers, lime and salt. Served with homemade tortilla chips and pork belly bites.

**Guacamole** ..... \$11.99

Mixed with pico de gallo, serrano peppers, lime and salt. Served with homemade tortilla chips.

### HOUSE SPECIALTIES

**Combination of Filete & Camaron Zarandeado** ..... \$25.99

Grilled fish fillet and shrimp combination marinated in our special house adobo served with baby potatoes, and refried beans

**Camaron Zarandeado** ..... \$23.99

Grilled shrimp marinated in our special house adobo served with baby potatoes, and refried beans

**Filete Zarandeado** ..... \$21.99

Grilled fish fillet marinated in our special house adobo served with baby potatoes and refried beans.

★ **Aguachile Tatemado** ..... \$19.99

Shrimp cured in lime juice with a spicy chargrilled (tatemado) tomatillo salsa, radish, cucumber and cilantro. Served with Guadalajara style tostadas.

★ **Tacos de Papa con Aguachile Verde** ..... \$16.99

Two corn tortillas filled with potato and cheese, deep fried, topped with shrimp cured in lime juice with a spicy green sauce

### CENADURIA

**Enchiladitas** ..... \$14.99

Five corn tortillas filled with cheese mixed with diced onions topped with lettuce, pickled onion, queso fresco, crema Mexicana and jalapenos.

**Tacos Dorados** ..... \$14.99

Five crispy corn tortillas filled with your choice of refried beans or mashed potatoes topped with lettuce and pickled red onion.