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NON-ALCOHOLIC BRUNCH BEVERAGES

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Hot Coffee	\$2
Cold Brewed Coffee	\$5
Iced Tea	\$2.50
Lemonade	\$3
Orange Juice	\$3
House-Made Ginger Beer	\$3

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BRUNCH COCKTAILS

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Mimosas by the Glass or Carafe	\$7 / \$28
<i>Classic orange juice, cranberry juice or pineapple juice, sparkling wine</i>	
Bellini	\$8
<i>Peach liqueur, peach puree, sparkling wine</i>	
Bloody Mary	\$10
<i>House-made spicy tomato mix, vodka</i>	
Bloody Maria	\$10
<i>House-made spicy tomato mix, tequila</i>	
House Irish Coffee	\$10
<i>Hot coffee, house-made Irish Cream, Slane Irish Whiskey</i>	
NOLA Coffee	\$10
<i>Iced coffee, Cathead chicory liqueur, whipped cream</i>	
Michelada	\$6
<i>Tecate, house-made spicy tomato mix, Valentina</i>	
Cowboy Punch	\$8
<i>Rotating fresh juices, liquors - ask your server for today's selection</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let your server know if you have a food allergy.

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## STUFF TO SHARE

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The Guacamole	\$8
<i>Avocado, serrano, cilantro, lime, chips</i>	
Chips and Salsa	\$5
<i>Charred tomato salsa served with house-made tortilla chips</i>	
Fried Taquitos	\$11
<i>Order of 4: Stuffed with chipotle smoked beef or salsa roja chicken and topped with charred tomato salsa and tomatillo habanero salsa, crema and Queso Fresco</i>	
Churros	\$9
<i>Tossed in cinnamon and sugar, served with bourbon cajeta</i>	

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## BRUNCH TACOS

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**1 FOR \$3.50 • 3 FOR \$10**

*We grind the corn for our tortillas in-house, and lovingly make everything from scratch.*

Breakfast Pork Belly
<i>Soft scrambled eggs, crispy pork belly, pico de gallo, Queso Fresco</i>
Breakfast Chorizo
<i>Soft scrambled eggs, chorizo, potato, tomatillo habanero salsa</i>
Hot Chicken
<i>Spicy fried chicken, chorizo collard greens, pickles</i>
Cochinita Pibil
<i>Black Hill pork, Queso Fresco, tomatillo habanero salsa, pickled onion</i>
Rajas con Queso
<i>Grilled peppers, refried beans, Queso Oaxaca, charred tomato salsa</i>

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## BRUNCH PLATES

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Potato Hash	\$12
<i>Chipotle smoked beef, grilled peppers, Queso Fresco, crema, fried egg</i>	
Hot Chicken & Waffles	\$14
<i>Blue cornmeal waffles, spicy fried chicken bites, whipped butter, habanero cane syrup</i>	
Chicken Tamales con Mole	\$12
<i>Two banana leaf-wrapped tamales, eggplant mole poblano, crema, Queso Fresco</i>	
Chilaquiles Rojos	\$12
<i>Braised chicken, Queso Fresco, crema, pickled jalapeños, fried egg</i>	
Cowboy Breakfast	\$12
<i>Two eggs, pork belly bacon, potato hash, house-made tortillas</i>	
Avocado Toast-ada	\$12
<i>Two corn tostadas topped with guacamole, pico de gallo, Queso Fresco and two fried eggs</i>	
Tajin Redfish on the Half Shell (Limited Availability)	\$45
<i>Serves 3-4: Sides of slaw, guacamole, beans, charred tomato salsa and tomatillo habanero salsa, and our home-made corn tortillas</i>	

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## ADD-ONS

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Chorizo	\$2
Fried or Scrambled Egg	\$2
Guacamole	\$2
Pork Belly Bacon	\$4
Refried Beans	\$3