
NON-ALCOHOLIC BRUNCH BEVERAGES

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

BRUNCH COCKTAILS

| | |
|---|------------|
| 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 | \$8 |
| <i>Hot coffee, house-made Irish Cream, Tullamore Dew</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.

STUFF TO SHARE

| | |
|---|------|
| The Guacamole | \$8 |
| <i>Avocado, serrano, cilantro, lime, chips</i> | |
| Rice Croquetas | \$6 |
| <i>Refried beans, jalapeños, Queso Oaxaca, Queso Fresco</i> | |
| Fried Taquitos | \$10 |
| <i>Order of 4: Stuffed with chipotle braised beef or salsa roja chicken. Topped with charred tomato salsa and tomatillo habanero salsa, crema and Queso Fresco.</i> | |

BRUNCH TACOS

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, black beans, crispy pork belly, salsa borracha</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> |
| Market Veggie Taco |
| <i>Farmer's market selection</i> |

BRUNCH PLATES

| | |
|--|------|
| Potato Hash | \$10 |
| <i>Chipotle braised beef, grilled peppers, Queso Fresco, crema, fried egg</i> | |
| Hot Chicken & Waffles | \$12 |
| <i>Blue cornmeal waffles, spicy fried chicken bites, whipped butter, habanero cane syrup</i> | |
| Chicken Tamales con Mole | \$10 |
| <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> | |
| 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> | |

ADD-ONS

| | |
|----------------------------------|-----|
| Chorizo | \$2 |
| Fried or Scrambled Egg | \$2 |
| Guacamole | \$2 |
| Pan Dulce (Limited Availability) | \$3 |
| Pork Belly Bacon | \$4 |
| Refried Beans | \$3 |