



DESAYUNO

SERVED SATURDAY & SUNDAY 11AM-3PM

DRINK SPECIALS

\$4 / \$16 PITCHERS / \$20 A.Y.C.D. (BAR ONLY)

Bloody Marys, Bloody Marias, Mimosas, Screwdrivers, Tequila Sunrises,
Dos Equis Amber, or Dos Equis Lager

BELLINIS Peach, Pineapple, or Strawberry Banana \$4

EL DIABLO 20oz Bloody Mary, rimmed in Tajin, garnished with lemon, lime,
queso fresco, shrimp, bacon, jalapeño, and Mexican green onion \$16

➤ Substitute Fuego tequila +\$2

GRINGO BRUNCH

FRENCH TOAST

Canela sugar-dredged bread, comal grilled, drizzled with agave nectar and
served with cajeta \$11

GRINGO SLAM

Breakfast plate of 2 eggs (scrambled or over easy), English muffin, loganiza sausage,
sliced bacon, breakfast potatoes and a side of authentic salsa of choice \$14

BUILD YOUR OWN OMELETTE

3 eggs and melted chihuahua cheese. Served with breakfast potatoes and a side
of fresh fruit \$9 **GF**

➤ Add chorizo, chicken tinga, or gringo meat \$4

➤ Add fried cod, carnitas, short ribs or veggies \$5

➤ Add Carne asada, shrimp, al pastor, lengua, or Beyond meat \$6

BRUNCH CEMITA

Cemita roll piled with scrambled eggs, melted chihuahua cheese, bacon, served
with breakfast potatoes and fresh fruit \$13

CHURRO WAFFLES

2 waffles served with whipped cream, cajeta, syrup, and powdered sugar \$11

STEAK & EGGS

6 oz steak topped with chimichurri sauce, 2 eggs (over easy or scrambled) served with
breakfast potatoes and a side of fresh fruit \$18 **GF**

GRINGO BENEDICT

Poached eggs and Canadian bacon served on an English muffin, topped with chipotle
hollandaise. Served with breakfast potatoes and a side of fresh fruit \$13

SUBSTITUTE EGG WHITES \$2

ADD CHORIZO, CHICKEN TINGA, OR GRINGO MEAT \$4

ADD FRIED COD, CARNITAS, SHORT RIBS, OR VEGGIES \$5

ADD CARNE ASADA, SHRIMP, AL PASTOR, LENGUA, OR BEYOND MEAT \$6

PLEASE NO SUBSTITUTIONS

BRUNCH

BRUNCH FAJITAS

Sliced carne asada, bacon, sausage, peppers, and onions with scrambled or over easy eggs on a sizzling cast iron pan served with 6 corn or flour tortillas, pico de gallo, queso chihuahua & crema \$19

TOSTADAS DESAYUNO

Twin crispy corn tortillas topped with frijoles refritos, chorizo, scrambled eggs, shredded lettuce, pico de gallo, cotija cheese, and crema \$12 **GF**

CHILAQUILES DESAYUNO

House chips tossed with your choice of mole poblano, salsa roja, verde, or picosa topped with over easy eggs, queso de Oaxaca, white onion, avocado, cotija cheese, chiles en vinagre, Mexican green onion, and crema \$15 **GF**

BREAKFAST BURRITO

Longaniza sausage, scrambled eggs, chihuahua cheese, avocado, potatoes and crema Mexicana wrapped in a flour tortilla with salsa borracha \$14

BREAKFAST TACOS

3 corn or flour tortillas filled with scrambled eggs, melted chihuahua cheese, chorizo and bacon, served with a side of habanero guacamole \$13 **GF (CORN TORTILLAS)**

VAQUERO BENEDICT

Poached eggs, steak, and sliced avocado served on an English muffin, topped with chipotle hollandaise. Served with breakfast potatoes and a side of fresh fruit \$16

AVOCADO TOAST

Bolillo bread topped with avocado, pico de gallo, and 2 eggs fried hard, sprinkled with fire salt and served with your choice of authentic salsa on the side \$10

➤ Add sliced bacon \$2

HUEVOS RANCHEROS

Corn tortillas topped with chihuahua cheese, over easy eggs, refried charro beans, avocado, queso fresco and ranchero sauce. Served with a side of longaniza sausage \$13 **GF**

VEGAN BOWL

Beyond Meat, vegan cheese, nopales, and breakfast potatoes topped with a creamy avocado chipotle sauce \$13

AL PASTOR SKILLET

Hot skillet layered with potatoes, onions, al pastor, and poblano peppers topped with two over easy or poached eggs, Oaxaca cheese & drizzled with jalapeño crema \$14

MIXED FRUIT BOWL

Mixed seasonal fruits topped with agave nectar \$MKT

PARA NIÑOS Y NIÑAS

SERVED WITH A BEVERAGE

EGG AND CHEESE TACOS \$7

FRENCH TOAST WITH SYRUP \$7



SIDES

LONGANIZA SAUSAGE \$5

BACON (4 SLICES) \$4

BREAKFAST POTATOES \$4

ENGLISH MUFFIN \$2