



Brunch

Saturday & Sunday | Open to 4PM

Chilaquiles Divorciados 19.

Two eggs over chilaquiles in salsa roja and salsa verde "divorced" by black beans. Topped with avocado, queso fresco, cilantro, crema *v*

+ Red chile chicken 5.

+ Grilled jumbo shrimp 10.

+ Certified Angus Beef® NY strip steak 12.

Bacon Egg and Cheese Torta 18.

Applewood smoked bacon, Chihuahua cheese, black beans, avocado, pickled jalapeño, waffle fries

Migas Omelet 19.

Tortilla and egg omelet filled with Mexican cheese, roasted mushrooms in chile pasilla, epazote, salsa verde, chile roasted potatoes *v*

Steak and Eggs 29.

8oz Grilled Certified Angus Beef® NY strip steak, Two eggs any style, chile roasted potatoes, cambray onions, with rajas, queso fresco, salsa molcajete. Served with flour tortillas

Huevos Rancheros 18.

Two eggs with salsa ranchera, sliced avocado, crema, Cotija cheese, refried bean tostadas with chile roasted potatoes *v*

Chorizo and Egg Quesadilla 17.

Two eggs, chorizo, Chihuahua cheese, crema, pico de gallo, Cotija cheese. Served with rice and beans *v*

Tres Leches French Toast 19.

Blackberry-maple compote, canela powdered sugar, tres leches soak on the side *v*

Churro Bites 8.

Mini churros made beignet style in canela powdered sugar and served with café con leche y chocolate sauce

Guacamole en Molcajete *gf*

Made tableside since 1984.

Classic 16. Double 29.

Made fresh to order with warm corn tortilla chips and housemade roasted tomato salsa

TOP IT OFF!

Grilled Pineapple Pico de Gallo *v* 🍌 4. Bacon and Cotija 5.

Lump Crab Meat a la Mexicana 🍌 9.



Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

v vegetarian

gf gluten free

🥜 contain nuts

🌶️ spicy



Rosa
Mexicano

Bottomless Brunch

Enjoy unlimited servings of the beverages listed below

\$28 per person with the purchase of an entrée

Beverages

Morning Glory 13.

A frozen Mexican twist on an Aperol spritz

La Tradicional Margarita 15.

Blanco Tequila, fresh lime, organic agave nectar, salt rim
+ House Tres Chiles Tincture to make it spicy

Frozen Margarita 14.

Available on the rocks

Blanco Tequila, Triple Sec, fresh lime, salt rim

Pomegranate

our signature cocktail since 1984.

Lime | Mango | Strawberry | Blood Orange | Guava

Bloody Mary or María 12.

Choice of vodka or tequila, tomato juice, horseradish, cholla,
pickled jalapeño, jicama

Classic Mimosa 12.

Cava and fresh squeezed orange juice
+ mango to make yours tropical

Red or White Sangría 11.

Porta Palo red or white wine, apricot brandy,
Triple Sec, fresh fruit