

BRUNCH GRUB

HUEVOS RANCHEROS

three eggs basted in salsa served on a tortilla with beans, cheese and sour cream 9.95

CHILAQUILES

corn tortillas with tomatillo salsa and queso fresco topped with chopped chorizo or pulled chicken 10.95

CHURROS FRENCH TOAST

churro cinnamon french toast drizzled with cream cheese icing and served with sausage or bacon 10.95

QUESADILLA DESAYUNO

breakfast quesadilla with home fries, bacon and cheese topped with a poached egg and cilantro 11.95

BRUNCH BURGER

half pound beef burger, cheese, fried egg and tomatillo salsa on a brioche bun served with home fries 12.95

SOUTHWEST CHICKEN SANDWICH

grilled chicken, avocado, cheese, bacon and chipotle ranch served on a brioche bun with home fries 12.95

FRITTATA

onions, mushrooms, spinach and queso fresco served with a side strawberry salad 10.95

CANTINA CASSEROLE

seasoned potatoes, eggs, bacon, chorizo, cheddar cheese, green & red peppers and onions baked then topped with a sunny side up egg 12.95

OMELETTE

fluffy omelette with avocado, refried beans and cheese, served with home fries 9.95

BREAKFAST BURRITO GIGANTE

scrambled eggs, bacon, sauteed onions and cheddar cheese topped with salsa served with home fries 11.95

CHORIZO EMPANADAS

chorizo, poblano peppers, onion, potatoes and cheese served with a side strawberry salad 11.95

STRAWBERRY SALAD

strawberries, mandarin oranges, pumpkin seeds and dried cranberries over mixed baby greens with champagne vinaigrette dressing
grilled chicken 13.95 *grilled shrimp* 17.95 *avocado* 11.95

POBLANO SHRIMP FLATBREAD

flatbread topped with sauteed shrimp, bacon, corn, poblano peppers, pepper jack cheese and sour cream served with side strawberry salad 15.95

Attention Vegetarians: We do not use any animal products such as lard, beef or chicken in the preparation of our non-meat items, additionally, many items could be modified to suit.



DRINKS

BRUNCH DRINKS

brunch drinks listed below are 6.00 each with purchase of an entrée

MIMOSA

BLOODY MARY

MARGARITA

RED SANGRIA

WHITE SANGRIA

BELINI

SPECIALITY DRINKS

CADILLAC MARGARITA

lunazul blanco tequilla, patron citronge and gran gala 13.50

SPICY JAY MARGARITA

don julio silver tequilla, agave, lime, mango, muddled jalapenos with a spicy chili powder rim 14.50

WATERMELON FRESCA

lunazul blanco, gran gala, watermelon, lemon juice, lime juice and an up-side down bottle of prosecco 14.50

SANGRIA SWIRL

frozen margarita and red sangria mixed together 11.00

COCONUT MOJITO

cruzan coconut rum, lime juice, mint and sugar 11.00

MUCHO MANGO

cruzan mango rum, coco lopez, agave and mango nectar 9.00

IRISH COFFEE

fresh brewed coffee, jamesons irish whiskey and whipped cream 9.00

SOFT DRINKS 3.00

COFFEE

TEA

HOT CHOCOLATE

COKE

DIET COKE

SPRITE

FANTA ORANGE

GINGER ALE

ORANGE JUICE

CRANBERRY JUICE

APPLE JUICE

PINEAPPLE JUICE

Please inform us of any food allergies.
18% Gratuity may be added to parties of 6 or more.