

BRUNCH SPECIAL \$25

choice of one entree and all you can drink
includes fruit mimosas, house sangria, chelas and vinitos
everyone in party must order brunch special

HUEVOS Y MÁS 10.5

served with rice and black beans

ahogados

poached eggs, crispy corn bread,
chipotle-hollandaise sauce

revueltos

scrambled eggs, berkshire pork carnitas,
tomatillo pico de gallo, ancho salsa

estrellados

eggs over easy, corn tortilla, avocado,
oaxaca cheese, bacon bits, salsa verde

chilaquiles verdes

corn tortilla chips, tomatillo salsa,
fried egg, manchego cheese, crema fresca

enfrijoladas

corn tortillas, chicken tinga,
creamy black bean sauce

pan mexicano

mexican french toast, cajeta, apple

PARA LA CRUDA 10.5

the hangover cure

caldo de camarón

spicy shrimp broth, tequila, chile morita,
cured onions and cilantro,
sauteéd shrimp, jícama, cabbage

pozole verde

hominy, berkshire pork carnitas,
pumpkin seed-epazote broth
corn tostadas, lettuce, onion, oregano

TACOS POPULARES 8.

two tacos per order

pollo

rosemary marinated chicken,
cactus-leek fundido, tomatillo salsa,

estilo baja

beer battered shrimp, roasted habanero,
avocado cole slaw

pescado

tilapia, chile poblano,
tomatillo-garlic mojo

TACOS DE CANASTA 8.

authentic "basket" tacos typically sold
throughout mexican streets and markets
two tacos per order, with lettuce, crema
fresca, salsa and cotija cheese

papas con chorizo

fingerling potatoes, house-made
mexican sausage

huevos con rajas

scrambled eggs, chile poblano rajitas

barbacoa de pollo

barbacoa style organic chicken

carnitas

michoacán style berkshire pork carnitas

hongos

wild mushrooms, fresh huitlacoche

quesón

fresh farm cheese,
piloncillo pickled chipotles

SALSAS

one 2.5 two 4.5 three 6.5
add crispy corn bread bites 3.5

chipotle

roasted tomatillo, piloncillo
pickled chipotle, roasted garlic

cacahuate

grilled tomato, toasted peanuts,
chile de árbol, chile guajillo

veracruzana

roasted tomato, bell pepper,
pickled jalapeños

habanero

grilled tomato, habanero, garlic, lemon

verde

tomatillo, chile serrano,
caramelized red onion, cilantro

GUACAMOLES

one 9. two 10.5 three 13.5

tradicional

tomatillo pico de gallo,
jalapeño, garlic, lime, cilantro

chipotle

pineapple, pickled chipotle,
tomatillo pico de gallo, mint

mole poblano

plantain, mole poblano, chile serrano

chef/owner patricio sandoval
chef de cuisine jaime marcelo

SIDES

5.

arroz y frijoles

cilantro rice, vegetarian black beans

platános machos

fried plantains, ginger-jalapeño crema

hongos y huitlacoche

wild mushrooms, fresh huitlacoche

ensalada verde

mixed green salad, chipotle vinaigrette

elote mexicano

mexican style corn on the cob

20% service charge will be added to parties of 6 or more

mercadito ^{cantina}

CHUPES MAÑANEROS

bloody mary 7.
tric-quila*, tomato,
horseradish, habanero

bloody joe 7.
tric-quila*, blood orange, lime, soda

mango mimosita 7.
cava, mango, green chile

champ-piña 7.
cava, pineapple, lime, spices

* tric-quila is "like" tequila
but much better

MICHES

made with beer

mich ~ mich 6.
your choice of beer, house mix

ker ~ mich 7.
cucumber, hoja santa,
agave nectar, cumin, salt

CHELAS

our selection of beers

en botella 5.
modelo especial
negra modelo
pacífico
sol
tecate

de barril 5.
dos equis ambar
dos equis lager

PONCHES

made with wine

ask your server about our daily
house made ponches

VINITO

ESPUMOSO

cava brut 10. / 34.
christalino, spain, NV

BLANCO

pinot grigio 9. / 30.
prima tierra, friuli-italy '09

chardonnay 10. / 30.
the puppeteer, s. australia '08

reisling 10. / 34.
bunchen, germany '07

ROSADO

rosé malbec 12. / 38.
crios, mendoza, argentina '10

TINTO

malbec 10. / 32.
i.catena, mendoza, argentina '09

pinot noir 10. / 34.
artesi, chile '08

chianti 9. / 30.
strozzi, tuscany '08

beverage by

Tippling Bros

www.tipplingbros.com

BRUNCH