

BRUNCH

PRÓXIMO

Appetizers

TUNA TIRADITO

Thin slices of Ahi tuna, pineapple & avocado. Finished with serrano peppers, tamarind sauce & sesame seeds. **15.50**

COLOMBIAN CEVICHE

Shrimp, grape tomatoes, cucumbers, red onions & serrano peppers in a lime-coconut marinade. Served with tortilla chips & garnished with popcorn, cilantro & basil. **15**

SHRIMP SOPE

Shrimp sautéed with tomatillo salsa; laid over a Oaxacan-Serrano sope atop chile de arbol sauce. Finished with sautéed peppers & onions; garnished with queso fresco, Spanish chorizo & cilantro. **14.50**

DUCK TAMALE

Charred orange braised duck, diced sweet potato and tomatillo relish laid over a tamale. **14**

Sides

BAGEL 3.25

ENGLISH MUFFIN 2.50
TOAST 2

PANCAKES 5.25

FRENCH TOAST 5.25

FRUIT BOWL 4

OATMEAL 4

PARFAIT 6.50

BACON 3.25

SWEET PEPPER BACON 3.50

TURKEY BACON 3.25

BREAKFAST SAUSAGE 3.50

HAM 3.25

CORNBREAD 4

PATATAS BRAVAS 4

BISCUITS & GRAVY 4

EGGS (2) 3

BANANA BREAD 4

Brunch Cocktails

BLOODY MARY

Hangar 1 with our house-made bloody mary mix & garnished with blue cheese olives. **8**

MIMOSA

Choice of Traditional, Almond or Cranberry Peach **7**

NON-ALCOHOLIC BEVERAGES

HOT TEA

COFFEE

HOT CHOCOLATE

ICED TEA

HIBISCUS ICED TEA

*Full cocktail menu available.

Salad/Soup

CHICKEN TORTILLA SOUP

Finished with crispy tortilla strips, cilantro, queso fresco & sour cream. **5/8**

FLANK STEAK

Dry rubbed flank steak served over artisan mixed greens tossed in a jalapeño dressing; topped with crispy fresno peppers, black beans, grape tomatoes, grilled corn & queso fresco. **16.25**

Sandwiches

GRILLED CHICKEN

Grilled chicken, romaine lettuce, pickled onions, cotija cheese, Peruvian green sauce & mayonnaise served on a torta bun; paired with patatas bravas. **13**

BLACK BEAN

Black bean patty, arbol crema, bell peppers, red onion, crispy tortilla strips, romaine lettuce, cilantro, guacamole & caramelized Oaxaca/jack cheese served on a torta bun; paired with patatas bravas. **12**

GRILLED SHRIMP

Garlic marinated shrimp, grilled & served over watercress, kale & savoy cabbage; tossed with corn nuts, avocado, sliced radish, corn & coriander dressing. **16.25**

SANTA CRUZ

Tortilla crusted chicken served over chopped cabbage, arugula & carrots tossed in a pico de gallo ranch dressing. Garnished with tortilla threads & cilantro; finished with cumin orange barbecue sauce. **15**

FLANK STEAK

Dry rubbed flank steak, arugula, crispy onions, roasted poblanos, sliced tomato, chimichurri & tomato saffron aioli served on a torta bun; paired with patatas bravas. **15**

MOLE BARBECUE

Mole barbecue braised carnitas, melted Oaxaca/jack cheese, cabbage, pickled peppers & mayonnaise served on a torta bun; paired with patatas bravas. **14**

Lunch Plates

CRAB CHILAQUILES

Blue crab served over corn tortillas tossed with tomatillo salsa. Finished with cilantro, pickled onions, radishes, queso fresco, avocado & a sunny side up egg. **16**

PERUVIAN SALTADO

Sautéed shrimp & bay scallops, diced potatoes, grape tomatoes, red onion & saltado sauce laid over white rice. Finished with Peruvian green sauce & cilantro. **19.50**

STREET TACOS

Flour & corn tortillas served with chicken tinga, dry rubbed flank steak, carnitas, cilantro, onion, guacamole, sour cream & pico de gallo. **15.50**

GUAVA GLAZED SALMON

Grilled with a guava glaze; laid over jalapeño rice & finished with a Salvadorian cabbage relish & cilantro. **18.75**

Breakfast Plates

STEAK & EGGS

7 oz. Ribeye served with patatas bravas & sunny side up eggs; finished with arugula & a garlic herb butter. **19.25**

GARBAGE SKILLET

Diced potatoes tossed with peppers, onions, tomatoes, bacon & white cheddar cheese; finished with sausage gravy & sunny side up eggs. **10.25**

VEGETARIAN BENEDICT

Grilled zucchini & piquillo peppers finished with poached eggs, chimichurri sauce & arugula; served over an English muffin. **10.25**

BUTTERMILK PANCAKES

Three pancakes served with sweet peppered bacon & eggs prepared to choice. **9.75**

FRENCH TOAST

Dulce de Leche French Toast finished with macerated berries & toasted pecans. **10.25**

BRUNCHILADAS

Carnitas served in corn tortillas & topped with a black bean puree; finished with crispy onions, sour cream, cotija cheese, avocado & a sunny side up egg. **15.25**

TRADITIONAL BREAKFAST

Choice of bacon, ham or breakfast sausage; served with toast, eggs prepared to choice & patatas bravas. **11.50**

CARNITA BENEDICT

Braised pork served over arugula & our house-made cornbread; finished with poached eggs, hollandaise & cilantro. **11.50**

BREAKFAST TACOS

Flour tortillas filled with scrambled eggs & your choice of Mexican chorizo, bacon, breakfast sausage, chicken tinga or ham. Finished with Oaxaca/jack cheese & tomato pasilla salsa. **10.50**