

# BREAKFAST

## SALMON CAKE BENEDICT

Crispy salmon cakes, served over a saute of cherry tomato medley, spinach, garlic and shallots. Topped with two poached eggs and finished with capers and a dill & Dijon hollandaise. 15.50

## VEGETARIAN BENEDICT

Grilled zucchini & piquillo peppers finished with poached eggs, chimichurri rojo sauce & arugula; served over an English muffin. 11.75

## CARNITA BENEDICT

Braised pork served over arugula & our house-made cornbread; finished with poached eggs, hollandaise & cilantro. 14.50

## STEAK SHAKSHUKA BOWL

Grilled, seasoned flank steak served over black bean sofrito and a rustic tomato and Latin spiced stew tossed with roasted onions, peppers and tomatoes. Topped with two eggs and finished with a lime wedge, cotija cheese and fresh chopped cilantro. 21

## AMERICAN BREAKFAST

\*Feel free to ask for your favorite breakfast meal, we have most of the ingredients you'd need to make it, we just didn't want you to have to read a novel to order it!

### BISCUITS & GRAVY

House-Made buttermilk biscuit finished with sausage gravy & your choice of eggs with two pieces of bacon. 13.50

### BUILD AN OMELETTE

Choice of sausage, bacon, ham or carnitas. Choice of white cheddar, cotija or Oaxacan/jack cheese. Choice of mushrooms, onions, peppers, spinach or pico de gallo. 13

### GARBAGE SKILLET

Diced potatoes tossed with peppers, onions, tomatoes, bacon & white cheddar cheese; finished with sausage gravy & sunny side up eggs. 15

### LEMON BLUEBERRY PANCAKES

Three large buttermilk pancakes, layered with fresh lemon curd and topped with a blueberry and cinnamon compote. 13.50

## TRADITIONAL BREAKFAST

Choice of: bacon, ham or breakfast sausage; served with toast, eggs prepared to your choice & patatas bravas with a tomato saffron aioli. 14.75

## BUTTERMILK PANCAKES

Three pancakes served with sweet peppered bacon and eggs prepared to your choice. 12

## STEAK AND EGGS

7 oz grilled ribeye, topped with coffee and cocoa demi and finished with sautéed arugula. Served with eggs prepared to your choice and patatas bravas with tomato saffron aioli. 31

## FRENCH TOAST

Dulce de Leche French Toast finished with macerated berries & toasted pecans. 13.25

## CHILE RELLENOS

Lightly fried, Mexican chorizo, black bean sofrito, sweet corn and white cheddar stuffed poblano pepper, served over Spanish rice. Topped with a fried egg and finished with lime crema, cilantro and queso fresco. 19

## BREAKFAST TACOS

Flour tortillas filled with scrambled eggs and white cheddar with your choice of Mexican chorizo, bacon, breakfast sausage, chicken tinga or ham. Finished with pico de gallo and served with a tomato pasilla suace. 13.25

## CHILAQUILES

Corn tortillas tossed with chile de arbol salsa & red onions; finished with tomatillo salsa, avocado, queso fresco, cilantro & a sunny side up egg. Choice of chicken tinga, carnitas or Mexican chorizo. 19

## SIDE ITEMS

ENGLISH MUFFIN 3.25

TOAST 2.50

PANCAKES 6.25

FRENCH TOAST 6.75

BACON 4.50

SWEET PEPPER BACON 4.75

TURKEY BACON 4.50

CORNBREAD 5.50

OATMEAL 5

FRUIT BOWL 5.25

BANANA BREAD 4

BREAKFAST SAUSAGE 5.25

HAM 4.25

BAGEL 4.25

## BREAKFAST DRINKS

### NITRO COLD BREW

Ask your server for flavor options

### MIMOSA

Ask your server for flavor options

### BRUNCH ON BOURBON ST.

Four Roses | O.F.T.D | Vanilla Syrup | Cream

### MIMOSA FLIGHTS

Ask your server for flavor options

\*Full cocktail menu available\*



# PRÓXIMO

There is an increased danger of food-borne illness when consuming raw or under-cooked meats or seafood products. Guest with known food allergies please alert your server prior to ordering.