



PRÓXIMO

BRUNCH

APPETIZERS

TUNA TIRADITO

Thin slices of Ahi tuna, pineapple & avocado. Finished with serrano peppers, tamarind sauce & sesame seeds. 19

SHRIMP SOPE

Shrimp sautéed with tomatillo salsa; laid over an Oaxaca cheese-serrano sope atop chile de arbol sauce. Finished with sautéed peppers & onions, garnished with queso fresco, Spanish chorizo & cilantro. 19

FEATURED CEVICHE

Ask your server about our featured, fresh ceviche.

LENGUA TAMALES

Shredded lengua, slow braised in adobo sauce, and served over a tamale topped with a caramelized onion and tomato jam. Finished with pickled sweet corn, roasted jalapeno crema, cilantro and cotija. 17

SIDES

BAGEL 4.25

ENGLISH MUFFIN 3.25

TOAST 2.50

PANCAKES 6.25

FRENCH TOAST 6.75

FRUIT BOWL 5.25

OATMEAL 5

BACON 4.50

SWEET PEPPER BACON 4.75

TURKEY BACON 4.50

BREAKFAST SAUSAGE 4.25

HAM 4

CORNBREAD 5.50

PATATAS BRAVAS 5

EGGS (2) 4

BANANA BREAD 5.25

BRUNCH COCKTAILS

MIMOSA

Choice of Traditional, Almond, Cranberry Peach or Margarita

BRUNCH ON BOURBON ST.

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

*Full cocktail menu available.

SALAD/SOUP

CHICKEN TORTILLA SOUP

Finished with crispy tortilla strips, cilantro, queso fresco & sour cream. 6.5/11.50

FLANK STEAK SALAD

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. 21

TOMATO SOUP

An arbol chile based tomato soup; finished with cilantro & cotija cheese. 5.5/10

FRISÉE GRILLED SHRIMP

Garlic marinated shrimp, grilled & served over frisee and shredded red cabbage tossed in a burnt orange vinaigrette. Topped with toasted almonds, avocado, a cherry tomato medley and red onion. 21

SANDWICHES

GRILLED CHICKEN

Grilled chicken, romaine lettuce, pickled onions, cotija cheese, Peruvian green sauce & mayonnaise served on a torta bun; paired with patatas bravas & tomato saffron aioli. 17.50

FLANK STEAK

Dry rubbed flank steak, arugula, crispy onions, roasted poblanos, sliced tomato, chimichurri rojo & tomato saffron aioli served on a torta bun; paired with patatas bravas & tomato saffron aioli. 19

CUBANO

Mojo braised pork, smoked ham, house-made pickles, garlic maple Dijonnaise, and melted Swiss cheese. Served on a toasted torta bun; paired with patatas bravas & tomato saffron aioli. 18

ROASTED BUTTERNUT SQUASH

Chili rubbed; grilled butternut squash served on a torta bun with melted goat cheese. Layered with vegan chipotle-maple aioli, fresh spinach, caramelized onion, and fresh tomato. Paired with patatas bravas & chimichurri rojo. 18

LUNCH PLATES

CRAB CHILAQUILES

Blue crab served over corn tortilla chips tossed with tomatillo salsa. Finished with cilantro, pickled onions, radishes, queso fresco, avocado & a sunny side up egg. 19

PERUVIAN SALTADO

Sautéed shrimp & bay scallops, diced potatoes, grape tomatoes, red onion & saltado sauce laid over white rice. Finished with Peruvian green sauce & cilantro. 21

STREET TACOS

Flour & corn tortillas served with chicken tinga, dry rubbed flank steak, carnitas, cilantro, onion, pico de gallo, guacamole, sour cream and fresh lime. 17.50

GUAVA GLAZED SALMON

Grilled salmon with a guava glaze; laid over jalapeño rice & finished with a Salvadorian cabbage relish & cilantro. 27.50

BRUNCHILADAS

Carnitas served in corn tortillas & topped with a black bean puree; finished with crispy onions, sour cream, cotija cheese, avocado, cilantro & a sunny side up egg. 17.50

BREAKFAST PLATES

STEAK & EGGS

Grilled 7 oz 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

GARBAGE SKILLET

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

VEGETARIAN BENEDICT

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

BUTTERMILK PANCAKES

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

FRENCH TOAST

Dulce de leche French toast finished with macerated berries & toasted pecans. 13.25

BREAKFAST TACOS

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

TRADITIONAL BREAKFAST

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

CARNITA BENEDICT

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

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.