



PRÓXIMO

APPETIZERS

TUNA TIRADITO

Thin slices of Ahi tuna, pineapple & avocado. Finished with serrano peppers, tamarind sauce & sesame seeds. 16

COLOMBIAN CEVICHE

Shrimp, grape tomatoes, cucumbers, red onions & serrano peppers in a lime-coconut marinade. Served with tortilla chips & garnished with popcorn, cilantro & basil. 15.50

SHRIMP SOPE

Shrimp sautéed with tomatillo salsa; laid over a Oaxaca cheese-Serrano sope atop chile de arbol sauce. Finished with sautéed peppers & onions; garnished with queso fresco, Spanish chorizo & cilantro. 16

DUCK TAMALE

Charred orange braised duck, diced sweet potato and tomatillo relish laid over a tamale. 14.75

SIDES

BAGEL	3.25
ENGLISH MUFFIN	2.50
TOAST	2
PANCAKES	5.25
FRENCH TOAST	5.25
FRUIT BOWL	4.50
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	4.50
PATATAS BRAVAS	4
BISCUITS & GRAVY	4.50
EGGS (2)	3
BANANA BREAD	4.50

BRUNCH COCKTAILS

PIQUILLO MARIA

St George Green Chili | Minero Mezcal | Piquillo Pepper Puree | Plum Pepper Syrup | Lime Juice | Celery Bitters

MIMOSA

Choice of Traditional, Almond, Cranberry Peach or Margarita

BRUNCH ON BOURBON ST.

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

*Full cocktail menu available.

BRUNCH

SALAD/SOUP

CHICKEN TORTILLA SOUP

Finished with crispy tortilla strips, cilantro, queso fresco & sour cream. 5.5/10

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. 18.75

GRILLED SHRIMP

Garlic marinated shrimp, grilled & served over watercress, kale & savoy cabbage; tossed with corn nuts, avocado, sliced radish, corn & coriander dressing. 18.50

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

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. 15

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. 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 & tomato saffron aioli. 17.50

MOLE BARBECUE

Mole barbecue braised carnitas, melted Oaxaca/jack cheese, cabbage, pickled peppers & mayonnaise served on a torta bun; paired with patatas bravas & tomato saffron aioli. 15

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. 16.50

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. 16

GUAVA GLAZED SALMON

Grilled with a guava glaze; laid over jalapeño rice & finished with a Salvadorian cabbage relish & cilantro. 24.50

BREAKFAST PLATES

STEAK & EGGS

7 oz. Ribeye served with patatas bravas & sunny side up eggs; finished with arugula & a garlic herb butter. 26.50

GARBAGE SKILLET

Diced potatoes tossed with peppers, onions, tomatoes, bacon & white cheddar cheese; finished with sausage gravy & sunny side up eggs. 12

VEGETARIAN BENEDICT

Grilled zucchini & piquillo peppers finished with poached eggs, chimichurri sauce & arugula; served over an English muffin. 10.50

BUTTERMILK PANCAKES

Three pancakes served with sweet peppered bacon & eggs prepared to choice. 10.25

FRENCH TOAST

Dulce de Leche French Toast finished with macerated berries & toasted pecans. 11.25

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. 15.50

TRADITIONAL BREAKFAST

Choice of bacon, ham or breakfast sausage; served with toast, eggs prepared to choice & patatas bravas. 13

CARNITA BENEDICT

Braised pork served over arugula & our house-made cornbread; finished with poached eggs, hollandaise & cilantro. 12.25

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 & pico de gallo. 11.50

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.