

BRUNCH MENU

ARRACHERA Y HUEVO ESTILO D.F.*

Chefs cut, 28 day aged marinated skirt steak grilled over pecan wood, potato chilaquiles, fried egg, topped with chile arbol reduction, peas, queso fresco, crema, pickled onions. Served with Oaxacan black beans.

29

HUEVOS MOTULEÑOS

Three fried eggs on crispy corn tostadas with grilled black forest ham, peas, chile arbol reduction, queso fresco, micro cilantro & pickled onions. Served with Oaxacan black beans.

16

HUEVOS AHOGADOS

Three poached eggs on crispy masa boats, Oaxacan black beans, chorizo, tequila pepita pesto reduction, micro cilantro & pickled onions. Served with potato chilaquiles.

16

HUEVOS RANCHEROS

Two eggs over easy on blue corn tortillas topped with New Mexico red & green chile sauces & shredded cheese. Served with guajillo rice and refried beans.

13

CHEF'S CHICKEN Y WAFFLES

Bacon waffles, corn flake breaded chicken, fried egg & bourbon maple agave.

16

CHILAQUILES*

Tortilla casserole simmered in chile guajillo with red onions & choice of chorizo or grilled chicken. Topped with queso fresco, crema & two sunny side up eggs. Served with Oaxacan black beans.

14

TACOS DE CANASTA

Eggs, ranchera sauce & cheese. Choice of potato, applewood smoked bacon, chorizo or blueberry maple sausage. Served with Oaxacan black beans.

13

HOUSE MADE AGUAS FRESCAS

Mango-guava-hibiscus

3.5

BRUNCH COCKTAILS

CANYON ROAD'S SUNRISE

A spicy tequila sunrise with Sauza Conmemorativo Anejo, jalapeño agave, lime, orange and La Pinta pomegranate-infused tequila.

11

HATCH ME IF YOU CAN!

Our signature hatch chile-infused Bloody Maria. Housemade hatch chile-infused Socorro Blanco tequila, sangrita, lime juice and tomato juice. Garnished with olives, bacon and a jumbo shrimp. *Make it a classic Bloody Mary with Titos vodka.

13

JARDIN DE OAXACA

Amaras Verde Mezcal, Cointreau, blackberry, orange, lemon, basil-infused agave

16

LUCKY EDDY

Dulce Vida Blanco 100, Deep Eddy Peach Vodka, lime, lemon, strawberry, sparkling wine

12

PRICKLY PEAR MARTINI

Dulce Vida Blanco, Veev Acai, prickly pear, orange, lemon, strawberry agave

13

MIMOSA

Fresh squeezed orange juice and sparkling wine

9

ROCKIN' ROYALE 75

Teremana Blanco, Chambord, lemon, strawberry agave, sparkling wine

12

COFFEE COCKTAILS

MEXICAN COFFEE

Chiapas Mexican coffee, Licor 43, 1921 tequila cream, Don Julio 70th

13

CAFE CARAJILLO

Chiapas Mexican coffee, Licor 43, Teremana Anejo, coffee-infused agave

14