

## 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.

**33**

### **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.

**18**

### **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.

**17**

### **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.

**15**

### **HOUSE MADE AGUAS FRESCAS**

Mango-guava-hibiscus

**3.5**