



## EGGS & SPECIALITIES

We only use eggs from organically-raised chickens

### HUEVOS MOTULEÑOS

Two fried eggs on a crispy tostada with roasted tomatoes, country ham, peas, sweet fried plantains, fresh cheese & black beans | 16

### BREAKFAST ENCHILADAS

Fresh-baked corn tortillas rolled around chorizo 'n' eggs, roasted tomatillo sauce, a melted blanket of Samuel's Jack cheese, black beans | 16

### FRONTERA HOT CAKES

Homemade corn pancakes, whipped goat cheese, pecans, maple syrup, red chile-glazed bacon, two eggs sunny-side up | 16

### BAJÍO-STYLE EGGS

Two poached eggs in crispy masa boats, black beans, creamy chile poblano sauce & homemade chorizo | 16

### SOPES DIVORCIADOS

Crispy fresh corn masa "boats," spinach & butternut filling, sunny -side eggs, 2 salsas (red, green), black beans, homemade crema & fresco cheese | 16

### OAXACAN-STYLE CARNE ASADA

Red-chile marinated Prime Creekstone Natural Black Angus rib steak, two eggs, sweet plantains with homemade crema, fresh cheese, guacamole | 48

### HUEVOS RANCHEROS

Eggs (sunny-side up), roasted tomato sauce, fresh-baked corn tortillas, black beans, fresh cheese, Bayless garden greens | 16

### CHILAQUILES WITH GUAJILLO

Quick simmered tortilla "casserole," red guajillo chile sauce, homemade crema, aged Mexican cheese, avocado, sunny-side up egg. Bayless garden greens | 16

### HUEVOS A LA MEXICANA

Eggs scrambled with fresh tomatoes, serranos, grilled white onions, cilantro & avocado. Served with black beans & salsa verde | 16

• add chorizo +2

• add grilled Gulf shrimp +4

## SIDES

### FRESH BAKED CONCHAS

Three mini conchas, local fruit jam | 7

### MINI HOT CAKES

Homemade corn pancakes, whipped goat cheese, pecans, maple syrup | 6

### RED CHILIE GLAZED BACON | 7

## COCKTAILS

### MIMOSA

Choice of our housemade agua de jamaica or fresh-squeezed orange juice topped with Jean Louis Brut Blanc de Blanc | 12

### BLOODY MARIA

Choice of Espolón Blanco tequila or Wahaka espadín mezcal\*, tomatoes, fresh citrus, Worcestershire, Tajín rim | 14

### TECATE CHELADA

Fresh lime juice, salted rim | 8

### BANDERITA

Housemade sangrita (tomatoes, fresh lime & orange juice, Tamazula), choice of Espolón blanco tequila or Wahaka espadín mezcal\*, Tecate | 10

### CREMA DE CAJETA

Creamy liqueur featuring Abasolo Mexican whiskey, house-made cajeta caramel, two milks (condensed, evaporated), piloncillo | 12

\*Feel free to substitute vodka