



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, creamy 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, Gunthorp pork breakfast sausage, 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**

HUEVOS EN SALSA MACHA

Sunny -side up eggs, smoky salsa macha, braised greens, avocado | **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 | **72**

HUEVOS RANCHEROS

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

CHILAQUILES WITH GUAJILLO

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

HUEVOS A LA MEXICANA

Eggs scrambled with fresh tomatoes, serranos, 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**

CHEF JAY'S BREAKFAST SAUSAGE PATTIES | 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 Mezcal Del Amigo*, 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*