



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 ENCAMISADOS

2 eggs cooked inside a puffed tortilla, pinto enfrijolada sauce, salsa verde, tender pork carnitas, crema, homemade fresco cheese, onions & cilantro | 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, 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