

## BRUNCH

### **LIGERITO** (*Light*)

**Ensalada de Frutas** A fresh seasonal fruit salad sliced thin with Blueberry, Strawberry, Orange, Clementine, & Banana

**Quesillo** In house made queso oaxaca balls with fresh pressed Avocado Oil

**Mollete** In house made bolillos topped with black bean puree, melted cheese and pico de gallo with chorizo

**Guacamole** Our in house made Guacamole

### **DESAYUNO** (*Breakfast*)

**Chilaquiles Verdes** Refried tortilla chips stewed in spicy tomatillo salsa with (or without) chicken and a fried egg on top with queso tipo Manchego

**Huevos Ahogados** Baked Eggs in a light tomato sauce with strips of roasted chile poblanos

**Huevos a la Mexicana** Scrambled Eggs mixed with onions, tomato, chile jalapeño served with tortillas accompanied by Frijoles de Olla (pinto beans stewed with onions)

**Huevos con Chorizo** Scrambled Eggs mixed with our in house chorizo served with tortillas and Frijol de Olla

**Enmoladas de Pollo** A classic Oaxacan black mole with 5 chiles stuffed with chicken served with a refried black beans

**Enchiladas Suizas** Enchiladas filled with cheesy tomatillo salsa filled with chicken (or veggie potato) gratineed with queso Chihuahua

**Ostiones Cancún** Oysters on the half shell with a creamy chileancho mignonette

**Vuelve a la Vida** A classic ceviche with octopus, fresh oyster, red snapper and shrimp in a tangy sweet and sour tomato salsa served with Saltines

### **MAS SUSTANCIOS** (*more substance*)

**Pancita** Tender Tripe Leaf Soup served with chickpeas in a hearty beef broth served with raw onion, cilantro and chopped chile Serrano

**Pozole** Mexico city style Pozole, a rich hominy and pork soup spiced with chile guajillo served with fresh radish, oregano and chile piquin

**Pescadillas Puerto Escondido** Fresh tilapia with sauteed onion and chile habanero quesadillas fried golden brown with avocado lime and cilantro

**Volcanes** Grilled beef with melted queso Oaxaca on top of our in house toasted tostadas

**Alambre con Queso** A stir fry of onions, green peppers, & cheese with choice or combination of beef or bacon or vegetarian

**Tortas** In house made bread filled with refried beans, mayonnaise, avocado, onion, and pickled jalapeño

Piibil - Steamed Berkshire Pork with Yucatan Spices

Milanesa de Res - Breaded all natural beef cutlet

Rajas con Queso - Roasted Chile poblano pepper in a creamy sauce

Jamón - Thick all natural ham

**Burritas** An order of three Burritas with Black Bean Purée served in small, Flour Tortillas

Res - Wine braised, local, all natural Steak stewed In Lime with Caramelized Onion

Chorizo- A Locally made, organic, Spicy Mexican Sausage with locally grown red bliss potatoes

Verduras - Red Bliss Potatoes Mixed with fresh squash, and Roasted Chile Poblanos

**Tacos** An order of three Tacos on handmade Yellow Corn Tortillas, served with fresh Lime

Pibil - Berkshire Pork steamed in Banana Leaf with Yucatan spices and Pickled Red Onion

Tacos de Rajas Con Queso - Roasted Chile Poblano Pepper with sautéed Onion and Cheese

Costilla - Grilled Short Ribs chopped fine served with bone \$9.50

Gobernador - In house smoked swordfish gratineed with queso Oaxaca served on a flour tortilla