

BRUNCH

MENU

SAT-SUN 11-3

SERVED WITH
FRUIT OR HOME FRIES

CHILAQUILES VERDES

\$16

CRISPY CORN TORTILLAS SIMMERED IN ZESTY SALSA VERDE, TOPPED WITH OVER-EASY EGGS, FRESH PICO DE GALLO, MEXICAN CHEESE, CREMA, AND SLICED AVOCADO.

STEAK AND EGGS

\$28

8 OZ. NY STEAK SERVED WITH OVER-EASY EGGS AND HOUSE-MADE CHIMICHURRI SAUCE.

AVOCADO TOAST

\$15

SIGNATURE BREAD TOPPED WITH HOUSE-MADE GUACAMOLE, TWO SUNNY-SIDE UP EGGS, AND FRESH PICO DE GALLO ON THE SIDE.

BUENOS DIAS BURRITO

\$12

FLOUR TORTILLA FILLED WITH SCRAMBLED EGGS, CHORIZO, BLACK BEANS, AND MELTED CHIHUAHUA CHEESE. SERVED WITH SOUR CREMA AND PICO DE GALLO ON THE SIDE.

EGGS BENEDICT

\$14

TOASTED ENGLISH MUFFINS TOPPED WITH HAM, POACHED EGGS, AND HOLLANDAISE SAUCE.

SALMON BENEDICT

\$15

TOASTED ENGLISH MUFFINS TOPPED WITH SAUTEED SPINACH AND TOMATO, TOP WITH SLICED SMOKED SALMON, POACHED EGGS, AND HOLLANDAISE SAUCE.

BENITO

\$15

TOASTED ENGLISH MUFFINS TOPPED WITH PICO DE GALLO, AVOCADO, CHORIZO, POACHED EGGS, AND POBLANO SAUCE

SIDES

CRISPY BACON	7
FRESH FRUIT SEASONAL FRUIT	5
HOME FRIES	5
TATER TOTS	6

MODE X BRUNCH

SAT-SUN 11-3

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HUEVOS RANCHEROS

\$16

CHEESE-STUFFED CORN TORTILLA OVER MILD RANCHERA SAUCE, TOPPED WITH CHORIZO, AVOCADO, BLACK BEANS, QUESO FRESCO, PICO DE GALLO, CREMA, AND OVER EASY EGGS

BUTTERMILK PANCAKES

\$14

TRES LECHES STYLE TOPPED WITH HOME MADE, WHIPPED CREAM

FRENCH TOAST

\$14

FRENCH TOAST TRES LECHES STYLE TOPPED WITH HOME MADE WHIPPED CREAM

FRITTATA

\$12

EGG WHITES FRITTATA, FETTA CHEESE, GREEN ONIONS, ASPARAGUS AND RED PEPPERS.

FROMAGE CROISSANT

\$14

SCRAMBLE EGGS, CHIPOTLE AIOLI, AVOCADO, BACON, SPINACH, AND GOUDA CHEESE

BRUNCH COCKTAILS

BLOODY MARY

\$5

MIMOSA

\$5

MIMOSA FLIGHT

\$12

TEQUILA SUNRISE

\$12

BLOODY MARIA

\$12

IRISH COFFEE

\$13

SPRITZ

\$12

OXG

\$15

