



sat & sun  
9am - 2pm



## new mexican brunch

### housemade nut & seed granola w/ berries

made w/ coconut oil, pepitas, almonds, raisins & maple syrup  
served w/ honey & straus yogurt or milk (gluten free)

### quelites & eggs

scrambled eggs, sauteed greens, brown rice, avocado & pico de gallo

### huevos rancheros

corn tortilla, refried beans, 2 fried eggs, red chile, cheese & crema

### new mexican homestyle fritatta

layered w/ blue corn tortillas, eggs, zucchini, corn, green chile & cheese  
topped w/chile & crema, served w/ mixed green salad

### migas

eggs, crispy tortilla strips, green chile, tomatillo avocado salsa & cotija  
w/ black beans

### root vegetable hash

carne adovada, 2 fried eggs, sauteed greens, red chile & crema

vegetarian option 10

### huevos motulenos

corn tortilla, eggs, black beans, green chile, peas, feta & fried plantains

### savory breakfast sopaipillas

eggs, cheese & chile w/ choice of beans (add meat 2)

### flat enchilada plate

housemade corn tortillas, eggs, meat, chile, cheese & sour cream  
served w/ posole & beans

### healthy breakfast bowl

scrambled eggs, beans, chile, lettuce, guacamole & pico de gallo (add meat 2)

### classic new mexican breakfast burrito plate

eggs, meat, cheese & chile. served w/ red chile potatoes & beans

### breakfast burrito a la carte

eggs, roasted potatoes, cheese, pico de gallo & chile (junior 7, add meat 2)

8

11

12

12

11

13

12

12

13

8

13

8

**chile:** hot green, mild green, red  
**beans:** black, pinto, refried  
**meat:** niman ranch bacon, steak & pork,  
chorizo, mary's chicken  
**vegetarian:** red chile tofu, soyrizo

add guac/cheese/crema .75 ea all three 2



## drinks

watermelon, mango or 6

traditional mimosa

mimosa carafe 22

red or white sangria 7

sangria carafe 16

spicy red beer w/ snap-e-tom 6

orange juice sm 3 lg 5

coffee 2.5

five mountains organic tea 2.5



## sides

roasted potatoes 4  
w/ chile & cheese add 1

posole 5

tamale 4  
chicken, pork, cheese or vegan  
sweet potato

soft or crispy breakfast taco 4  
housemade corn tortillas w/ eggs,  
cheese, pico & choice of meat  
(add guac /crema .75 ea)

bacon 3

housemade tortillas w/ organic blue corn masa. organic eggs. antibiotic & hormone-free meat

eggs are scrambled unless otherwise noted



weekdays  
9am-noon

## new mexican breakfast



### housemade nut & seed granola

made w/ coconut oil, pepitas, almonds, raisins & maple syrup  
served w/ honey & straus yogurt or milk (gluten free)

6

### healthy breakfast bowl

eggs, beans, chile, lettuce, guacamole & pico de gallo  
(add meat 2)

8

### flat enchilada plate

housemade corn tortillas, eggs, meat, chile, cheese & sour cream  
served w/ posole & beans

13

### classic new mexican breakfast burrito plate

eggs, meat, cheese & chile, served w/ red chile potatoes & beans

13

### breakfast burrito a la carte

eggs, roasted potatoes, cheese, pico de gallo & chile  
(junior 7, add meat 2)

8

## sides

### roasted potatoes

w/ chile & cheese add 1

4

### cup of posole

5

### tamale

chicken, pork, cheese or vegan sweet potato

4

### soft or crispy breakfast taco

housemade corn tortillas w/ eggs, cheese, pico & choice of meat  
(add guac /crema .75 ea)

4

### bacon

3

**chile:** hot green, mild green, red

**beans:** black, pinto, refried

**meat:** niman ranch bacon, steak & pork,  
chorizo, mary's chicken

**vegetarian:** red chile tofu, soyrizo

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**orange juice** sm 3 lg 5

**coffee** 2.5

**five mountains organic tea** 2.5

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