

## BRUNCH MENU

**Bloody Mary Buffet** choose vodka or 100% agave tequila and mix to your liking with your choice of hot sauces, condiments; mild, medium or spicy bloody mixes 5.95

**Eggs Benedict** slow cooked eggs, crispy pork carnitas, chipotle hollandaise, house made corn jalapeno biscuit, potatoes with rajas 16.

**Steak & Eggs** two eggs any style with grilled porcini-chile rubbed steak, potatoes with rajas 18.75

**Chile Relleno** fried Anaheim chile stuffed with shredded chicken, cheese and pipian mole. Served with a poached egg, avocado, salsa fresca, chipotle hollandaise 11.95

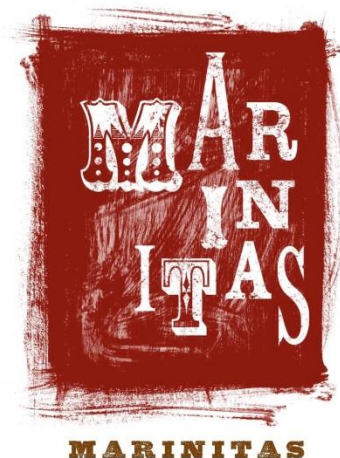
**Crispy Breakfast Tacos (2)** spicy chorizo, scrambled eggs, queso oxaca, potatoes, salsa fresca, black bean sauce 11.75

**Huevos Rancheros** baked layers of tortillas and black beans with two eggs over easy, salsa roja, green onions, crumbled queso fresco, crema mexicana 12.95

**Mexican French Toast** brioche bread soaked in a vanilla & mexican cinnamon egg batter served with seasonal fruit and agave syrup 10.95

**Side of Bacon** Hobb's applewood smoked 4.50

**Side of House Potatoes with Rajas** 4.95



## MARGARITAS

Why they're so good:

We use only high-quality Cointreau or Grand Marnier, with 100% Blue Agave Tequila, and squeeze limes daily...no preservatives!

### THE BIG THREE GLASS/PITCHER

**CASA** Silver Tequila, Cointreau, house made sweet & sour 9.50/41

**DELUXE** Monte Alban Reposado, Cointreau, house made sweet & sour 10.50/47

**SUPREMO** Hornitos Anejo, Cointreau, house made sweet & sour 11.50/52

### TOP SHELF GLASS/PITCHER

**PLATA** Patron Silver, Cointreau, house made sweet & sour 12.50/57

**ESPECIAL** Don Julio Reposado, Grand Marnier, house made sweet & sour 13.50/61

**ELEGANTE** Tres Generaciones Anejo, Cointreau, house made sweet & sour 13.95/63

### FRUIT & SPICE BY THE GLASS

**FIERO**  
Silver Tequila, Cointreau, house made sweet & sour, jalapeño 10.95

**SEASONAL**  
Silver Tequila, Cointreau, house made sweet & sour 10.95

**PINEAPPLE**  
Silver Tequila, Grand Marnier, fresh

## BEBIDAS LATIN SPECIALTIES

### CUCUMBER LEMONADE

Pearl Cucumber Vodka, St. Germain Elderflower liquor, soda and fresh lemonade 10.95

### GRAND MANHATTAN

Bulliet Bourbon, Grand Marnier, Carpano Antica Vermouth and a dash of bitters 13.00

### MARIN MOJITO

Silver Rum, mint, sugar, soda and lime 10.50

### MARINITAS PALOMA

Silver Tequila, Grand Marnier, fresh grapefruit juice and lemon-lime soda 11.25  
Sub Tres Generaciones Silver 11.75

### CAIPIRINHA

Cachaca, muddled sugar and lime 9.50

### SANGRIA

Red, By the glass or pitcher 8/38

### NON ALCHOLOIC

CITRUS-MINT COOLER 3.95

HOUSE MADE LEMONADE 3.95

JARRITOS STRAWBERRY 3.00

JARRITOS LIME 3.00

STEWART'S ROOTBEER 3.50

### BEER

#### 16 oz Draft

Sculpin IPA 7.00

XX Amber, Modelo Especial 5.50

Negra Modelo, Mt Tam Pale Ale, Lagunitas IPA 5.75

Mini draft beer 2.00

#### Bottles

Coors Light 4.50

Corona, Corona Premier, Pacifico 5.00

Clausthaler NA 5.50

SEE OUR REGULAR MENU FOR A SELECTION OF WINES, TEQUILAS AND FLIGHTS!