XOCO Breakfast

Certain Items on our Breakfast Menu change seasonally.

On-the-Go Breakfast

Chorizo Empanada: Homemade chorizo, scrambled egg, roasted poblano. $4.75

Bartlett Pear Empanada: Wood-roasted Bartlett pears, creamy goat cheese, sweet-and-sour ancho chile, Nichols Farm black kale. $4.75

Gunthorp Bacon Mollete: Samuel’s cheese, smoky chipotle, añejo cheese, local mushrooms and grilled red onions. $6.00

Winter Vegetable Mollete: Winter vegetables from the wood-burning oven, roasted serrano chimichurri, Samuel's cheese, crispy epazote. $6.00

Mexican Biscocho (Scone) (Available Saturdays only): $3.75

Fresh-Baked Muffin (changes seasonally): Made with pear and ginger. $3.50

Fresh Squeezed Orange Juice: Fresh squeezed daily. $4.00

Yogurt Bar

Organic Yogurt: Greek-style plain yogurt with honey or cajeta. $4.00

Fresh Fruit: Seasonal fresh fruit. .75

Dried Fruit: Homemade dried fruit. .75

Granola: Homemade Mexican granola. .75

Made-to-Order Breakfast

Torreja: Wood-oven French toast, local maple syrup, Gunthorp bacon-pecan sprinkle. $6.50

Wood-Oven Chilaquiles: Tortilla chips, roasted tomato-serrano sauce, Samuel's cheese. With scrambled eggs or chicken. (dine-in only) $7.00

Pork Belly Chilaquiles: Crunchy tortillas, tomatillo-serrano sauce, Samuel’s cheese, scrambled eggs, tatume squash. (dine-in only)
$9.50

Saturday Chilaquiles: Only available on Saturday! Tortilla chips, guajillo chile sauce, carmelized onion, baked egg. (Saturday only) (dine in only)
Add braised short ribs for an additional $2.50 $7.00

Huevos Rancheros: 2 eggs, roasted tomato-serrano sauce, corn tortillas black beans, homemade fresh cheese. $8.00

Chorizo Egg Torta: Scrambled eggs, pork chorizo, poblano raja's, Samuel's cheese, avocado $8.00

Zucchini Egg Poblano Torta: Scrambled eggs, roasted zucchini, poblano peppers, Samuel's cheese, roasted serrano, cilantro crema $7.50

Toasted Bolillo with Butter and Seasonal Jam: $3.25

Bean-to-Cup Chocolate

Authentic: Fresh-ground Chocolate + Water $2.75

Aztec: fresh-ground chocolate + water + chile + allspice $2.75

Almendrado: Chocolate shot + almond milk. $3.25

Classic: chocolate shot + 2% milk $3.25

Mexico City Thick: Champurrado / thick, rich. $3.25