

WEEKENDS 11AM-3PM

BRUNCH

BREAKFAST TACO PLATES \$9⁹⁵

Scrambled eggs, pico de gallo, diced avocado, güero chile, black beans, queso fresco. Served with side of handmade tortillas. Choice of red or green salsa. Makes 3-4 tacos.

CHOICE OF PROTEIN

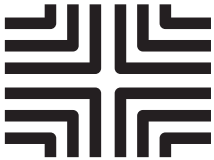
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|-------------------------|------|------------------------|------|
| ★ Beef Tasajo | +\$3 | ★ Oaxacan Chorizo | +\$3 |
| ★ Mazatlan Blue Shrimp | +\$3 | ★ Portobello Mushrooms | +\$2 |
| ★ Garlic Chicken Breast | +\$3 | | |

POTATO-CHORIZO HASH \$10⁹⁵

Chorizo, smashed fingerling potatoes with sunny-side up egg and queso añejo. Served with side of handmade tortillas. Choice of red or green salsa.

TRES LECHES FRENCH TOAST \$9⁹⁵

Bread pudding with tres leches syrup and caramelized apple-cranberry sauce.

CRUZ 
BLANCA