



EGGS & SPECIALITIES

We only use eggs from organically-raised chickens

HUEVOS MOTULEÑOS*

Two fried eggs on a crispy tostada with roasted tomatoes, country ham, peas, sweet fried plantains, fresh cheese & black beans | 14

BREAKFAST ENCHILADAS

Fresh-baked corn tortillas rolled around chorizo 'n' eggs, roasted tomato-serrano chile sauce, a melted blanket of Samuel's Jack cheese, black beans | 16

FRONTERA HOT CAKES

Homemade corn pancakes, whipped goat cheese, maple syrup, red chile-glazed bacon, two eggs sunny-side up | 14

BAJÍO-STYLE EGGS

Two poached eggs in crispy masa boats, black beans, creamy chile poblano sauce, pea shoots & homemade chorizo | 14

JOSE'S GRANDMOTHER'S BEANS, GREENS AND EGGS*

Two eggs sunny side up, braised local greens with tomato-guajillo chile sauce & pintos, aged Mexican cheese | 14

OAXACAN-STYLE CARNE ASADA*

Red-chile marinated Prime Creekstone Natural Black Angus rib steak, two eggs, sweet plantains with homemade crema, fresh cheese, guacamole | 48

HUEVOS RANCHEROS*

Eggs (*sunny-side up*), roasted tomato sauce, fresh-baked corn tortillas, black beans, baby greens, fresh cheese | 14

CHILAQUILES WITH GUAJILLO*

Quick simmered tortilla "casserole," red guajillo chile sauce, homemade crema, aged Mexican cheese, sunny-side up egg, baby greens | 14

HUEVOS A LA MEXICANA*

Eggs scrambled with fresh tomatoes, serranos, grilled green onions, cilantro & avocado. Served with black beans & salsa verde | 14

• add chorizo +2

• add grilled Gulf shrimp +4

SIDES

FRESH BAKED CONCHAS

Three mini conchas, local fruit jam | 7

MINI HOT CAKES

Homemade corn pancakes, whipped goat cheese, maple syrup | 6

COCKTAILS

MIMOSA

Choice of our housemade agua de jamaica or fresh-squeezed orange juice topped with Jean Louis Brut Blanc de Blanc | 10

BLOODY MARIA

Choice of Espolón Blanco tequila, Wahaka espadín mezcal or Village Vodka, tomatoes, fresh citrus, Worcestershire, Tajín rim | 13

TECATE CHELADA

Fresh lime juice, salted rim | 8

BANDERITA

Housemade sangrita (*tomatoes, fresh lime & orange juice, Tamazula*), choice of Espolón blanco tequila or Wahaka espadín mezcal & Tecate | 10

CREMA DE CAJETA

Creamy liqueur featuring Abasolo Mexican whiskey, house-made cajeta caramel, two milks (*condensed, evaporated*), piloncillo | 12

*items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked animal products may increase your risk of food borne illness, especially if you have medical conditions.