



BRUNCH

Saturday 11am-2pm

Pork Belly Chilaquiles Crunchy tortillas, tomatillo-serrano sauce, poblano rajas, Samuel's cheese, sunny-side up egg **\$12**

Xoco's Breakfast Enchiladas Handmade tortillas, scrambled eggs, creamy tomatillo salsa, Napa cabbage **\$12**
+ Chorizo **\$3**

Chorizo-Egg Torta Scrambled eggs, pork chorizo, poblano rajas, Samuel's cheese, avocado **\$10**

Poblano-Egg Torta Scrambled eggs, roasted poblano peppers, caramelized onion, Samuel's cheese, cilantro crema **\$9**
+ Bacon **\$3**

French Toast Wood-oven torreja, local maple syrup, toasted pecans, powdered sugar **\$10**
+ Bacon **\$3**
+ Fruit **\$3**

BRUNCH BEVERAGES

Mimosa Choice of house made agua de jamaica, agua del dia or fresh-squeezed orange juice topped with Jean Louis Brut Blanc de Blanc **\$10**

Michelada Housemade sangrita (*tomato, fresh lime & orange juice, Tamazula*), Tecate, Tajin rim **\$8**

Fresh-squeezed Orange Juice \$4

In an effort to become a more equitable restaurant, a 15% service charge will be added to each check. Thank you!