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 jamiaica, 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!