EGGS & SPECIALTIES

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 tomatillo sauce, a melted blanket of Samuel’s Jack cheese, black beans | 16

FRONTERA HOT CAKES
Homemade corn pancakes, whipped goat cheese, pecans, 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, fresh cheese, Bayless garden greens, little gem salad | 14

CHILAQUILES WITH GUAJILLO
Quick simmered tortilla “casserole,” red guajillo chile sauce, homemade crema, aged Mexican cheese, avocado, sunny-side up egg. Bayless garden greens, little gem salad | 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, pecans, 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 or Wahaka espadín mezcal*, tomatoes, fresh citrus, Worcestershire, Tajín rim | 13

TECATE CHELADA
Fresh lime juice, salted rim | 8

BANDERITA
Housemade sangrita (tomatoes, fresh lime & orange juice, Tomatulio), 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

*Feel free to substitute vodka