



Brunch

Saturday 10:30am-2:30pm

Mimosa Choice of house made *agua de jamaica* or *fresh-squeezed orange* juice topped with Jean Louis Brut Blanc de Blanc \$11

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

Fresh-squeezed Orange Juice \$5



Breakfast Tortas:

Chorizo-egg with artisan Jack cheese, poblano rajas & avocado \$12

Poblano-Egg with caramelized onions, artisan Jack cheese & cilantro cream \$11

Breakfast Tacos:

Chorizo-egg with avocado & añejo cheese \$12

Spicy Poblano-Egg with caramelized onions, roasted serrano chile & queso fresco \$11

Chilaquiles crunchy tortillas, your choice of tomatillo-serrano **or** spicy red chile sauce, crema, fresco cheese, sunny-side up egg \$13
+ Pork belly \$3

Xoco's Breakfast Enchiladas handmade tortillas, scrambled eggs, guajillo chile sauce (roasted garlic, black pepper), Artisan jack cheese, Napa cabbage \$13
+ Chorizo \$3

French Toast wood-oven torreja, local maple syrup, toasted pecans, powdered sugar \$12
+ Bacon or fruit \$3

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