

Brunch Menu

CARNE EN SU JUGO

\$18

Tender beef simmered in its own savory broth with bacon, beans, and a touch of cilantro and onion—rich, comforting, and full of Jalisco flavor.

TACOS DORADOS DE POLLO (4)

\$15

Crispy golden tortillas filled with savory chicken, topped with fresh lettuce, crema, queso fresco, and salsa.

GORDITAS DE CHICHARRON O TINGA (2)

\$20

Thick handmade corn pockets stuffed with flavorful pork chicharrón or smoky shredded chicken tinga, topped with lettuce, tomato, onions, and sour cream.

ENCHILADAS ROJAS O VERDES

\$15

Soft corn tortillas filled and rolled, smothered in red or green salsa, and topped with lettuce, onions, sour cream, and queso fresco. **ADD POLLO +3.00**

HUEVOS DIVORCIADOS (2)

\$18

Two fried eggs served on separate tortillas—one topped with red salsa, the other with green salsa—accompanied by beans and fresh garnish. **ADD BACON OR POLLO +3.00**

TOSTADAS DE TINGA (2)

\$15

Crispy corn tostadas topped with smoky shredded chicken tinga, lettuce, tomato, onions, sour cream, and queso fresco.

CANTINA CHILAQUILES (RED SALSA OR GREEN SALSA)

\$15

Crispy tortilla chips simmered in your choice of green or red salsa, topped with crema, queso fresco, onions, and a touch of cilantro.

ADD CARNE ARRACHERA, RIB EYE, SHRIMP +5.00

ADD EGG, POLLO, ASADA, CARNITAS BIRRIA, ADOBADA OR TINGA +3.00

OUR NEW SEASONAL DRINKS ARE NOW AVAILABLE.

Please consult your waiter.



Undercooked Items: Consuming raw or undercooked foods may increase your risk of illness.