



**Chips & salsa served upon request before 11:30am**

### MORNING COCKTAILS

#### Mimosita -S-

so refreshing! orange juice, lemon juice, sparkling wine, hornitos reposado tequila and triple sec, 9

#### Flavored Mimosas

choose fresh pomegranate juice, agua de jamaica or prickly pear with house champagne, 3.99

#### House Champagne

glass 4 / bottle 16

#### Chandon Brut

mimosa 4.99 / glass 9 / bottle 33

#### Sangria

ortega's red wine house recipe creates this spanish original, 9

#### Ortega's Mexican Coffee

kahlua, tequila, house blend coffee, topped with whipped cream and cinnamon, 7

#### Bloody Mary

ortega's homemade bloody mary mix with vodka and a salted rim, 7.99

#### Bloody Maria

ortega's homemade bloody mary mix with tequila and a chile rim, 7.99

#### Bottomless Orange Juice Mimosa

orange juice and house champagne, 9.99

### Ortega's Amazing French Toast!

challah bread grilled to golden perfection with butter, syrup and cinnamon. served with homemade cinnamon-vanilla whipped cream, 9.99

### MEXICANO BREAKFAST

#### Chilaquiles con Huevos

corn tortilla chips covered in a roasted tomato guajillo sauce, topped with three cheese blend and garnished with pico de gallo and mexican crema. served with scrambled eggs and refried beans, 10.99  
add shredded chicken, +3.99 / add carnitas, +4.99

#### Carnitas Hash and Eggs

slow roasted pork, potatoes, poblano chiles and caramelized onions topped with tomatillo verde sauce. garnished with pico de gallo and served with scrambled eggs, charro beans, and a fresh hand made flour tortilla, 10.99

#### Shrimp Omelette

shrimp sautéed with spinach and mushrooms then topped with roasted tomato sauce, jack, fresco and cotija cheeses, avocado, mexican crema and pico de gallo. served with crispy rosemary potatoes and grilled sourdough bread from bread & cie, 12.99

#### Ortega's Breakfast Burrito

eggs, crispy rosemary potatoes, bacon, caramelized onions, poblano chiles, pico de gallo, avocado and jack cheese wrapped inside a large fresh hand made flour tortilla. served with charro beans, 10.99

#### Huevos Rancheros

two eggs over easy served on corn tortillas, topped with a sauté of poblano chiles, bell peppers, onions and roasted tomato arbol sauce. garnished with avocado and served with rice and refried beans, 10.99

#### Chicken Tamale and Eggs

corn masa filled with roasted chicken and topped with tangy tomatillo verde sauce, cotija and fresco cheese blend, black bean corn salsa, and mexican crema. served with scrambled eggs, rice and refried beans, 10.99

#### Chorizo con Huevos

eggs scrambled with chorizo, caramelized onions and poblano chiles. served with rice, charro beans and a fresh hand made flour tortilla, 10.99

### AMERICANO BREAKFAST

#### Scrambled Eggs and Bacon

served with crispy rosemary potatoes and grilled sourdough bread from bread & cie, 9.99

#### Oatmeal with Fresh Strawberries

a bowl of old fashioned oatmeal topped with fresh strawberries and cinnamon, 5.99

#### Egg White Vegetable Scramble

spinach, mushrooms, squash, poblano chiles, bell peppers, onion and black bean corn salsa scrambled with egg whites and sprinkled with a cotija and fresco cheese blend. served with crispy potatoes and grilled sourdough bread, 9.99



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### ORTEGA'S SPECIALTIES

#### Chicken Tamale

corn masa filled with roasted chicken and topped with tangy tomatillo verde sauce, cotija and fresco cheese blend, black bean corn salsa, and mexican crema. served with rice and refried beans, 9.99

#### Carnitas

tender slow roasted pork cubed and topped with tangy tomatillo verde sauce and garnished with pico de gallo. includes rice, charro beans, and a fresh hand made flour tortilla, 11.99

#### Chicken Mole

chicken thighs paired with spicy-sweet mole sauce and topped with mexican crema. includes rice, refried beans, and a fresh flour tortilla (†), 11.99

#### Ortega's Steak Burrito

grilled flat iron steak, charro beans, jack cheese, avocado and huitlacoche-portobello mushroom sauce wrapped in a large fresh hand made flour tortilla. served with rice and charro beans, 13.99

### ENCHILADAS

{ two corn tortilla enchiladas topped with seasoned cabbage, pico de gallo and mexican crema. served with rice and refried beans. }

#### Chicken Verde Enchiladas

roasted chicken enchiladas topped with tangy tomatillo verde sauce and a three cheese blend, 9.99

#### Cheese Enchiladas

a trio of cheeses: cotija, fresco and jack, topped with roasted tomato sauce, 9.99

#### Chicken Mole Enchiladas

roasted chicken enchiladas topped with ortega's spicy-sweet mole sauce and a three cheese blend (†), 11.99

#### Chicken Rojo Enchiladas

roasted chicken enchiladas topped with roasted tomato sauce and a three cheese blend, 9.99

### LOBSTER

{ experience authentic puerto nuevo dining with our famous lobster plates. served puerto nuevo style with rice, refried beans, drawn butter, grilled lime and a large fresh hand made flour tortilla. }

#### Whole Lobster

the traditional specialty of *la familia ortega*; authentic puerto nuevo style whole grilled lobster, MP  
add shrimp skewer, +9 / add grilled bistek, +11

#### 1/2 Lobster and Bistek

ortega's surf and turf. one-half grilled lobster combined with fire grilled flat iron bistek topped with huitlacoche-portobello mushroom sauce, MP

#### 1/2 Lobster and Shrimp

one-half grilled lobster combined with a grilled shrimp skewer. topped with epazote cilantro pesto and roasted tomato arbol sauce (†), MP