



\$25 brunch buffet menu

bocaditos

SERVED ON SHARING TRAYS

fresh guacamole

serrano, cilantro, red onion, tomato, lime, cotija cheese served with warm sea-salt chips and salsa

mild medium spicy

crispy jalapeno poppers

jalapenos stuffed with oaxaca-manchecho cheeses, cilantro + rancho sauce

platillos

ENTREES SERVED BUFFET STYLE

chilaquiles

tortilla chilaquiles

rotisserie chicken corn and poblano

chorizo con huevos (brunch only)

housemade chorizo scrambled with glaum farm eggs, caramelized onions, spinach, tomatoes

salads

chopped salad

baby kale, baby spinach, romaine, peppers, avocado, tomatoes, black beans, cotija cheese and serrano lime vinaigrette

sides

rice & beans

traditional red rice with cilantro and fresh lime and beans

traditional pinto beans black beans

dessert

SERVED FAMILY STYLE

churros

flash fried, smothered in cinnamon and sugar with warm caramel and chocolate dipping sauces

quesadilla (pick one)

oaxaca + manchego cheeses

- pitman farms chicken cheese
 garlic mushroom breakfast veggie (brunch only)
 carne asada (additional \$1)
 lemon-garlic wild mexican gulf shrimp (additional \$2)
- flour tortilla OR whole wheat tortilla

fish tacos

pan seared local lingcod, habanero-mango sauce, green monster salsa, micro cilantro

OR

shrimp quesadilla

lemon-garlic wild mexican gulf shrimp, oaxaca + manchego cheeses, caramelized onions, guacamole + crema, flour tortilla or whole wheat tortilla

