



# \$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-manchego 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 mahi mahi, 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

