

BRUNCH FOOD

Steak & Eggs \$18

**Grilled Teres Major Steak | **Two eggs your way | Blistered jalapeños |
Roasted potatoes | Tortillas

Huevos Rancheros \$15

Fried corn tortilla | **Two eggs your way | Smothered in ranchero sauce or
Green chile | Roasted potatoes | Mixed greens

Huevos a la Mexicana \$15

**Three scrambled eggs with bell peppers, onions, jalapeños, tomatoes & crema | Roasted
potatoes | Mixed greens | Tortillas

Chilaquiles \$14

Fried corn strips | **Two eggs your way | Mozzarella | Smothered in your
choice of chile or sauce

Breakfast Enchiladas \$16

Three chorizo & cheese enchiladas | **Two eggs your way | Green chile or
traditional red sauce | Roasted potatoes

Breakfast Tacos \$13

Three chorizo & eggs, or vegetariano y papas | Corn or flour tortillas |
Mexican rice | Black or refried beans

Breakfast Burritos \$15

Large flour tortilla | **Scrambled eggs | Black or refried beans | Smothered in
green or red chile | Melted cheese | Crema

Add: Chorizo \$5 | **Bacon \$5 | Veggie \$4

Brunch Chile Cheese Fries \$14

Papas fritas | Choice of chile | Melted cheese | **Two eggs your way

Add: Chorizo \$5 | **Bacon \$5 | Veggie \$4

Pork or Vegan Green Chile \$13

Hatch chiles | Tomatoes | Tomatillos | Garlic | Bell peppers | Cilantro |
Tortillas

Sides

**Bacon \$5 | Chorizo \$5 | Pork belly \$7 | **Egg \$2.25 | Roasted potatoes \$5 |

Mixed greens \$5

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness - especially if you have certain medical conditions.

BRUNCH DRINKS

Mimosas Single \$9 | Bottomless \$19 | Carafe \$23
Orange, Grapefruit, Cranberry, Pineapple, Strawberry, Mango

Bloody Mary (vodka) or Maria (tequila) \$11
House made mix with tomato | Horseradish | Worcestershire | Hot sauce |
etc.

Michelada (plus cost of beer) \$3
Worcestershire, Maggi, Two Hot Sauces, Black Pepper, Lime, Clamato, Tajin
Rim

Mezcal Margarita \$12
400 Conejos Mezcal | Fresh Lime | Agave Nectar

Pineapple Coconut Margarita \$11
1800 Coconut Tequila infused with fresh pineapple | Fresh Lime | Agave
Nectar

Colfax Paloma \$11
Exotico Silver Tequila | Grapefruit | Jarritos Grapefruit

House Margarita \$12
Exotico Silver Tequila | Fresh Lime | Agave Nectar

House Coin Margarita \$13
Corazon Blanco Tequila | Cointreau | Fresh Lime

Ancho Chile Margarita \$13
1800 Blanco Tequila | Ancho Reyes Liqueur | Muddled Serano Peppers |
Fresh Lime | Agave Nectar | Tajín Rim

Classic Mojito \$12
Montanya White Rum | Muddled Mint & lime | Simple | Soda