

## WEEKEND BRUNCH

SERVED UNTIL 4PM

### BEVERAGES

**MIMOSA** 10.5

Parini Prosecco and orange juice

**BLOODY MARY** 11

New Amsterdam Vodka, housemade bloody mary mix

**WHITE SANGRIA** 9/15

White wine, Wegmans apple cider, brandy, Wegmans maple syrup, lemon and lime juice

**RED SANGRIA** 9/15

Red wine, Jack Daniel's Tennessee Fire Whiskey, cranberry juice, lemon and lime juice

**ROSE SANGRIA** 9/15

Truro Vineyard Grenache Rose, Wegmans cranberry raspberry juice, lemon and lime juice, spiced rum

## ESPECIALIDADES

### HUEVOS ESTILO "EL BAJIO" 13

two sunny-side up eggs in crispy masa boats with black beans, creamy Poblano chile sauce, and homemade chorizo

### CHILAQUILES VERDES - TOMATILLO 14

two sunny-side up eggs over quick-simmered tortilla "casserole" with tangy tomatillo sauce, epazote, crema, Mexican cheese, and served with greens

### CHILAQUILES ROJOS - GUAJILLO 14

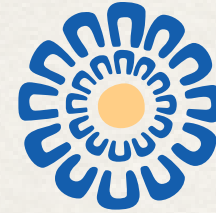
two sunny-side up eggs over quick-simmered tortilla "casserole" with red guajillo sauce, crema, Mexican cheese, and served with greens

### HUEVOS RANCHEROS 11

two sunny-side up eggs on fresh-made tortillas with roasted tomato-serrano chile sauce served with black beans and queso fresco

### HUEVOS CON CHORIZO 12

two scrambled eggs with Mexican sausage and spicy vegetables with black beans



### LAS TORREJAS DE LA ABUELA 11

thick Challah bread soaked in a cinnamon, milk and egg mixture, seared to order, served with guava whipped cream and housemade piloncillo syrup

### TORTA DE CHORIQUESO 9

homemade chorizo sausage, roasted poblano peppers, Chihuahua cheese blend, avocado, and tomatillo salsa

### TORTA DE COSTILLA 13

braised short rib, black beans, spicy grill-roasted tomato guajillo salsa, Chihuahua cheese blend, pickled onions and avocado

### FRUTA DE LA TEMPORADA CON YOGURT 7

Wegmans vanilla yogurt served with fresh fruit of the day

