

Sunday Brunch 2017

Green Chili Shakshuka — Two Eggs baked in a Roasted Green Chili, Onion, and Tomatillo Sauce. Served with Crusty Bread and Pork Belly. **\$12**

Biscuits and Red Eye Gravy — House baked Biscuits topped with Carnitas, and Red-Eye Gravy. Served with a choice of two eggs any way. **\$11**

Simple Breakfast — Two eggs, choice of protein (Pork Belly, Turkey Chorizo, Carnitas, or Bacon), Breakfast Potatoes, and choice of Bread (Sourdough, Wheatberry, Biscuit, Tortillas). **\$9**

Salmon Lox and Egg Board — House cured Salmon Lox, Hard Boiled Egg, Sourdough Toast Points, Assorted Cheese, Fruit, and Pickled Things. **\$14**

Sonoran Hash — Sautéed Potatoes, Poblano Peppers, Onions, Garlic, Chayote Squash, Charred Corn, and Kale. Topped with Chipotle Crema, Cotija Cheese, Scallions, and Cilantro. Served with your choice of Two Eggs. **\$11**

Breakfast Tacos — Two Tacos filled with your choice of protein (Pork Belly, Turkey Chorizo, Carnitas, or Bacon), Scrambled Eggs, Pico de Gallo, Citrus Slaw, Avocado, Queso Fresco, and Chipotle Crema. Served with Beans and Rice. **\$12**

Breakfast Burger — Choice of Grass-fed Beef or Turkey Chorizo topped with Monterey Jack Cheese, Fried Egg, Avocado, and Tomato on a Kaiser Roll. Served with Breakfast Potatoes. **\$14**

Sonoran Steak and Eggs — Marinated, Chargrilled Skirt Steak with Breakfast Potatoes and your choice of two eggs. Served with Chimichurri. **\$16**

Blue Corn Waffles — Two house made Blue Corn Waffles. Served with Chili-Agave Butter and Maple Syrup. **\$8** Add your choice of two eggs. **\$3**

French Toast Trio — Three petite slices of French Toast each with a different topping. Toppings: Summer Berry Compote and Cream, Brie and Apple Chutney, and Caramelized Banana and Candied Pecan. **\$11** Add your choice of two eggs. **\$3**

Yogurt and House-made Granola with Fresh Fruit — Vanilla Yogurt topped with Granola and assorted Berries. **\$9**