

# Breakfast & Brunch



## MAINS

### AZTEC PIE // 9.95

Layers of corn tortilla filled with chicken and mozzarella cheese with salsa ranchera.

### BAKED CHILAQUILES // 9.99

Baked corn tortilla chips with chicken, salsa and cheese. (Red, green or spicy)

### HEALTHY FRENCH TOAST // 9.50

Two whole grain bread with egg whites, grilled and topped with cinnamon and berries.

### WAFFLES // 9.99

Our homemade waffles offered in regular, matcha or red velvet flavor.

### SEASONAL FRUIT PLATE // 7.99

An assortment of seasonal fruit offered with yogurt.

### PANCAKES // 9.99

Made with oats, almond milk, eggs and cinnamon. (Sweet potato, blueberries, chocolate chip, & banana.)



## EGGS

### CHILAQUILES BOWL // 10.50

Our chilaquiles served in a bowl with a sunny side up egg on top.

### GREEN MIGAS // 9.99

Corn tortillas with green salsa, scrambled eggs, and mozzarella cheese.

### RANCHEROS // 10.99

Two tortillas topped with a slice of ham, two sunny side up eggs and our salsa ranchera.

### CHIPOTLE BENEDICT // 10.99

Two poached eggs w/ smoked salmon or ham over whole grain bread & topped w/ chipotle sauce.

### MIDDLE EASTERN // 9.99

Cooked in a casserole over turkey ham, greek yogurth and zattar.

### EGGS OR OMELETTE // 9.99

Choose 4: Mushrooms, spinach, tomatoes, onions, red peppers, turkey breast or bacon, smoked salmon, bacon, chorizo, feta cheese, goat cheese, or mozzarella cheese.

### AVOCADO TOAST // 9.99

Hard or poached egg served over avocado toast with red pepper flakes.

## VEGAN

### VEGAN BURRITOS // 8.99

Two soft corn tortillas filled with black beans, scrambled tofu and avocado.

### VEGAN CHILAQUILES BOWL // 9.50

Corn tortilla with black beans, nopalitos, salsa and vegan cheese topped with avocado.

### OATMEAL // 9.50

Cooked with almond milk, cinnamon and vanillatopped with berries and almonds.

### VEGAN SCRAMBLED EGGS // 9.50

Scrambled tofu eggs with vegetables.