

BRUNCH

BREAKFAST BURRITO 14.50

eggs, crispy tater tots, black beans, cheese, smothered in red or green chile

add bacon, ham, carne adovada, or chorizo 17.00

HUEVOS RANCHEROS 15.50

two eggs on blue corn tortillas, red or green chile, cheese, chorizo, spanish rice and pinto beans

GREEN CHILE BENEDICT 17.50

poached eggs and chorizo served on housemade arepas and topped with pico de gallo, green chile, and hollandaise

STUFFED SOPAPILLAS 15.50

two sopapillas stuffed with carne adovada, pinto beans, and eggs, topped with queso and guacamole. served with rice

TAOS OMELET 15.50

three eggs, diced ham, sauteed mushrooms, cheese, and your choice of red or green chile. served with corn tortillas.

CHICKEN AND CHURROS 18.50

fried chicken served with our house churros and drizzled with hot honey glaze

STEAK AND RELLENOS ribeye 53.00

two whole roasted green chiles stuffed with cheese, topped with green chile and served with a wood-fire grilled steak

BREAKFAST BOWL 13.50

two eggs any style, spanish rice, black beans, avocado, cheese, cilantro-lime crema and salsa verde

GRANOLA BOWL 10.50

seasonal fruit, greek yogurt, honey, and horchata granola

COCKTAILS

BLOODY MARIA 11.00

21 seeds cucumber and jalapeno tequila, zing zang, splash of house salsa and lime with a tajin rim

* sub prairie wolf vodka for no additional charge

HORCHATA ICED COFFEE 10.00

amaretto, jumping goat coffee liquer, cold brew coffee, and cream with puffed rice, almond, and a horchata spiced rim.

MICHELADA 7.00

cerveza, zing zang, clam juice, splash of house salsa, served on ice with a tajin rim

TOP SHELF MIMOSA 12.00

fresh squeezed blood orange juice and bubbles

MIMOSA CARAFE 28.00

fresh squeezed blood orange juice and a bottle of bubbles