

Crema Brunch

\$19.95 Unlimited Mimosa Brunch

includes choice of one entrée below, coffee or tea and unlimited mimosas

**seating time limited to two hours*

Ensalada Mixta en Aderezo de Cacahuete 12

Mixed greens, avocado, panela cheese, frizzled tortillas, fresh corn, sesame seeds and peanut-guajillo vinaigrette

with Grilled Chicken Breast add \$6

Smoked Salmon or Shrimp add \$8

Quesadilla de Huitlacoche 14

Black Mexican truffle with Chihuahua and gruyere cheese

Crema Omelet 14

Three egg omelet

Espinacas con Papas y queso de cabra

Sautéed spinach, chipotle potatoes, onions, goat cheese

Burrito de Mole Poblano 15

Flour tortilla with shredded chicken (or vegetarian), Chihuahua cheese, beans, chipotle potatoes, corn, mole sauce

Torrijas 13

French toast served with citrus flavored maple pecan syrup, citrus, fried egg and bacon

Chilaquiles Verdes y Rojos con Huevos Poche 15

Baked tortilla casserole with shredded chicken breast, green and red salsa, Chihuahua cheese, crema, red onions, fresh cilantro. Topped with poached eggs.

Salmon a la Crema 14

Mexican style Eggs Benedict: Zucchini corn cake served with poached eggs in a velvety jalapeño-poblano hollandaise sauce

Chile Relleno de Papa con Chorizon y Huevo 14

Poblano pepper filled with scrambled eggs, chorizo, potatoes, cilantro, Chihuahua cheese

Guacamole

12

Mashed avocados with onions, cilantro, jalapeños and lime juice served with totopos or fresh corn tortillas

Salsas De la Casa

8

*Habanero (spicy)
Chile-tomate (mild)
Roasted tomatoes, chile serrano*

Chef/Owner Julieta Ballesteros

Tacos de Carne Asada Clasica 16

Adobo marinated grilled skirt steak tacos (with fried eggs \$18.00)

Quesos Flameados

*Our house specialty: Chihuahua cheese baked casserole served with warm corn tortillas and guacamole or salsa
(Good for two or more people to share)*

Norteño 14 with northern style chorizo

A la Francesa 15 with gruyere and mushrooms.

Con Todo y Pollo 16 all of the above with chicken

Para Acompañar \$5

Frijoles Negros Refried black beans

Arroz Mexican flavored rice

Applewood smoked Bacon thick cut bacon \$6

Changes and modifications politely declined

Like your dishes with extra heat? Try our special Chiles de la Casa house hot pepper mix \$3

**Please advise your server of any food allergies you may have.
Parties of 6 or more are subject to a 20% gratuity**