



# SATURDAY BREAKFAST

Available Every Saturday 9am - 2pm



## CONCHAS 10.00

### THE USUAL COMBO 15.00

Two eggs any style with your choice of bacon or sausage. Served with two Churro pancakes topped with strawberries, blueberries, powdered sugar, blueberry butter, and maple syrup on the side.

### HUEVOS DIVORCIADOS 14.00

Two eggs any style topped separately with tangy tomatillo sauce and red chili de arbol sauce, served with chorizo refried beans, queso fresco and sour cream.

### HUEVOS RANCHEROS 15.00

Two crispy corn tortillas layered with chorizo, refried beans, topped with two large eggs any style, cherry tomatoes with herb oil, monterey jack & queso fresco, finished with red chili de arbol sauce, green onions, avocado, & cilantro.

### CHURRO PANCAKES 13.00

Four fluffy pancakes stacked high, dusted with cinnamon sugar and powdered sugar. Topped with fresh strawberries & blueberries. Served with blueberry butter and warm maple syrup.

### FRENCH TOAST 14.00

Thick slices of Texas toast layered with fresh strawberries, blueberries, and raspberries, dusted with powdered sugar, garnished with mint, and served with blueberry butter & warm syrup.

## MENUDO 12.00

Traditional Mexican menudo garnished with fresh cabbage and radishes, finished with oregano, crushed red chile, & a squeeze of lime.

## AVOCADO TOAST 11.00 Add Egg +3

Thick-cut sourdough toast topped with creamy guacamole and cherry tomatoes. Finished with roasted garlic herb oil, lime juice, kosher salt, cracked black pepper, crushed red chile flakes & cilantro.

## EGGS BENEDICT 15.00 Sub Chorizo +2

Toasted English muffin topped with Canadian bacon and poached eggs, finished with rich hollandaise, paprika, and chopped jalapeños. Served with breakfast potatoes.

## CHILAQUILES 15.00

Tortilla chips tossed in red chili sauce, topped with two eggs any style, refried beans, cotija and queso fresco, red chile flakes, green onions, sliced avocado, and sour cream.



## CHICKEN & WAFFLES 16.00

Crispy marinated chicken on top of waffles, dusted with powdered sugar. Served with blueberry butter, whipped cream and warm syrup.

## CHILE VERDE 15.00

Tender pork chile verde simmered to perfection, topped with sour cream, fresh cilantro, avocado, and queso fresco. Served with rice, chorizo refried beans, and crispy tortillas.

## BUILD YOUR OWN OMELET 10.00 + add ons

Wake up your morning with a omelet built just for you! Start with eggs, pick your favorite filling—cheese, sausage, bacon, or chorizo—then load it up with extra add-ins for the perfect bite every time.

### ADDITIONAL ADD-INS

Shrimp +5	Bacon +2.50	Sausage +2.50	Guacamole (mixed in) +1	Refried Beans +1	Hashbrowns +1
Crab +5	Chorizo +2.50	Jalapeños +1	Avocado +1	Fajita Veggies +1	

### MAKE IT A BURRITO AT NO EXTRA COST



## CHILITO CON CARNE 16.00

Slow-simmered chilito con carne topped with queso fresco, sliced onion and radish slices. Served with rice, chorizo refried beans, and crispy tortillas.

## STEAK & EGGS 25.00

Chili adobo-marinated skirt steak with two eggs any style & roasted potatoes. Served with warm flour tortillas and a grilled chile jalapeño and salsa picante.

## KIDS COMBO PLATE 10.00

Scrambled eggs, bacon or sausage, breakfast potatoes and one (1) Churro Pancake.

## SIDES

Roasted Breakfast Potatoes 4.00	Sausage 6.00
Sourdough Toast 4.00	Bacon 5.00
Churro Pancakes (2) 6.00	Fresh Fruit 5.00
Eggs* (2) 6.00	

## WE ARE A LOCAL BUSINESS.

To help offset increased labor costs due to new local, state, and federal ordinances, a 4.99% surcharge is included on all guest checks.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# BREAKFAST DRINKS

Available Every Saturday 9am - 2pm

Featuring our build-your-own

## BLOODY MARIA 10

Bloody Maria mix, Tajín, fresh lime, stuffed olives, carrots, and celery, mixed with your preferred spirit and customizable add-ons listed below.



### STEP ONE: CHOOSE YOUR SPIRIT

- Pueblo Viejo Blanco Tequila
- Amares Verde Mezcal
- New Amsterdam Vodka

### STEP TWO: STACK THE MARIA

- Scrapphys Firewater Habanero Bitters +1
- Chicken Wing +1
- Shrimp +1
- Jalapeño Popper +2
- Flautas +4
- Bacon +1.50
- Chile Guerito +.50
- Pork Sausage +2
- Chicken Skewer +4
- Cucumber +.25

### STEP THREE: ENJOY!

### CARAJILLO 13.00

Lunazul reposado tequila, Kahlúa, and Licor 43 blended with cold brew coffee, vanilla, and a hint of citrus.

### CHOCOLATE ESPRESSO MARTINI 13.50

a blend of vodka, white chocolate crème de cocoa, & rich cold brew. Dusted on top with chocolate to give it a balanced hint of sweetness.

### CAFÉ DE OLLA 8.00

prepared with brewed coffee, cinnamon sticks, Abuelita chocolate, and star anise. Delivering a fragrant, lightly sweet, and comforting Mexican coffee. *Spike it for +5*

## BOTTOMLESS MIMOSA & MICHELADAS 14.00

'Mix + Match' Mimosas & Micheladas

## MOCKTAILS 6.00

These flavorful non-alcoholic Mocktails are served as non-refillable.

### HORCHATA

Sweet, creamy, and cinnamon-spiced. This dairy-free drink is made from rice and served cold.

### AGUA DE JAMAICA

Traditional Mexican iced tea made from dried hibiscus flowers. Naturally tart with a hint of sweetness, served over ice.

### STRAWBERRY CILANTRO SODA

Strawberry puree, cilantro, lime juice, agave nectar and soda water.

### CUCUMBER COOLER

Muddled cucumbers, lime juice, agave nectar and soda water.

## FOUNTAIN DRINKS 4.00

- Pepsi • Diet Pepsi • Mountain Dew • Tropicana Lemonade • Tropicana Fruit Punch  
Brisk Iced Tea Raspberry • Starry • Mug Root Beer

Sales tax will be added to all taxable items. No personal checks, please. We accept VISA, MasterCard, American Express and Discover. We reserve the right to refuse service to anyone. Not responsible for lost or stolen items. We want your comments, visit us at [www.eltorito.com](http://www.eltorito.com)