

# DESAYUNO / BREAKFAST

SERVED DAILY 11 AM-3 PM

## ESPECIALES DE LA CASA

<b>TORTA DE LA MAÑANA*</b>	10.00
TWO ORGANIC EGGS COOKED TO ORDER, BACON, TOMATO, AVOCADO, FIELD GREENS, CHIPOTLE MAYO ON A GRILLED BOLILLO ROLL	
<b>QUESADILLA GRANDE DE CHORIZO*</b>	12.75
GRANDE FLOUR TORTILLA LOADED WITH ORGANIC SCRAMBLED EGGS, HOUSE MADE CHARIZO, CHIPOTLE, FOUR MEXICAN CHEESES, AND SOUR CREAM, TOPPED WITH MOLCAJETE AND GUACAMOLE	
<b>BURRITO DE DESAYUNO*</b>	11.50
ORGANIC SCRAMBLED EGGS, BACON, REFRIED BEANS, RICE, AVOCADO, IN A FLOUR TORTILLA TOPPED WITH SOUR CREAM, FOUR MEXICAN CHEESES AND CHOICE OF SAUCE:	
◇ SPICY CHILE DE ÁRBOL SAUCE	
◇ MILD TOMATILLO SALSA	
<b>HUEVOS RANCHEROS*</b> (GF VEG)	10.50
TWO ORGANIC EGGS ANY STYLE, HOUSE MADE MASA TORTILLAS, VEGETARIAN BLACK BEANS, REFRIED BEANS, OR FRIJOLES CHARROS (BLACK BEANS SIMMERED WITH BACON), SALSA MOLCAJETE	
◇ ADD GRILLED BISTEC 6.00	
<b>HUEVOS ENTOMATADOS*</b> (GF VEG)	10.75
TWO ORGANIC POACHED EGGS, CHEESE ENCHILADAS, FRESH TOMATO-CHIPOTLE CALDILLO, AVOCADO, SLICED ONION.	
<b>CHILAQUILES CON HUEVOS EN SALSA COLORADITA*</b>	12.00
TWO ORGANIC EGGS COOKED TO ORDER, OVER CORN TORTILLA CHIPS, MOLE COLORADITO, GREEN ONION, QUESO FRESCO & CREMA MEXICANA	
◇ ADD CARNE ASADA* 4.00	
<b>CAPIROTADA*</b>	8.50
BREAD SOAKED IN EGG AND PILONCILLO SYRUP, SEASONED WITH MEXICAN CINNAMON & ORANGE ZEST, GRILLED THEN FINISHED WITH CRÈME ANGLAISE	

## OMELETTES OR SCRAMBLES

3 ORGANIC EGGS, FRIJOLES CHARROS (BLACK BEANS SIMMERED WITH BACON) OR VEGETARIAN REFRIED PERUANO BEANS, SIDE OF CORN TORTILLAS

<b>HUEVOS CON SETAS*</b> (GF VEG)	11.50	<b>HUEVOS A LA MEXICANA*</b> (GF VEG)	10.50
EGGS WITH MUSHROOMS, ROASTED POBLANO CHILES & QUESO FRESCO.		EGGS WITH SALSA FRESCA & GARNISHED WITH QUESO FRESCO	
<b>HUEVOS CON CHORIZO*</b> (GF)	11.50	<b>HUEVOS MOTULEÑOS*</b>	10.50
EGGS WITH SPICY CHORIZO SAUSAGE, QUESO FRESCO, SLICED AVOCADO		EGGS WITH GREEN ONION, QUESO FRESCO PIPÍAN VERDE (GF) <u>OR</u> MOLE NEGRO	

## BEVERAGES

<b>EL CAMINO BLOODY MARY</b>	9.00	<b>MIMOSA</b>	7.50
SEAGRAM'S VODKA & HOUSE MADE SPICY MARY MIX, GARNISHED WITH PICKLED VEGETABLES		DIBON CAVA BRUT RESERVE, CHOICE OF:	
<b>MARGARITA MATINAL</b>	10.50	◇ FRESH ORANGE JUICE	
EXOTICO REPOSADO, TRIPLE SEC, HOUSE MIX, SEASONAL FRUIT PUREE		◇ RUBY RED GRAPEFRUIT	
<b>MICHELADA</b>	6.50	◇ POMEGRANATE	
TECATE, LIME, SPICY TOMATO JUICE, SALTED RIM		<b>FRUIT JUICE</b>	
<b>JALISCO 75</b>	9.00	◇ FRESH ORANGE - 4.50	
CHINACO BLANCO TEQUILA, FRESH LIME JUICE, DASH OF SIMPLE SYRUP, TOPPED WITH SPARKLING WINE		◇ RUBY GRAPEFRUIT - 4.50	
<b>HORCHACHA</b>	9.50	◇ POMEGRANATE - 4.00	
CASA NOBLE REPOSADO & HORCHATA ON THE ROCKS		<b>HORCHATA (NA)</b>	5.00
		<b>LIGHTHOUSE COFFEE</b>	3.00
		<b>BARNES &amp; WATSON TEAS</b>	3.00

## SIDES

<b>4 OZ. GRILLED BISTEC*</b>	6.00	<b>FRIJOLES CHARROS</b>	3.00
<b>3 STRIPS OF BACON</b>	4.50	<b>BEANS: BLACK OR REFRIED (PERUANO)</b>	2.50
<b>GUACAMOLE (2 OZ/4 OZ)</b>	2.00 / 4.00	<b>RICE</b>	2.50
<b>SALSA FRESCA (2 OZ/4 OZ)</b>	1.00 / 2.00	<b>I Egg*</b>	1.50

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.