



Weekend Brunch Menu

Aqua Fresca \$2

Peach

Mini Quesadillas \$8

Corn tortillas with menonita cheese, spinach and huitlacoche. Served with Oaxacan salsa, salsa fresca and lime-marinated cabbage.

Guacamole \$9

Made fresh daily in our molcajete. Served with tortilla chips and three salsas

Green Chile Pozole \$5/8

Tender pieces of pork and hominy in a mild green chile broth topped with shredded cabbage, onions and cilantro.

Mofford's Muffin \$2

Baked fresh in our kitchen each morning. Today is Cinnamon, Baby Gala apple, Almond.

Enchilada Suizas \$16

Corn tortillas with chicken, tomatillo sauce, menonita cheese, onions, cilantro and sour cream served with roasted tomato rice and charro beans.

Green Corn Tamale \$9

Topped with slow braised green chile pork, manchego cheese and salsa fresca

Azteca Soup \$5/8

Spicy chipotle broth with oven roasted chicken, avocado, cilantro, panela cheese, lime and crispy tortilla strips.

Brunch Items

Breakfast Enchiladas \$11

Scrambled eggs, carne asada, chorizo and manchego cheese in corn tortillas topped with a guajillo chile sauce. Served with a side of charro beans

Chilaquiles \$10

Tortilla chips sautéed in roasted tomatillo sauce with salsa fresca and a fried egg

Monte Cristo \$9

Cure 81 ham, oven roasted turkey, scrambled eggs, bacon and manchego cheese between two egg battered pieces of sourdough bread. Served with oven roasted root vegetables

Chile Relleno \$11

Stuffed with Manchego cheese, chorizo, and potatoes. Served with two fried eggs, fresh tortilla and topped with salsa fresca and queso panela

Huevos Rancheros \$11

Fries eggs over a crispy corn tortilla with a tomato - chile sauce and refried beans. Served with roasted root vegetable hash and guacamole

Southwestern Benedict \$11

Panko crusted eggs atop green chile beer biscuits with cure 81 ham, roasted poblano hollandaise and roasted root vegetables.

Stacked Chicken Enchiladas \$10

Blue and Yellow corn tortillas, menonita cheese, fried egg, charro beans, hatch green chile sauce and salsa fresca.

Steak and Eggs \$12

Wood grilled 4 oz. prime flat iron steak with two eggs and roasted root vegetable hash

Verde Vaqueros \$9

Green chile beer biscuits with Schrieners southwest smoked sausage gravy. Served with scrambled eggs and smoked bacon

Atole Pinon Hotcakes \$6

Griddled blue corn masa and toasted pinenuts. Topped with strawberry butter. Served with bacon

Cowboy Hash \$11

Roasted root vegetables tossed with Schrieners linguisa sausage and chorizo. Topped with fried eggs, salsa verde and salsa fresca

Huevos Motulenos \$11

Two fried eggs over a crispy tortilla shell with refried beans and cure 81 ham. Topped with hatch green chile sauce and served with caramel glazed plantains

Vegetable Omelette \$10

Three eggs filled with asparagus, baby spinach, roasted peppers, jalapeno jack cheese and Mexican grey squash. Served with roasted root vegetable hash

LUNCH ITEMS

Sierra Bonita Salad \$8

House greens, blackberries, gorgonzola cheese, tomatoes, spiced pecans, red onions and balsamic vinaigrette.

Carne Asada Tacos \$12

Two marinated carne asada tacos with pesto mayonnaise, cabbage, salsa fresca, panela cheese and cilantro in flour gordita tortillas.

Fish -n- Chips \$14

Lightly breaded Mexican Seabass, served with crispy fries and green chile tarter sauce

Catch \$15

Pan seared five spiced Mahi Mahi topped with a roasted pepper aioli. Served with a spinach, cherry tomato and fennel salad.

Wood Grilled Burger \$11

Lettuce, onion and vine-ripened tomato on a rustic sourdough bun.

Grilled Mahi Tacos \$12

Two coriander crusted Mahi Mahi tacos with chipotle lime aioli and lime marinated cabbage with salsa fresca and panela cheese in flour tortillas.