



RESTAURANT WEEK

Prefix brunch menu \$20

FIRST COURSE

Rancheros de la Calle.

Sunny side up eggs, avocado, refried black beans sincronizada, chorizo Served with Salsa martajada

Omelet Don.

Oyster mushrooms, grape tomatoes, onions, poblanos peppers, bacon, Chihuahua cheese, salsa martajada served with home fries

Chilaquiles con Huevo.

Tortilla chips and your choice of sauce mole, verde , rojo , crema, queso fresco onions, fried eggs

SECOND COURSE

Pancake de Pinole.

Pinole pancakes topped with guava butter and mixed berries served with Chamomile and thyme syrup

Mike's French Toast.

Tres leches soaked brioche bread with vanilla mascarpone and Mix berries served with chamomile and thyme syrup



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