

Crema Brunch

\$16 Prix Fixe

includes choice of Bloody Mary or Mimosa, one entrée below,
and coffee or tea

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, Smoked Salmon or Shrimp 16

Quesadilla de Huitlacoche 14

Black Mexican truffle with Chihuahua and gruyere cheese

Crema Omelet 14

Three egg omelet with choice of

Rajas con elote: Poblano pepper strips, corn, Chihuahua cheese, grilled onions

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

Torrejas 12

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

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

Changes and modifications politely
declined

Para Acompañar (\$5)

Frijoles Negros Refried black beans

**Guacamol
e
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-frijol (mild)
Roasted tomatoes,
chile jalapeños
black beans

Chef/Owner **Julietta Ballesteros**

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

Please advise your server of any allergies.
Parties of 6 or more are subject to a 20% gratuity