

Brunch Menu

Chilaquiles \$17 (GF)

House-made chorizo verde, **tomatillo salsa** or **tomato chipotle salsa**, queso fresco, crema, scrambled eggs, served over half-baked chips

The Americano Burrito \$16 (GF)

Egg omelette on a flour tortilla with smoked bacon, frijolitos, avocado salsa, and queso fresco. Served with a fresh side salad dressed in olive oil and salt

Rivera Maya Huevos Rancheros \$18 (GF)

Fried eggs, bacon, salsa tatemada, black beans, plantains, queso fresco, crispy tostadas

Tostada Francesa \$15

Thick-sliced brioche topped with mixed berries, habanero piloncillo syrup, tequila-lime whipped cream, and a pistachio dusting

Cast Iron Omelet \$16 (GF)

Spring vegetables, asparagus, zucchini, chihuahua, tomatoes, fresno peppers, spring onion, topped with salsa verde cruda and queso fresco

Tacos

Pollo con Chipotle \$14 (GF)

Chipotle shredded chicken, lettuce, tomato, salt, lime, avocado salsa

Steak \$16 (GF)

Steak, melted cheese, caramelized onions, salsa verde

Mushroom \$14 (V)(GF)

Wild mushrooms, corn, poblano peppers, melted Chihuahua cheese, morita salsa