

WEEKEND BRUNCH

Favoritos

GUACAMOLE

Fresh avocado, tomato, jalapeño, cilantro, lime and queso fresco. 7.5

BREAKFAST QUESADILLA

Flour tortillas filled with scrambled eggs, queso Monterrey, fresh avocado, tomato and your choice of *sausage, chorizo, bacon or ham*. 9

FRENCH TOAST

Amaretto infused French toast topped with toasted almond slices, powdered sugar and your choice of strawberry sauce, syrup or honey. 8.5 Fruit option: 10.5

BREAKFAST BURRITO

Scrambled eggs, pinto beans, queso Monterrey, potatoes, homemade salsa and your choice of *sausage, chorizo, bacon or ham*. Served with a fresh tomato sauce and lime infused sour cream. 10

CHILAQUILES

Lightly fried corn tortillas tossed with a tomato and chipotle sauce, diced onion, queso fresco and two eggs cooked to order. Served with pinto bean purée and sour cream. 10 Beef or Chicken option: 12

POZOLE ROJO

Mexican classic—Pork simmered in a red chile broth with hominy. Served with cilantro, onion, cabbage, dish and roasted chiles. 9

CHORIZO CON HUEVOS

Lean and spicy chorizo, diced tomato and onions scrambled with two eggs. 10

Huevos

The following selections include freshly sliced tomato and your choice of country-potatoes or chorizo potatoes.

HUEVOS RANCHEROS

Two eggs covered with strips of lean steak, potatoes and a rich bell pepper-onion tomato sauce. 11 Vegetarian option: 9.5

HUEVOS CON SALSA MEXICANA

Two eggs topped with sautéed garlic and jalapeño simmered in a tomato-chile California sauce. Served with pinto bean purée and sour cream. 9

CARNITAS CON HUEVOS

Tender, lean pork sautéed with rajas and grilled onion simmered in chipotle sauce. Served with two eggs cooked to order. 12

ARRACHERA CON HUEVOS

Top-grade Stockyard skirt steak and two eggs cooked to order. 13

CHILE COLORADO CON HUEVOS

Shredded beef simmered in a red enchilada sauce served with two eggs cooked to order. 11

JAMÓN CON HUEVOS

Ham and eggs scrambled with jalapeño slivers and sour cream. Served with tomato-oregano sauce on the side. 9

HUEVOS AL GUSTO

Two eggs cooked to your style. Served with potatoes and your choice of *sausage, chorizo, bacon, ham or fresh fruit*. 9

Sides

AL LADO

Add a side to any entrée. Your choice of *sausage, chorizo, bacon, ham or fresh fruit*. 2

Cóctelería por la Mañana

MIMOSA

Fresh squeezed orange juice with Cava. 6

DEATH IN THE AFTERNOON

Absinthe, with Cava served in a Champagne flute. 8.5

COPA DE CHOCOLATE

Mexican Chocolate, Patrón XO Cafe, topped with Horchata froth. 7.5

MICHELADA

Tecate, ice and fresh squeezed lime juice with a salted rim. 5

OLD CUBAN

Bacardi Light Rum, mint, simple syrup, fresh squeezed lime juice and a float of Cava. 7

ZÓCALO
A taste of México™



WEEKEND LUNCH

Platos del Día

🌿 GUACAMOLE

Fresh avocado, tomato, jalapeño, cilantro, lime and queso fresco. 7.5

ENSALADA SAN ANGEL

Spring mix, romaine, orange vinaigrette, grilled *chicken or steak*, avocado, tomato, queso fresco and cucumber. Served in a crispy tortilla shell. 11

CARNITAS

Tender, lean pork served with pickled red onion and avocado cream. Served with *homemade* corn tortillas. 16.5

TOSTADAS CHILANGAS

Shredded chipotle chicken, pinto beans, lettuce, crema and queso fresco. Served with avocado cream. 13.5

TACOS DE CAZUELA

Create your own *steak or chicken* tacos sautéed with chorizo, onions, mushrooms and queso Menonita—*baked and served casserole-style* with *homemade* corn tortillas on the side. 14.5

ARRACHERA LOS ALTOS

Top-grade Stockyard skirt steak with our garlic crusted red potatoes (papas rojas). Served with *homemade* corn tortillas. 19

QUESO FUNDIDO

Chorizo or skirt steak sautéed with onions, mushrooms and covered with queso Menonita. Baked casserole-style and served with *homemade* corn tortillas. 9
Shrimp option: 10

TRES TACOS

Tacos de Res- Sautéed steak, chile-garlic marinade, micro arugula and queso fresco. Or, **Tacos de Pollo**- Sautéed chicken, guacamole, cilantro and green onions. 12.5

ENCHILADAS EN MOLE

Chicken, queso Oaxaca, mole poblano, queso casero and sesame seeds. 14.5

ENCHILADAS GUANAJUATO

Chicken, queso Oaxaca, tomatillo sauce and queso fresco. 14.5

Margaritas

MARGARITA DE LA CASA

100% Blue Agave Blanco, Agave and Lime. 8.5 / pitcher 35

THE HAND-CRAFTED

Corazón Blanco, Agave and Lime. 10.5 / pitcher 44

CORAZÓN PURO

100% Blue Agave Blanco, Canton Ginger, POM pomegranate, Agave and Lime. Served up. 9.5

BLACKBERRY MARGARITA

100% Blue Agave Blanco, Blackberries, Agave and Lime. 9.95 / pitcher 42

Postres

BROWNIE CON NIEVE

Chocolate brownie, vanilla ice cream with Old Soul Coffee sauce. 6

TRES LECHES

Homemade moist cake enriched with three types of milk. 6

FLAN

Rich custard topped with chocolate syrup. 6

PLÁTANO MACHO

Golden pan fried plantains sprinkled with brown sugar and cinnamon. 6

CHURROS

Fried-dough filled with vanilla cream and a side of vanilla ice cream. 6

COPITAS

Dessert sampler with your choice of any three of the following: 6

Churro con Nieve:

Our classic churro with ice cream.

Queso Crema con Fresa:

Flavors of a strawberry cheesecake served with brioche toast.

Yogur Condensada:

Yogurt sweetened with condensed milk, agave nectar and apple sauce.

Chocolate con Almendras:

Chocolate cream and toasted almonds with a dollop of whipped cream.

Arroz con Leche:

Cinnamon enriched rice pudding.

Budin con Chocolate:

Vanilla pudding, chocolate sauce, chocolate nugget and toasted almonds.