

# Zocalo

A taste of México™

**PAN DE MAIZ** Complimentary cornmeal muffin topped with a cinnamon crumble.

## Desayuno

*All breakfast items are served with refried black beans, Mexican rice and home flour or corn tortillas.*

**CHORIZO VERDE CON HUEVOS** 2 pieces of housemade green chorizo with eggs. 10.99

**CHILE VERDE CON HUEVOS** Pork in a green sauce with eggs. 11.99

**CHORIZO CON HUEVOS** Scrambled eggs mixed with house chorizo. 9.99

**SALCHICHA CON HUEVOS** 2 pieces of house made sausage with eggs. 9.99

**FRENCH TOAST** Amaretto infused French toast topped with almond and powdered sugar. 8.99

**CARNITAS CON HUEVOS** Tender pork mixed in a chipotle sauce with eggs. 12

**POZOLE ROJO** Pork simmered in a red chile broth and hominy. 9

**SALSA MEXICANA** Eggs topped with a spicy tomato sauce. Served with your choice of bacon, house sausage or ham. 9

**CHILAQUILES** Fried tortilla strips sautéed with a chipotle sauce & served with eggs. 9.99  
Beef or chicken option-add \$2

**HUEVOS RANCHEROS** Eggs covered with beef and vegetables in their own gravy. 11 Vegetarian option: 9.99

**ARRACHERA CON HUEVOS** Top-grade skirt steak and two eggs cooked to order. 12.99

**CARNE EN SU SALSA** Beef braised in a chile sauce with eggs. 11.99

**BREAKFAST BURRITO** Choice of chorizo, bacon, sausage or ham mixed with egg, potatoes, pintos, queso, salsa and sour cream. 10.99

**SIDES:** Potatoes, fruit, house sausage, chorizo, bacon or ham \$2 each

## Cóctelería por la Mañana

**MIMOSA** Fresh squeezed orange juice with Cava. 6

**JOHNNY APPLE SEED** Calvados Brandy, Presidente, Apple Cider, Cinnamon. 8

**HELLO LOVER** White Zinfandel, champagne, strawberries, orange twist. 7

**THEOBRAMA** Patron XO, Old Soul Coffee, whipped cream and Mexican Chocolate. 7.5

**EVOLUTION #75** Rum, cucumber, lemon, sugar, champagne. 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



## Almuerzo

**CARNITAS** Tender, lean pork served with pickled red onion & our green guacamole- tomatillo salsa. Served with house flour or corn tortillas. 16.99

**TACOS DE CAZUELA** Steak or chicken sautéed with house chorizo, onion, mushrooms and topped with cheese. Vegetarian option available. 14.99

**TEJANO** Spring mix in a chipotle-honey vinaigrette, grilled chicken, guacamole, campari tomatoes, bean medley, queso fresco and crispy tortilla strips. 12.99 Steak 13.99/ Salmon 15.99

**ENCHILADAS EN MOLE** Three chicken and cheese enchiladas topped with housemade mole poblano, queso Cotija and sesame seeds. 14.99

**ENCHILADAS** Three chicken and cheese enchiladas topped with tomatillo sauce or salsa roja, sour cream, our repollo and queso Cotija. 14.99

**SAN ÁNGEL** Spring mix in an orange vinaigrette or house ranch dressing, grilled chicken, campari tomatoes, avocado, queso fresco and carrot in a flowering tortilla shell. 12.99 Steak 13.99

**TRES TACOS** Choice of chicken, asada, or carnitas tacos served with salsa, our repollo and frijoles blancos. 12.99

**ARRACHERA LOS ALTOS** Grilled skirt steak with our portabella mushroom and chimichurri. Served with house flour or corn tortillas. 20.99

**SIDES:** Potatoes, fruit, sausage, chorizo, bacon or ham \$2 each

## Margaritas

**MARGARITA DE LA CASA** 100% Blue Agave Blanco, Agave and Lime. 8.5 / pitcher 35

**THE HAND-CRAFTED** Dos Manos Tequila, 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

For parties of 8 or more, 18% gratuity may be added to the total bill. For your convenience, no separate checks. You can follow us online at [www.zocalosacramento.com](http://www.zocalosacramento.com) or find us on one of the following networks:



