

PAPI'S BRUNCH

DESAYUNO

SERVED SATURDAY & SUNDAY 10AM-3PM

CHEF'S DESAYUNO*

Salsa soaked corn tortillas topped with over easy eggs (one roja, one verde, and one picosa) garnished with Mexican green onions \$7.5 GF

BOLILLO FRENCH TOAST

Canela sugar dredged bolillo bread griddled on the comal drizzled with agave néctar and served with cajeta \$9

TOSTADAS DESAYUNO*

Twin crispy corn tortillas topped with frijoles refritos, chorizo, scrambled eggs, shredded lettuce, pico de gallo, cotija cheese, and crema \$7.5 GF

ENCHILADAS CON HUEVOS

Trio of corn or flour tortillas wrapped with queso fundido and scrambled eggs. Topped with shredded jack cheese and your choice of mole poblano, salsa picosa, salsa roja, or salsa verde garnished with shredded lettuce and pico de gallo \$7 GF (CORN TORTILLA)

QUESADILLA CON HUEVOS*

Comal grilled flour tortilla filled with scrambled eggs, queso fundido, and queso de Oaxaca garnished with pico de gallo and crema \$8 GF (CORN TORTILLA - \$1)

BURRITO CON HUEVOS*

Foil wrapped flour tortilla with scrambled eggs, frijoles refritos, arroz rojo, avocado, shredded lettuce, crema, and choice of authentic salsa \$8

CHILAQUILES DESAYUNO*

House chips tossed with your choice of mole poblano, salsa picosa, salsa roja, or salsa verde topped with over easy eggs, queso de Oaxaca, white onion, avocado, cotija cheese, chiles en vinagre, Mexican green onion, and crema \$7.5 GF

TORTA CON HUEVOS*

Classic Mexican sandwich with bolillo bread, Mexican mayo, frijoles refritos, avocado, lettuce, tomato, white onion, chiles en vinagre, queso de Oaxaca, and scrambled eggs \$9.5

NOPALES CON HUEVOS

Julienned cactus leaf sautéed with scrambled eggs and choice of salsa roja, verde, or picosa served with corn tortillas and garnished with mexican green onions \$6.5 GF

HUEVOS DIVORCIADOS

Two over easy eggs (one over salsa roja, one over salsa verde) separated by frijoles refritos garnished with corn tortillas and Mexican green onions \$7 GF

CHURROS

Canela sugar dusted Mexican dough drizzled with agave nectar served with cajeta \$5

HALF GRAPEFRUIT

Drizzled with agave nectar \$2.5 GF

BRUNCH DRINK SPECIALS

\$14 PITCHERS / \$3.5 EACH

\$15 A.Y.C.D. (BAR ONLY)

Bloody Marys, Bloody Marias, Mimosas, Screwdrivers, Tequila Sunrises, or Dos Equis Amber or Dos Equis Lager

MOSA SANRITA

Mimosa mixed with either house margarita or white sangria topped with Sprite \$6

BELLINIS

Peach, Pineapple, or Strawberry
Banana \$3.5

* Add short ribs, chorizo, barbacoa, chicken, pork, gringo meat, or veggies \$2
Add shrimp or tilapia \$4, Add lobster or crab \$6 Please no substitutions

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SALUDABLE OMELETTE

Egg whites, chayote, yuca, nopales and queso chihuahua served with a breakfast blend of potatoes, poblano peppers, onions and seasoning \$10 GF

OMELETTE DE CARNITAS

Carnitas, Oaxaca cheese served with a breakfast blend of potatoes, poblano peppers, onions and seasoning GF \$9

OMELETTE DE CHORIZO

Chorizo, queso fresco served with a breakfast blend of potatoes, poblano peppers, onions and seasoning GF \$9

OMELETTE DE ADOBE COSTILLAS

Adobe Costillas (braised short rib), queso de chihuahua served with a breakfast blend of potatoes, poblano peppers, onions and seasoning GF \$11

OMELETTE DE BARBACOA

Barbacoa chipotle braised beef, queso de chihuahua served with a breakfast blend of potatoes, poblano peppers, onions and seasoning GF \$11

STEAK & EGGS

6 oz NY strip, 2 eggs (over easy or scrambled) served with breakfast blend of potatoes, poblano peppers, onions and seasoning served with a side of chipotle hollandaise sauce GF \$14

**DID YOU HEAR ABOUT OUR NEWEST DRAFT
BREWER'S ART "OMG" (OLD MAN GJERDE) PALE ALE
BREWED EXCLUSIVELY FOR OUR RESTAURANTS**



DID YOU ALSO HEAR THAT ALL OF OUR RESTAURANTS CATER?!
---ANY AND ALL TYPES OF EVENTS, LARGE OR SMALL, DROP OFF OR STAFFED, FUN OR SERIOUS---
WE HAVE YOU COVERED!!

EMAIL CARRIE AT CPODLES@GMAIL.COM