

 **PRÓXIMO****APPETIZERS****TUNA TIRADITO**

Thin slices of Ahi tuna, pineapple & avocado. Finished with serrano peppers, tamarind sauce & sesame seeds. **15.50**

**COLOMBIAN CEVICHE**

Lime-coconut marinated shrimp, tossed with grape tomatoes, cucumbers, red onions, & serrano peppers. Finished with popcorn. **15**

**SHRIMP SOPE**

Spanish chorizo & shrimp sautéed with tomatillo salsa & chile de arbol sauce; laid over a Oaxacan-Serrano sope. Finished with sautéed peppers & onions. **14.50**

**CHICKEN TINGA TOSTADA**

Chicken tinga served over a fried corn tortilla; finished with arugula, pico de gallo, cotija cheese & a black bean puree. **12**

**SIDES**

**BAGEL 3.25**

**FRUIT BOWL 4**

**OATMEAL 4**

**PARFAIT 6.50**

**BACON 3.25**

**SWEET PEPPER BACON 3.50**

**CORNBREAD 4**

**PATATAS BRAVAS 9**

**BISCUITS & GRAVY 4**

**EGGS (2) 3**

**BRUNCH COCKTAILS****TOMATILLO BLOODY MARY**

Hangar 1 Vodka, Lime Juice, & Tomatillo Bloody Mary Mix; Garnished with Sweet Pepper Bacon & Blue Cheese stuffed Olives **9**

**MIMOSA**

Choice of Traditional, Almond or Cranberry Peach **7**

**CARIBBEAN CAFE**

Plantation Pineapple Rum, Kahlua, Pineapple Juice, Heavy Cream, & Simple Syrup **10**

*\*Full cocktail menu available.*

**SALAD/SOUP****CHICKEN AVOCADO**

Grilled chicken thigh laid over artisan mixed greens; tossed with green apple, hard boiled eggs, oaxacan cheese, & mimosa vinaigrette. Served with avocado toast. **15**

**FLANK STEAK**

Dry rubbed flank steak served over artisan mixed greens; tossed with crispy fresco peppers, black beans, grape tomatoes, grilled corn, queso fresco, & jalapeño dressing. **16.25**

**SALMON**

Pan-seared salmon served atop artisan mixed greens tossed in our guava vinaigrette with grilled pineapples, yellow & red bell peppers, red onions, & cucumbers. **16.75**

**CHICKEN TORTILLA SOUP**

Finished with crispy tortilla strips, cilantro, queso fresco, & sour cream. **5/8**

**SANDWICHES****GRILLED CHICKEN**

Marinated Cuban chicken, romaine lettuce, pickled onions, cotija cheese, Peruvian green salsa, & mayonnaise served on a torta bun; paired with patatas bravas. **13**

**FLANK STEAK**

Dry rubbed flank steak, arugula, crispy onions, roasted poblanos, sliced tomato, tomato saffron aioli, & chimichurri served on a torta bun; paired with patatas bravas. **15**

**BLACK BEAN**

Black bean patty, arbol crema, bell peppers, red onion, crispy tortilla strips, romaine, cilantro, guacamole, & caramelized oaxaca/jack cheese served on a torta bun; paired with patatas bravas. **12**

**LUNCH PLATES****CRAB CHILAQUILES**

Jumbo lump blue crab served over corn tortillas tossed with tomatillo salsa, cilantro, pickled onions, & radishes. Finished with queso fresco, avocado & a fried egg. **16**

**STREET TACOS**

Flour & corn tortillas served with chicken tinga, dry rubbed flank steak, carnitas, cilantro, onion, guacamole, sour cream, & pico de gallo. **15.50**

**PORK AL PASTOR**

Al Pastor marinated pork tenderloin served with refried lentils & green beans; finished with our habanero mango glaze & radishes. **15.25**

**GUAVA GLAZED SALMON**

Pan-seared salmon with a guava glaze; laid over a jalapeño rice & finished with a Salvadorian cabbage relish. **18.75**

**BREAKFAST PLATES****STEAK & EGGS**

7 oz. Ribeye served with patatas bravas & two eggs; finished with arugula & a chipotle demi glace. **19.25**

**FRENCH TOAST**

Dulce de Leche French Toast finished with macerated berries & toasted pecans. **10.25**

**GARBAGE SKILLET**

Patatas Bravas tossed with peppers, onions & bacon; finished with sausage gravy and a fried egg. **10.25**

**BRUNCHILADAS**

Carnitas served in corn tortillas & laid over a black bean puree; finished with crispy onions, sour cream, cotija cheese, avocado, & a fried egg. **15.25**

**VEGETARIAN BENEDICT**

Grilled zucchini & roasted red peppers finished with arugula, poached eggs & chimichurri sauce; served over an English muffin. **10.25**

**TRADITIONAL BREAKFAST**  
Choice of bacon, ham or breakfast sausage; served with Brioche toast, three eggs & patatas bravas. **11.50**

**ANCHO MAPLE PANCAKES**

Three pancakes served with sweet peppered bacon, two eggs & ancho maple syrup. **9.75**

**CARNITA BENEDICT**

Braised pork served over our house-made cornbread; finished with arugula, poached eggs & hollandaise. **11.50**

**BREAKFAST TACOS**

Flour tortillas filled with scrambled eggs & your choice of Mexican chorizo, bacon, breakfast sausage, or ham. Finished with oaxaca/jack cheese & tomato pasilla salsa. **10.50**