

# PRÓXIMO

## APPETIZERS

### TUNA TIRADITO

Thin slices of Ahi tuna, pineapple & avocado. Finished with serrano peppers, tamarind sauce & sesame seeds. 19

### COLOMBIAN CEVICHE

Shrimp, grape tomatoes, cucumbers, red onions & serrano peppers in a lime-coconut marinade. Served with tortilla chips & garnished with popcorn, cilantro & basil. 17

### SHRIMP SOPE

Shrimp sautéed with tomatillo salsa; laid over a Oaxaca cheese-Serrano sope atop chile de arbol sauce. Finished with sautéed peppers & onions; garnished with queso fresco, Spanish chorizo & cilantro. 19

### DUCK TAMALE

Charred orange braised duck, diced sweet potato and tomatillo relish laid over a tamale. 16.50

## SIDES

BAGEL	4.25
ENGLISH MUFFIN	3.25
TOAST	2.50
PANCAKES	6.25
FRENCH TOAST	6.75
FRUIT BOWL	5.25
OATMEAL	5
PARFAIT	7.25
BACON	4.50
SWEET PEPPER BACON	4.75
TURKEY BACON	4.50
BREAKFAST SAUSAGE	4.25
HAM	4
CORNBREAD	5.50
PATATAS BRAVAS	5
BISCUITS & GRAVY	6.25
EGGS (2)	4
BANANA BREAD	5.25

## BRUNCH COCKTAILS

### PIQUILLO MARIA

St George Green Chili | Minero Mezcal | Piquillo Pepper Puree | Plum Pepper Syrup | Lime Juice | Celery Bitters

### MIMOSA

Choice of Traditional, Almond, Cranberry Peach or Margarita

### BRUNCH ON BOURBON ST.

Four Roses | O.F.T.D | Vanilla Syrup | Cream

\*Full cocktail menu available.

# BRUNCH

## SALAD/SOUP

### CHICKEN TORTILLA SOUP

Finished with crispy tortilla strips, cilantro, queso fresco & sour cream. 6.5/11

### FLANK STEAK

Dry rubbed flank steak served over artisan mixed greens tossed in a jalapeño dressing; topped with crispy fresno peppers, black beans, grape tomatoes, grilled corn & queso fresco. 21

### GRILLED SHRIMP

Garlic marinated shrimp, grilled & served over watercress, kale & savoy cabbage; tossed with corn nuts, avocado, sliced radish, corn & coriander dressing. 21

### SANTA CRUZ

Tortilla crusted chicken served over chopped cabbage, arugula & carrots tossed in a pico de gallo ranch dressing. Garnished with tortilla threads & cilantro; finished with cumin orange barbecue sauce. 17

## SANDWICHES

### GRILLED CHICKEN

Grilled chicken, romaine lettuce, pickled onions, cotija cheese, Peruvian green sauce & mayonnaise served on a torta bun; paired with patatas bravas & tomato saffron aioli. 17.50

### BLACK BEAN

Black bean patty, arbol crema, bell peppers, red onion, crispy tortilla strips, romaine lettuce, cilantro, guacamole & caramelized Oaxaca/jack cheese served on a torta bun; paired with patatas bravas. 18

### FLANK STEAK

Dry rubbed flank steak, arugula, crispy onions, roasted poblanos, sliced tomato, chimichurri & tomato saffron aioli served on a torta bun; paired with patatas bravas & tomato saffron aioli. 19

### MOLE BARBECUE

Mole barbecue braised carnitas, melted Oaxaca/jack cheese, cabbage, pickled peppers & mayonnaise served on a torta bun; paired with patatas bravas & tomato saffron aioli. 17.75

## LUNCH PLATES

### CRAB CHILAQUILES

Blue crab served over corn tortillas tossed with tomatillo salsa. Finished with cilantro, pickled onions, radishes, queso fresco, avocado & a sunny side up egg. 19

### PERUVIAN SALTADO

Sautéed shrimp & bay scallops, diced potatoes, grape tomatoes, red onion & saltado sauce laid over white rice. Finished with Peruvian green sauce & cilantro. 21

### STREET TACOS

Flour & corn tortillas served with chicken tinga, dry rubbed flank steak, carnitas, cilantro, onion, guacamole & sour cream. 17.50

### GUAVA GLAZED SALMON

Grilled with a guava glaze; laid over jalapeño rice & finished with a Salvadorian cabbage relish & cilantro. 27.50

## BREAKFAST PLATES

### STEAK & EGGS

7 oz. Ribeye served with patatas bravas & sunny side up eggs; finished with arugula & a garlic herb butter. 31

### GARBAGE SKILLET

Diced potatoes tossed with peppers, onions, tomatoes, bacon & white cheddar cheese; finished with sausage gravy & sunny side up eggs. 15

### VEGETARIAN BENEDICT

Grilled zucchini & piquillo peppers finished with poached eggs, chimichurri sauce & arugula; served over an English muffin. 11.75

### BUTTERMILK PANCAKES

Three pancakes served with sweet peppered bacon & eggs prepared to choice. 12

### FRENCH TOAST

Dulce de Leche French Toast finished with macerated berries & toasted pecans. 13.25

### BRUNCHILADAS

Carnitas served in corn tortillas & topped with a black bean puree; finished with crispy onions, sour cream, cotija cheese, avocado & a sunny side up egg. 17

### TRADITIONAL BREAKFAST

Choice of bacon, ham or breakfast sausage; served with toast, eggs prepared to choice & patatas bravas. 14.75

### CARNITA BENEDICT

Braised pork served over arugula & our house-made cornbread; finished with poached eggs, hollandaise & cilantro. 14.50

### BREAKFAST TACOS

Flour tortillas filled with scrambled eggs & your choice of Mexican chorizo, bacon, breakfast sausage, chicken tinga or ham. Finished with Oaxaca/jack cheese & pico de gallo. 13.25

There is an increased danger of food-borne illness when consuming raw or under-cooked meats or seafood products. Guest with known food allergies please alert your server prior to ordering.