

# BRUNCH

SATURDAY 11AM-3PM & SUNDAY 10AM-3PM

## STARTERS

### TWO-BITE BREAKFAST TACOS **V**

Three flour tortillas filled with scrambled eggs, queso sauce, and pico de gallo \$11

Additional tacos \$2.50 each

### AVOCADO TOAST

Avocado spread and toast points with diced tomatoes, cilantro, red onion, and chopped bacon for the “fixins” \$13

### NOT QUESO FUNDIDO **V**

Queso dip with corn chips \$9

## MAIN DISHES

### BREAKFAST BURRITO

Flour tortilla stuffed with scrambled eggs, housemade chorizo, pico de gallo, black beans, and jack cheese, topped with chile rojo sauce and queso fresco, served with brunch potatoes \$14

### HUEVOS RANCHEROS

Two fried eggs atop fried corn tortillas, crema, and a dollop of guacamole—one egg is topped with chile rojo sauce, the other with mole amarillo, served with brunch potatoes \$14

### HUEVOS PUEBLA

Thick toast topped with refried beans, ham, skirt steak, two sunny-side-up eggs, lime crema, and a queso sauce, served with brunch potatoes \$17

### FRENCH TOAST **V**

Slices of sweet cinnamon Texas toast topped with whipped cream and maple syrup \$14

### TRES LECHES PANCAKES **V**

Like the traditional dessert—pancakes soaked in three milks, topped with whipped cream \$14

### LA BREAKFAST BURGUESA

A fried egg atop 8 oz. jalapeño burger, bacon, caramelized onions, jack cheese, and chipotle mayo, served with brunch potatoes \$17

### EGGS ENCHILADA

Three corn tortillas filled with scrambled eggs, topped with melted cheese, mole amarillo, and guacamole, served with brunch potatoes \$14

## SIDES & STUFF

Bacon \$3 • Jalapeño Bacon \$4

Chorizo \$3 • Two Eggs \$3

Breakfast Sausage Links \$4

Brunch Potatoes \$3

### BLUE AGAVE BLEND COFFEE

Refillable Cup \$5

16 OZ Whole Beans \$15



BLUE  
AGAVE  
MEXICAN  
FOOD

\$5

32oz

MIMOSA



### TAMPICO OMELET **V GF**

Three-egg omelet with mushrooms, zucchini, onions, and jack cheese, served with brunch potatoes \$14

### OMELET OF THE SEA **GF**

Three-egg omelet with jumbo crab meat, shrimp, and jack cheese, served with brunch potatoes \$19

### MEXICAN OMELET **GF**

Three-egg omelet with housemade chorizo sausage and queso fresco, topped with chile rojo, served with brunch potatoes \$15

### STEAK & EGGS

Two eggs (scrambled or fried) with grilled skirt steak and white toast, served with brunch potatoes \$19

### CHILAQUILES

Corn tortillas simmered in a delicious salsa verde, topped with shredded chicken, fried eggs, queso fresco, cilantro, and chopped red onions, garnished with radish and lime crema \$15

### THE TWO-EYED PILE **GF**

Black beans and white rice topped with roasted pork, mole verde, two fried eggs, and your choice of bacon or breakfast sausage \$16

### PAMBAZO

Bread dipped in guajillo sauce then lightly fried and stuffed with chorizo, potatoes, scrambled egg, lime crema, jack cheese, and lettuce, served with brunch potatoes \$16

### KICKIN’ BRUNCH TACOS

Jalapeño bacon, scrambled eggs, jack cheese, and pico de gallo in a flour tortilla with avocado sauce, served with brunch potatoes \$14

## KIDS’ BRUNCH

### FRENCH TOAST

Two slices, dipped in egg and cinnamon, topped with a dollop of whipped cream

### PANCAKES

Two fluffy pancakes with maple syrup

### CHEESY & EGGY TACOS

Two tacos with egg and cheese in flour tortillas

### LIL BREAKFAST PLATTER

Two scrambled eggs topped with melted jack cheese and brunch potatoes

\$7

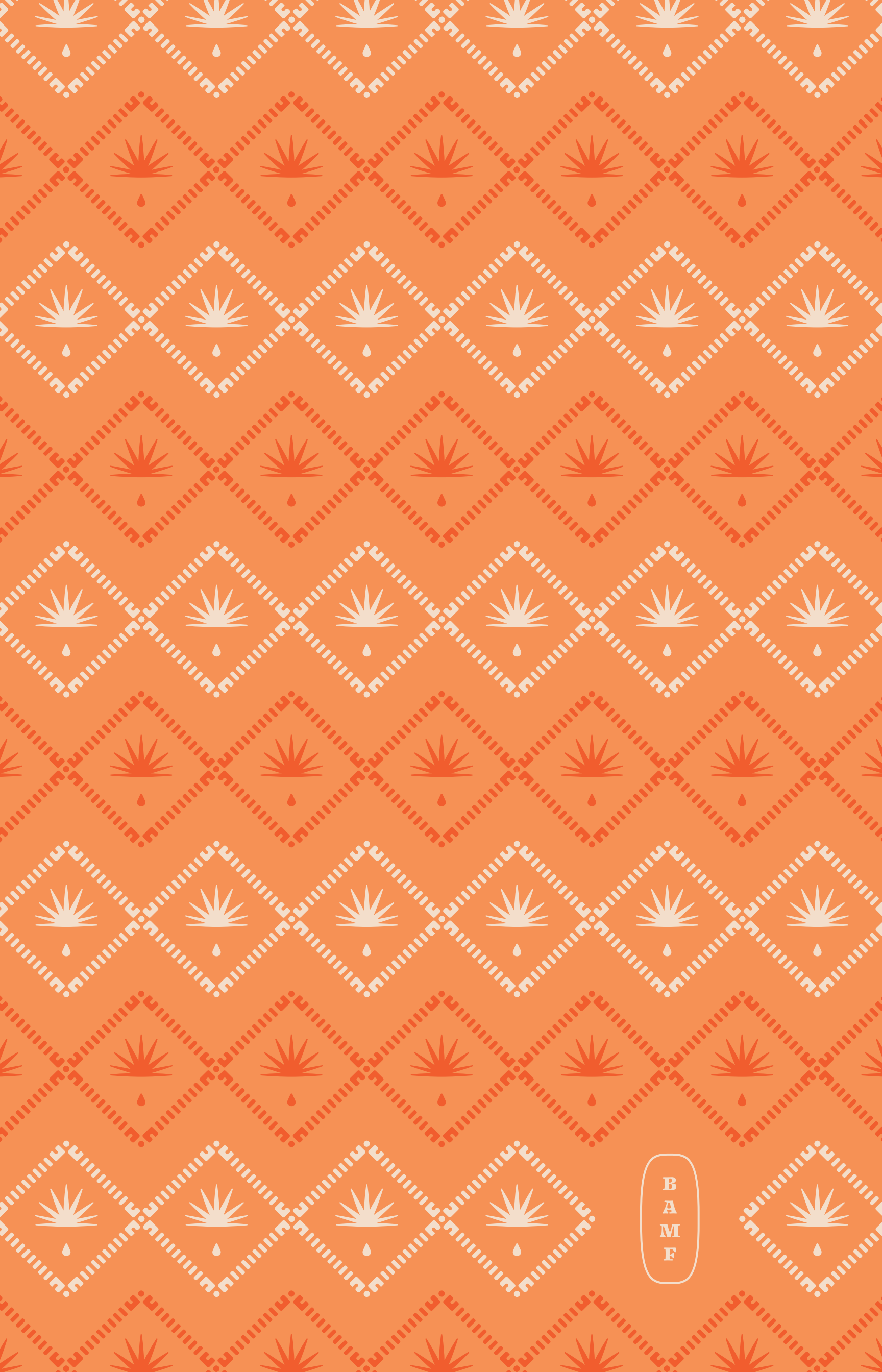
12 YRS  
& UNDER

**GF** = GLUTEN-FREE • **V** = VEGETARIAN

19% GRATUITY WILL BE ADDED TO ALL CHECKS

THERE IS A 3% PROCESSING FEE FOR DEBIT, CREDIT CARD, AND MOBILE TRANSACTIONS. CONSUMING RAW OR UNDERCOOKED ANIMAL FOODS MAY INCREASE YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS.





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