



## WEEKEND BRUNCH MENU

### STARTERS

#### Agua Fresca of the Day

Watermelon  
\$2

#### Green Corn Tamale

With manchego cheese and salsa fresca and hatch green chile sauce with bacon.  
\$5

#### Guacamole

Made fresh daily in our molcajete. Served with tortilla chips and three salsas.  
\$8

#### Green Chile Pozole

Tender pieces of pork and hominy in a green chile broth. Topped with shredded cabbage, onions and cilantro.  
\$4/8

#### Mofford's Seasonal Muffin

Baked fresh in our kitchen each morning. Strawberry  
\$2

#### Mini Quesadillas

Corn tortillas with mexican menonita cheese, spinach and huitlacoche. served with Oaxacan salsa, Indian salsa and marinated cabbage  
\$7

#### Enchilada Suizas

Corn tortillas with chicken, tomatillo sauce, menonita cheese, onions, crema and cilantro.  
\$9

#### Azteca Soup

Spicy chipotle chile broth with chicken, avocado, cilantro, queso panela, lime and crispy corn tortilla strips.  
\$4/8

### BRUNCH ITEMS

#### Baked Chilaquiles ..... \$10

Tortilla casserole with manchego cheese, tomatillo sauce and indian salsa. Served with a side of scrambled eggs.

#### Verde Vaqueros ..... \$9

Green chile beer biscuits with Shreiners southwest sausage gravy. Served with a side of scrambled eggs and smoked bacon strips.

#### Vegetable Omelette ..... \$10

Three eggs filled with asparagus, baby spinach, roasted peppers, jalapeno jack cheese and calabacitas. Topped with oaxacan salsa and served with a side of roasted root vegetable hash.

#### Huevos Motulenos ..... \$11

Two fried eggs over a crispy tortilla shell with refried beans and cure 81 ham. Topped with hatch green chile sauce and served with a cinnamon glazed banana.

#### Cowboy Hash ..... \$11

Roasted root vegetables tossed with Shreiners linguisa sausage and chorizo. Topped with fried eggs, salsa verde and indian relish.

#### Southwestern Benedict ..... \$11

Poached eggs atop green chile beer biscuits with cure 81 ham, roasted poblano hollandaise and roasted root vegetable hash.

#### Huevos Rancheros ..... \$11

Fried eggs over a crispy corn tortilla with a tomato-chile sauce and refried beans. Served with roasted root vegetable hash and guacamole.

#### Atole Pinon Hotcakes ..... \$6

Griddled blue corn masa and pinenuts topped with blueberry butter

#### Breakfast Enchiladas ..... \$11

Scrambled eggs, carne asada, chorizo and manchego cheese in corn tortillas and topped with a guajillo chile sauce. Served with a side of charro beans.

#### Steak and Eggs ..... \$12

Wood grilled 5 oz. Prime flat iron steak with two eggs and roasted root vegetable hash.

#### Stacked Chicken Enchiladas ..... \$10

Blue and yellow corn tortillas, menonita cheese, charro beans, hatch green chile sauce and salsa fresca. Topped with a fried egg.

### LUNCH ITEMS

#### Sierra Bonita Salad ..... \$8

House salad mix with raspberries, Gorgonzola cheese, tomatoes, spiced pecans, red onions and balsamic vinaigrette

#### \*\*Carne Asada Tacos ..... \$9

Marinated carne asada with shredded cabbage, salsa fresca, pesto mayonnaise, panela cheese and cilantro in a flour gordita tortilla

#### Grilled Mahi Tacos ..... \$9

Coriander crusted Mahi Mahi, chipotle lime aioli and marinated cabbage with indian salsa and queso fresco in corn tortillas

#### \*\*Wood Grilled Burger ..... \$9

1/2 pound of fresh ground chuck, with lettuce, onion and vine ripened tomato.

#### Catch of the Day

Wood grilled blackened mahi mahi served with green chile potato cakes and a fennel, apple, tomato and spinach salad. Finished with a lemon vinaigrette  
\$14