

EGGS & SPECIALITIES

We only use eggs from organically-raised chickens

HUEVOS MOTULEÑOS

Two fried eggs on a crispy tostada with roasted tomatoes, country ham, peas, sweet fried plantains, fresh cheese & black beans | **14**

BREAKFAST ENCHILADAS

Fresh-baked corn tortillas rolled around chorizo 'n' eggs, roasted tomatillo sauce, a melted blanket of Samuel's Jack cheese, black beans | **16**

FRONTERA HOT CAKES

Homemade corn pancakes, whipped goat cheese, pecans, maple syrup, red chile-glazed bacon, two eggs sunny-side up | **14**

BAJÍO-STYLE EGGS

Two poached eggs in crispy masa boats, black beans, creamy chile poblano sauce, pea shoots & homemade chorizo | **14**

JOSE'S GRANDMOTHER'S BEANS, GREENS AND EGGS

Two eggs sunny side up, braised local greens with tomato-guajillo chile sauce & pintos, aged Mexican cheese | **14**

OAXACAN-STYLE CARNE ASADA

Red-chile marinated Prime Creekstone Natural Black Angus rib steak, two eggs, sweet plantains with homemade crema, fresh cheese, quacamole | **48**

HUEVOS RANCHEROS

Eggs (sunny-side up), roasted tomato sauce, fresh-baked corn tortillas, black beans, fresh cheese, Bayless garden greens, little gem salad | **14**

CHILAQUILES WITH GUAJILLO

Quick simmered tortilla "casserole," red guajillo chile sauce, homemade crema, aged Mexican cheese, avocado, sunnyside up egg. Bayless garden greens, little gem salad | **14**

HUEVOS A LA MEXICANA

Eggs scrambled with fresh tomatoes, serranos, grilled green onions, cilantro & avocado. Served with black beans & salsa verde | **14**

- add chorizo +2
- add grilled Gulf shrimp +4

SIDES

FRESH BAKED CONCHAS

Three mini conchas, local fruit jam | 7

MINI HOT CAKES

Homemade corn pancakes, whipped goat cheese, pecans, maple syrup | **6**

COCKTAILS

MIMOSA

Choice of our housemade agua de jamaica or fresh-squeezed orange juice topped with Jean Louis Brut Blanc de Blanc | **10**

BLOODY MARIA

Choice of Espolón Blanco tequila or Wahaka espadín mezcal*, tomatoes, fresh citrus, Worcestershire, Tajín rim | **13**

TECATE CHELADA

Fresh lime juice, salted rim | 8

BANDERITA

Housemade sangrita (tomatoes, fresh lime & orange juice, Tamazula), choice of Espolón blanco tequila or Wahaka espadín mezcal*, Tecate | **10**

CREMA DE CAJETA

Creamy liqueur featuring Abasolo Mexican whiskey, house-made cajeta caramel, two milks (condensed, evaporated), piloncillo | 12

*Feel free to substitute vodka