**Brunch**

*Saturday 10:30am-2:30pm*

**Mimosa** Choice of house made *agu de jamiaca* or *fresh-squeezed orange* juice topped with Jean Louis Brut Blanc de Blanc $11

**Michelada** Housemade sangrita (tomato, fresh lime & orange juice, Tamazula), Tecate, Tajin rim $8

**Fresh-squeezed Orange Juice** $5

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**Breakfast Tortas:**

**Chorizo-egg** with artisan Jack cheese, poblano rajas & avocado $12

**Poblano-Egg** with caramelized onions, artisan Jack cheese & cilantro cream $11

**Breakfast Tacos:**

**Chorizo-egg** with avocado & añejo cheese $12

**Spicy Poblano-Egg** with caramelized onions, roasted serrano chile & queso fresco $11

**Chilaquiles** crunchy tortillas, your choice of tomatillo-serrano or spicy red chile sauce, crema, fresco cheese, sunny-side up egg $13

+ *Pork belly* $3

**Xoco’s Breakfast Enchiladas** handmade tortillas, scrambled eggs, guajillo chile sauce (roasted garlic, black pepper), Artisan jack cheese, Napa cabbage $13

+ *Chorizo* $3

**French Toast** wood-oven torreja, local maple syrup, toasted pecans, powdered sugar $12

+ *Bacon or fruit* $3

*In an effort to become a more equitable restaurant, a 15% service charge will be added to each check. Thank you!*