



THE FAT BRUNCH *Menu*

STARTERS

- B.E.C EMPANADAS (2)**

stuffed with scrambled eggs, thick cut bacon and a Mexican cheese blend, served with chipotle mayo.

\$14
- BREAKFAST TACOS (3)**

choice of crumbled chorizo or breakfast sausage, scrambled eggs, cheese and pico de gallo on flour tortillas.

\$15
- BRUNCH NACHOS**

black beans, pico de gallo, queso mixto, jalapeños, lettuce, sour cream and a sunny side up egg on top of tortilla chips and home fries. add: chorizo or breakfast sausage \$3 | chicken \$4

\$15
- BIRRIA SLIDERS**

our signature short rib birria blend, scrambled eggs, gruyere, mozzarella, chipotle mayo, red onions and cilantro.

\$22

FROM THE GRIDDLE

- XL TOAST**

thick cut challah bread slices soaked in a homemade crème anglaise, topped with homemade dulce de leche ice cream and horchata foam, served with mixed fruit.

\$18
- BELGIAN BIRD**

2 buttermilk fried chicken bites sliders on fluffy belgian waffles, topped with hot honey and chipotle coleslaw.

\$17
- MATCHA WHITE CHOCOLATE PANCAKES**

3 fluffy pancakes stacked tall with white chocolate drizzle and a matcha and powdered sugar dust.

\$18
- DUBAI CHOCOLATE PANCAKES**

3 fluffy pancakes stacked tall, layered with rich dubai chocolate filling in each layer, topped with an explosion of pistachio cream and fresh strawberries with a nutella drizzle

\$20
- CINNAMON TOAST PANCAKES**

3 fluffy pancakes stacked tall layered with a brown sugar glaze and topped a cinnamon explosion & icing.

\$17
- YABBA DABBA PANCAKES**

a stack of Fruity Pebble pancakes topped with fresh berries, fruity pebbles and a homemade icing explosion.

\$18
- CLASSIC FLUFFY PANCAKES**

triple stack of homemade pancakes. add: chocolate chips \$1

\$11

HUEVOS & HANDHELDS

- BIRRIA CUBANO**

our signature short rib birria blend, slow-cooked for 6 hours, layered with Black Forest ham, Oaxaca cheese, sliced pickles, and yellow mustard on a toasted Cuban roll. Served with plantain chips and consommé.

\$20
- SPICY CHICKEN CAESAR WRAP**

crisp romaine, spicy panko, and lightly fried chicken breast tossed in house-made caesar dressing, all wrapped in a fresh spinach tortilla served with truffle fries.

\$20
- BIRRIA BENEDICT**

toasted english muffin topped with our signature short rib birria blend and soft-poached eggs, finished with a consommé hollandaise and chives. Served with truffle fries.

\$18
- BREAKFAST CRUNCHWRAP**

breakfast sausage, jalapeños, tomato, onion, scrambled eggs, and a melted cheese blend stuffed into a flour tortilla, with a crispy tostada center

\$19
- “BBB” BIRRIA BREAKFAST BURRITO**

loaded with our signature short rib birria blend, scrambled eggs, thick cut homefries, chipotle mayo, and a cheesy crust.

\$21
- CHURRASCO A LA FAT TACO**

12 oz skirt steak served with chipotle butter, papas bravas topped with a sunny side up egg and Mexican rice.

\$30
- CHURRASCO SANDWICH**

grilled skirt steak topped with caramelized onions, melted cheddar, and chipotle mayo on toasted garlic bread.

\$24
- BREAKFAST BURGER**

thick cut bacon cooked in maple syrup, crispy hash brown, hass avocado slices, chipotle mayo, and a sunny side-up egg on 8oz thick patty, on a toasted brioche bun

\$25
- PHILLY GRILLED CHEESE**

thinly sliced ribeye sautéed with onions and bell peppers, gruyere, american and cheddar cheese and chipotle aioli layered onto toasted sourdough.

\$18

SIDES & EXTRAS

- THICK CUT BACON****\$6**
- TURKEY BACON****\$6**
- HOME FRIES****\$5**
- TRUFFLE FRIES****\$5**
- WAFFLE FRIES****\$5**
- HASH BROWNS****\$6**

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, OUR INGREDIENTS CAN COME IN CONTACT WITH EACH OTHER BEHIND THE BAR OR IN THE KITCHEN. THANK YOU FOR UNDERSTANDING!



Menu by Executive Chef Jason Herrera



SIGNATURE BRUNCH COCKTAILS

CAFE DE OLLA ESPRESSO MARTINI | \$16

Patron Reposado, Cafe de Olla, Khalua and espresso

FRIDA FIZZ | \$14

Lillet Blanc, Calamansi, vanilla tincture, prosecco and Soda.

TACO BELLINI | \$14

Patrón Reposado, Peach, Maple and Prosecco.

GUAVA 75 | \$12

Codigo Reposado, Guava Caramel Cordial, Prosecco and Tajin Rim.

****All brunch cocktails can be made into a 32oz bucket for \$20****

TOWERS

MIMOSA | \$60

MARGARITA | \$80

flavors: classic lime, strawberry, passion fruit, mango

SANGRIA | \$70

choice of red or white sangria

BEER | \$45

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Menu by Mixologist Kevin Cobos