

# THE FAT BRUNCH *Menu*

## STARTERS

- B.E.C EMPANADAS (2)** \$14  
*stuffed with scrambled eggs, thick cut bacon and a Mexican cheese blend, served with chipotle mayo*
- BRUNCH NACHOS** \$15  
*black beans, pico de gallo, queso mixto, jalapenos and a sunny side up egg on top of tortilla chips and home fries*  
add: chorizo or breakfast sausage \$3 | add chicken \$4
- BREAKFAST TACOS (3)** \$15  
*choice of crumbled chorizo or breakfast sausage, scrambled eggs, cheese and pico de gallo on flour tortillas*
- BREAKFAST QUESADILLA** \$16  
*flour tortilla stuffed with scrambled eggs, choice of crumbled chorizo or breakfast sausage & queso mixto*

## BIRRIA

- BIRRIA BRUNCH SLIDERS (6)** \$22  
*slow cooked brisket & short rib birria, scrambled eggs, gruyere, mozzarella, chipotle mayo, red onions and cilantro*
- BIRRIA TACOS** \$21  
*slow cooked brisket & short rib blend, oaxaca cheese, onions & cilantro, served with consommé (3 per order)*
- BIRRIA QUESADILLA** \$19  
*slow cooked brisket & short rib birria, oaxaca & mozzarella cheese, onions & cilantro, served with consommé*
- BIRRIA EMPANADAS (2)** \$13  
*topped with cilantro sour cream, red onion & cilantro, served with consommé*
- BIRRIA GRILLED CHEESE** \$15  
*slow cooked brisket & short rib blend on Texas Toast with pepper jack, monterey jack & cheddar cheeses, onion & cilantro, served with consommé*

## HUEVOS & HANDHELDS

- HUEVOS RANCHEROS** \$14  
*two homemade corn tortillas topped with refried beans, avocado, pico de gallo, Mexican street corn and eggs any style*
- CHURRASCO A LA FAT TACO** \$30  
*12 oz skirt steak served with chipotle butter, papas bravas topped with a sunny side up egg & Mexican rice*
- EL REY DE TORTAS** \$14  
*Homemade telera bread, scrambled eggs tossed with tomato, onions, jalapeños, oaxaca cheese, refried beans, avocado & pickled jalapeños*  
add: chorizo or breakfast sausage \$3 | add chicken \$4
- ENCHILADAS VERDES** \$21  
*enchiladas in a house made jalapeño tomatillo sauce topped with shredded oaxaca cheese, queso fresco, cilantro, red onion, radish, & cilantro sour cream, served with rice and beans*
- CROISSAN-TOAST** \$14  
*smashed and toasted, topped with whipped avocados, a drizzle of hot honey, radish, fresh heirloom tomatoes, everything bagel seasoning & micro cilantro, served with mixed fruit*
- PHILLY GRILLED CHEESE** \$18  
*thinly sliced ribeye sauteed with onions and bell peppers, layered onto toasted sourdough, gruyere, american and cheddar cheese, chipotle aioli*
- FIG & BRIE GRILLED CHEESE** \$18  
*toasted sourdough smothered in a fig jam spread, melted brie and fresh arugula*

## FROM THE GRIDDLE

- XL TOAST** \$18  
*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*
- BELGIAN BIRD** \$17  
*2 buttermilk fried chicken bites sliders on fluffy belgian waffles, topped with hot honey and chipotle coleslaw*
- YABBA DABBA PANCAKES** \$18  
*a stack of Fruity Pebble pancakes topped with fresh berries, fruity pebbles and a homemade icing explosion*
- FLUFFY PANCAKES** \$12  
*triple stack of homemade pancakes. Choice of classic, chocolate chip, or oreos*

## SIDES & EXTRAS

- CHARRED JALAPENO GUACAMOLE & CHIPS** \$15
- HOT HONEY BRUSSEL SPROUTS** \$14
- MEXICAN STREET CORN** \$10
- THICK CUT BACON** \$6
- TURKEY BACON** \$6
- HOME FRIES** \$6
- SWEET POTATO FRIES** \$6
- TRUFFLE FRIES** \$6
- WAFFLE FRIES** \$6
- HASH BROWNS** \$6
- FRESH FRUIT CUP** \$6

*Menu by Executive Chef Jason Herrera*



## SIGNATURE BRUNCH COCKTAILS

### SHISO GOOD | \$16

Don Julio Blanco, Amaro Montenegro, shiso, yuzu, organic agave, soda.

Flavor profile: botanical, refreshing, bubbly

### CAFE DE OLLA ESPRESSO MARTINI | \$16

Patron Reposado, Cafe de Olla, Khalua, espresso

Flavor profile: orange, cinnamon and clove spices, coffee, caramel

### GOOD MORNING FAT TACO | \$16

La Union Mezcal, Dry Vermouth, Fat Taco sour mix, passionfruit and apricot cordial, grapefruit soda, celery bitters

Flavor profile: fruity, smokey, sour, bubbly

### EL ENCANTO | \$15

Tequila Ocho Silver, pomegranate, grapefruit, vanilla, fresh lime, stone fruit bubble.

Flavor profile: sweet, vanilla, citrus

### GUAVA 75 | \$16

Don Julio Reposado, guava, chamomile, hellfire, prosecco.

Flavor profile: spicy, fruity, bubbly

### EL BLOODY MARY | \$17

Cazadores Blanco, Dos Hombres Mezcal, Fat Taco bloody mary mix, pretzel dogs, mini elote, bacon, celery leaf, mini Tabasco.

Flavor profile: savory, umami

### HOJA SANTA | \$16

Stateside Vodka, pamplemousse, Hoja Santa, chili oil

Flavor profile: earthy, sour, umami

## MARGARITAS

### CLASSIC MARGARITA | \$14

Altos Blanco, triple Sec, lime juice, agave, garnished with lime.  
flavors: classic lime, strawberry, passion fruit, mango

### FROZEN MARGARITA | \$16

made with Cazadores Blanco

flavors: classic lime, strawberry, passion fruit, mango

### SKINNY MARGARITA | \$15

512 Tequila Blanco, cointreau & lime juice, served regular or spicy

### MARGARITA FLIGHT | \$26

choice of 2 frozen & 2 classic margaritas

flavors: classic lime, strawberry, passion fruit, mango

### FAT FROZEN BULLDOG FOR 2 | \$40

layered strawberry & mango frozen margarita served with a Coronita bottle on top

## TOWERS

### MIMOSA | \$60

### MARGARITA | \$80

flavors: classic lime, strawberry, passion fruit, mango

### SANGRIA | \$70

choice of red or white sangria

### BEER | \$45

## BEERS

### DRAFT

Modelo Especial \$7

Dos Equis \$6

Blue Moon \$7

Bud Light \$7

### BOTTLES & CANS

Pacifico Clara \$8

Kona Big Wave \$7

Corona Extra \$8

Corona Light \$8