



BRUNCH
MENU
PLAZA AZTECA

EGGS

HUEVOS RANCHEROS

\$13

TWO WARM TORTILLAS TOPPED WITH A DELICIOUS HOMEMADE RED SAUCE, EACH ACCOMPANIED BY A FRIED EGG. GARNISHED WITH CRUMBLLED FRESH CHEESE, SLICED AVOCADO, FRESH CILANTRO, AND ONIONS. SERVED WITH HOUSE BEANS AND POTATOS

ESPECIALS

CHAMPION'S BREAKFAST

\$25

RIBEYE STEAK TOP WITH CHIMICHURRI, OVER EASY EGGS, ,BACON SLICES AND HOME POTATOS



HUEVOS DIVORCIADOS

\$13

TWO CORN TORTILLAS WITH FRIED EGGS ON TOP, ONE COVERED WITH RED SAUCE AND THE OTHER WITH GREEN SAUCE. SERVED WITH A SIDE OF REFRIED BEANS, POTATOS, AND SLICED AVOCADO.

AZTECA SKILLET

\$17

STEWED POTATOES WITH PEPPERS AND ONION, GREEN SAUCE, GRATED CHEESE, AND CILANTRO. SERVED WITH 2 EGGS AND ON CHOICES OF PROTEIN (CHICKEN, STEAK OR CHORIZO), BACON, AND AVOCADO.

BREAKFAST BURRITO

\$14

A LARGE BURRITO FILLED WITH SCRAMBLED EGGS, CRISPY BACON, CHORIZO, POTATOES, PEPPER, ONION AND GRATED CHEDDAR CHEESE, SIDE GREEN SAUCE

BENEDICTO EGGS

\$17

ENGLISH MUFFIN WITH A BASE OF GUACAMOLE TOPPED WITH FRESH SPINACH, SMOKED SALMON, AND POACHED EGGS, ALL CROWNED WITH A GENEROUS PORTION OF HOMEMADE HOLLANDAISE SAUCE . SERVED WITH A GREEN SALAD.

MILO'S BREAKFAST

\$13.99

TWO OVER-EASY EGGS, OVER HOUSE POTATOS GARNISH WITH RED SAUCE, GREEN PEPPERS AND ONIONS, SWEET PLANTAINS, BLACK BEANS AND TWO SAUSAGE LINKS GARNISH WITH SOUR CREAM

QUESADILLA BENEDICTINA

\$14.99

LARGE FLOUR TORTILLA FILLED WITH SHREDDED BEEF, EGGS, AND CHEESE. SERVED WITH A SIDE OF PICO DE GALLO, PEPPERS, ONION, AND CILANTRO WITH SLICED AVOCADO, GARNISH WITH HOLLANDAISE AND CHIPOTLE SAUCE.

BRUNCH TACOS

\$13.99

CORN TORTILLA FILLED WITH SCRAMBLE EGGS, CHORIZO AND SIDE BLACK BEANS, PICO DE GALLO GARNISHED WITH SHREDDED CHEESE AND CILANTRO.





MEXICAN CHILAQUILES

RED CHILAQUILES (ADD PROTEIN FOR \$5)

\$13



CORN TORTILLA CHIPS IN A SKILLET, COVERED WITH A VIBRANT RED SAUCE, ACCOMPANIED BY A FRIED EGG, QUESO FRESCO, SOUR CREAM, AND ONIONS. SERVED WITH POTATOS

GREEN CHILAQUILES (ADD PROTEIN FOR \$5)

\$17



CORN TORTILLA CHIPS IN A SKILLET, COVERED WITH A DELICIOUS GREEN SAUCE, ACCOMPANIED BY A FRIED EGG, FRESH CHEESE, SOUR CREAM, AND FRESH CILANTRO. SERVED WITH POTATOS.

DRINKS

FRESH SQUEEZED ORANGE JUICE

BLOODY MARY

VODKA, HOUSE MIX, AND BACON SLICED



TROPICAL MIMOSA FLIGHT

CHAMPAGNE, 1 ORANGE, 1 PEACH, 1 STRAWBERRY



CARAJILLO

43 LIQUOR FROM SPAIN AND COFFEE ON A CINNAMON SMOCKY GLASS.



TEQUILA FRUIT JUICE

JOSE CUERVO, STRAWBERRY, ORANGE AND LIME JUICE.



BERRY TONIC

GIN, STRAWBERRY, BLUEBERRIES, AND TONIC WATER

