

\$13

EGGS

HUEVOS RANCHEROS

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

ESPECIALS

CHAMPION'S BREAKFAST

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



\$17

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

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.

BENEDICTO EGGS \$17



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

BREAKFAST BURRITO

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

MILO'S BREAKFAST

\$13.99

\$14

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

QUESADILLA BENEDICTINA

\$14.99

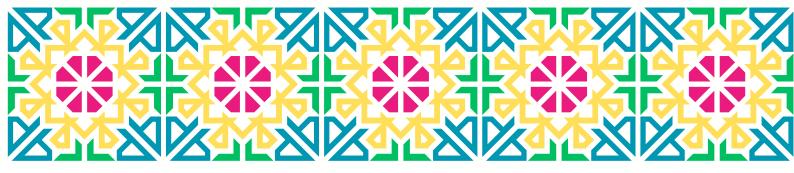


LARGE FLOUR TORTILLA FILLED WITH SHREDDED BEEF, EGGS, AND CHEESE. SERVED WITH A SIDE OF PICO DE GALLO, PEPPERS,ONION, AND CILANTRO WITH SLICED FAVOCADO, GARNISH WITH HOLLANDAISE AND CHIPOTLE SAUCE.

BRUNCH TACOS

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

\$13.99



MEXICAN **CHILAQUILES**

RED CHILAQUILES (ADD PROTEIN FOR \$5) \$13

GREEN CHILAQUILES (ADD PROTEIN FOR \$5)

\$17



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



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

DRINKS

FRESH SQUEEZED **ORNAGE JUICE**

BLOODY MARY

VODKA, HOUSE MIX, AND ABACON SLICED



TROPICAL MIMOSA FLIGHT

CHAMPAGNE, 1 ORANGE, 1 PEACH, 1 STRAWBERRY





CARAJILLO

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



JOSE CUERVO, STRAWBERRY, ORANGE AND LIME JUICE.



BERRY TONIC

GIN, STRAWBERRY, BLUEBEERIES, AND TONIC WATER



