



mi Casa

Brunch

SAT 11-3 | SUN 10-3

Breakfast Burrito \$16

Scrambled Eggs, flour tortilla, Bacon, Cheddar,
Refried Beans, Hash Brown, Guacamole,
Pico de Gallo, Salsas Verde + Roja

Mexican Hot Chocolate Oatmeal \$11

Sweet Cream, Dried Fruit, Coconut Crunch,
Sour Peaches

Brunch Quesadilla \$16

Scrambled Eggs, Crispy Tortillas, Refried Beans,
Salsas Verde + Roja, Jack Cheese,
Pickled Jalapeños, Chorizo + Crema

Maiz Dulce Pancakes \$14

Canela-Piloncillo Syrup, Crunchy Caramel Corn,
Crema De Café

Huevos Rancheros \$16

Sunny-Side Up Eggs, Crispy Tortilla,
Sweet Plantains, Black Bean Purée,
Salsa Ranchera, Cotija, Pico de Gallo

Chia Bowl \$12

Chia Pudding, Greek Yogurt, Mangos,
Toasted Coconut, Granola, Strawberries



= VEGAN



= VEGETARIAN



= GLUTEN-FREE



Cocktails

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| Café Express | \$14 |
| Hornitos Reposado, Mr. Black Coffee Liqueur, Agave | |
| Bloody Mary | \$12 |
| Reyka Vodka, Tomato, Habanero, Lime, Pasilla de Oaxaca | |
| Sangre de Oaxaca | \$13 |
| Sombra Mezcal, Tomato, Habanero, Lime, Pasilla de Oaxaca | |
| Ponche de Mi Casa | \$11 |
| Mango-Infused Vodka, Sauza Hacienda Gold Tequila, Prickly Pear, Ginger, Lemon, Bubbles | |
| Pitcher (serves 5) | \$49 |
| Sangría | \$11 |
| Red Fundador Solera Reserva, Orange, Canela | |
| White Combiér Liqueur d'Orange, Orange, Agave | |
| Pitcher (serves 5) | \$49 |
| Coco Loco | \$13 |
| (Frozen) Sauza Hacienda Silver Tequila, Velvet Falarnum, Coconut, Cilantro, Agave | |
| Mi Piña | \$13 |
| (Frozen) Sauza Hacienda Silver Tequila, Pineapple, Canela, Agave, Lime | |
| Coco Piña | \$14 |
| Coco Loco + Mi Piña | |