



mi Casa

Brunch

SAT 11-3 | SUN 10-3

Make It Bottomless

ENJOY 90 MINUTES OF UNLIMITED SELECT COCKTAILS
WITH THE PURCHASE OF ANY ENTRÉE

\$25.99 PER GUEST. ENTIRE TABLE REQUIRED. SEE MANAGER FOR DETAILS



Breakfast Burrito

\$16

Scrambled Eggs, Flour Tortilla, Bacon, Cheddar, Refried Beans, Hash Browns, Guacamole, Pico de Gallo, Salsas Verde + Roja

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

Make It Bottomless!

ENJOY 90 MINUTES OF UNLIMITED FRONTERA / MIMOSA / BLOODY MARY / PONCHE DE MI CASA / PACIFICO / CORONA DRAFT WITH THE PURCHASE OF ANY ENTRÉE

\$25.99 PER GUEST. ENTIRE TABLE REQUIRED.

SEE MANAGER FOR DETAILS

Cocktails

Frontera	\$12
El Jimador Blanco Tequila, Fresh Squeezed Lime, Simple Sub Sombra Mezcal +\$2	
Mimosa	\$10
Fresh Squeezed Orange Juice, Bubbles	
Bloody Mary	\$12
Reyka Vodka, 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
Café Express	\$14
Hornitos Reposado, Mr. Black Coffee Liqueur, Agave	
Sangre de Oaxaca	\$13
Sombra Mezcal, Tomato, Habanero, Lime, Pasilla de Oaxaca	
Sangría	\$11
Red Fundador Solera Reserva, Orange, Canela	
White Combier 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	