Mesa Azteca

Restaurant & Agave Bar

Brunch Menu

$30 Bottomless Brunch!
for 90 minutes with purchase of entrée!
Friday, Saturday & Sunday only

Appetizers & Shares

Guacamole *14*
fresh made guacamole, chips & salsa

Flautas de Pollo *11*
topped with lettuce, cotija cheese, pico de gallo, salsa verde, sour cream

Elote Asado *(v/vg)* *10*
mayonnaise, cotija cheese, chile piquin

Esquite *(v/vg)* *10*
mayonnaise, cotija cheese, chile piquin

Queso Fundido *13*
melted mustard cheese, poblano peppers, pico de gallo, corn tortillas
Add: *Mushrooms $2 / Chorizo $3 / Shrimp $4*

Chicken Wings *16*
chicken wings served with blue cheese
Choose One: *Buffalo, Diablo, Serrano Mango OR Garlic Tamarind*

Tostadas *13*
refried beans, lettuce, cheese, avocado, sour cream
Options: *Chicken Tinga, Carnitas OR Al Pastor*

Fried Calamari *16*
crispy fried calamari, pickled jalapeños, chipotle mayonnaise dip

Brunch Entrees

Avocado Toast *18*
fresh avocado mash over toast, eggs ove easy, bacon, pepper flakes, mini greens

Huevos a la Mexicana *20*
scrambled eggs, tomato, jalapeño, onions, cilantro, served with rice & beans

Huevos con Chorizo *20*
scrambled eggs, Mexican chorizo, corn tortillas served with rice & beans

Huevos Azteca *21*
poached eggs over English muffin, Mexicon chorizo, chipotle hollandaise sauce

Huevos Rancheros *20*
sunny side up eggs overs corn tortillas, black beans, salsa ranchera, cotija cheese, home fries

Spinach Omelette 20
baby spinach, queso Oaxaca, home fries

Steak and Eggs *27*
grilled steak, eggs any style, home fries

Breakfast Quesadilla *18*
scrambled eggs, home fries, chorizo, Oaxaca cheese, sour cream, side salad

Chilaquiles *(also available in vegan)* 20
crispy corn tortillas soaked in your choice of sauce, onions, sour cream, cotija cheese, eggs sunny side up
Choose one: *Tomatillo OR Guajillo*

Add: *Chicken OR Carnitas $6 / Steak $7*
Vegan Seitan, Chipotle Chorizo, OR Tofu $5

Breakfast Burrito *(also available in vegan)* *22*
scrambled eggs, chorizo, rice, black beans, cheese, salsa verde, sour cream, salad

Scrambled Tofu *(vg)* *21*
scrambled tofu, chipotle chorizo, corn, tomato, bell peppers, rice and black beans, tortillas

Pancakes *20*
blackberry & hibiscus marmalade, seasonal fruits, syrup

Mexican French Toast *(n)* *20*
pan de feria soaked in a bourbon cinammon mixture, seasonal fruit, syrup

Churro Waffles *20*
churro waffles, seasonal fruit, syrup

** 18% gratuity will be added to all parties **
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

RW= Raw / V= Vegetarian / VG= Vegan / N= Nuts

Brunch Cocktails

Espresso Martini *13*
Vodka, coffee liqueur, espresso

Blackberry Colada *14*
Rum, pineapple, coconut, blackberry

Carajillo *13*
Licor 43, espresso

Coffee Mojito *13*
Rum, espresso, lime, mint

Sangria *10*
Red OR White

Aperol Spritz *13*
Aperol, champagne, topo-chico

Frozen Margarita *10*
Tequila, triple sec, lime, sour mix

Mezcal Margarita *13*
Peloton de la Muerte, lime juice, agave

Classic Margarita *12*
Tequila, triple sec, lime, simple syrup

Mimosa *9*
Orange juice, champagne

Bellini *9*
Passion fruit, peach, OR blackberry

Bloddy Maria OR Mary *11*
Tequila OR Vodka, Bloody Mary Mix

Soft Drinks

Hot or Iced Coffee *4*

Hot Tea *4*
Chamomile, Lemon ginger, Green tea, OR English breakfast

Agua Fresca *5*
Horchata, Tamarind, Passion fruit, OR Hibiscus

Jarrito Sodas *4*
Lime, Tamarind, mandarin, OR Graperuit

Frozen Guava Colada *7*
coconut cream, pineapple, guava

Lemonade *4*
Mango, Strawberry, Passion fruit, Blackberry, OR Jalapeño

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for 90 minutes with purchase of entrée!
Friday, Saturday & Sunday only

Purchase of 1 Brunch Plate required* ***Per Person* *for Bottolmless Brunch**

Bottomless Brunch is 90 minutes from first drink order

20% Gratuity will be added to tables with* ***Bottomless Brunch* ***

BOTTOMLESS DRINKS

- *Frozen Margarita*
- *White OR Red Sangria*
- *Frozen Sangrita*
- *Mimosa OR Bellini*
- *Bloody Mary OR Maria*
- *Estrella Jalisco Can (beer)*

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