

Brunch

PARA EMPEZAR

Starters

Trio of Housemade Salsas with Chips* - \$3
Fresca, Verde & Taquero

Guacamole and Chips*
- \$8 (add Salsas \$2)

Guacamole, salsa, & chips* - \$10

Queso & chips* - \$8
Melted cheese topped with pico de gallo (+\$2 add chorizo)

Queso, salsa, & chips* - \$10

Ensalada Borrega* - \$12
Spring greens, veggies, fruit, nuts, & Queso Fresco, with tamarind vinaigrette (+\$2 for grilled chicken, steak or shrimp)

Ceviche - \$13
Marinated Gulf fish and shrimp, avocado, onion, homemade tortilla chips

TEX-MEX BY REQUEST

San Antonio Nachos* - \$16 (enough for two)
Housemade chips smothered in refried black beans, melted cheese, crema Mexicana, pico de gallo, topped with chicken or ground beef (+\$2 for steak, +\$3 add guacamole) jalapeños optional

Quesadilla Plate* - \$16
Large flour tortilla, melted white cheese, your choice of filling - chicken, pork or chorizo (add \$1 steak or shrimp)

Migas* - \$12
Two scrambled eggs cooked with crispy tortilla chips plus option of nopalitos (tender cactus), chorizo OR a la Mexicana (pepper, onion and tomato), sliced avocado

**Is or can be made vegetarian
Corn tortillas non-GMO*



HUEVOS - \$12

Eggs

Huevos Rancheros*
Lightly fried corn tortillas, two fried eggs over easy, salsa Mexicana, Chile Poblano, Queso Fresco, beans, home fried potatoes

Huevos Moltuleños
Two fried eggs over black refried beans on fried corn tortilla, salsa Mexicana, fried plantain, chorizo, Queso Fresco, tortillas

GARNACHAS

Mexico City
Street Food

Elote o Esquites* - \$7
Grilled corn on the cob OR whole corn kernels with epazote, Queso Fresco, mayonnaise, chili, & lime

Tamal del Dia - \$8
Large tamal in banana leaf – ask your server for the daily special

Flautas de Borrego - \$14
Two large lamb flautas, crema mexicana, avocado, & Queso Fresco

Gordita de Huitlacoche
O Flor de Calabaza* - \$8
Masa disc stuffed with Mexican corn truffle or squash flowers, lettuce, pico de gallo, crema, Queso Fresco

Pescadito con Papas - \$11
Mexico City style fish & chips

Specialty Tacos - \$14
Three large tacos on corn tortillas – one kind per order:

- **Lisi's Lengua** - Beef tongue
- **Carne Asada** - Angus steak
- **Suadero** - Brisket
- **Pollo** - Chicken
- **Pescado Frito** - Fried Fish

PLATOS TIPICOS

Traditional Main Dishes

Carne a la Tampiqueña - \$16

New York strip, grilled cebollitas (green onions), rice and beans

Chilaquiles del Dia* - \$12

Corn tortilla strips in red OR green salsa, crema, Queso Fresco, choice of side. Add chicken \$2

Enchiladas - \$14 (3 per order)

- **Mole** - Chicken, mole sauce, onion, sesame seeds
- **Bandera** - Chicken, red and green salsa, crema Mexicana, Queso Fresco
- **Enfrijoladas*** - Choice of Queso or Chicken, topped with salsa de frijoles (black bean sauce) & Queso Fresco

PARA ACOMPAÑAR

Sides

One egg any style - \$2

Mexican rice* - \$2

Frijoles (refried black beans)* - \$2

Fresh fruit* - \$4

Sliced Avocado* - \$3

Bacon or Chorizo - \$2

Crema Mexicana - \$2

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DULCE*

Sweets

Tres Leches - \$7

Latin-American cake drenched in evaporated milk, condensed milk and cream

Platano Maduro Frito - \$6

Fried plantains with crema Mexicana and agave syrup OR leche condensada

Mexican Hotcakes - \$8

With Strawberry Jam, Cajeta (praline sauce) OR leche condensada (condensed milk) Add fruit \$2

Chocoflan - \$7

Rich chocolate cake layered with caramel custard

BEBIDAS

Beverages

Regular Michelada - \$8

Borrega Michelada (with shrimp) - \$9

Mimosas & Cocktail Specials - \$8

Bloody Marias - \$9

Topo Chico & Mexican Coke - \$3

Coke, Diet Coke, Squirt & Ginger Beer - \$2

Horchata, Tamarindo & Fresh Limeade - \$3

Fresh Squeezed Orange Juice - \$5

Jamaica - \$2

Hibiscus ice tea (free refills)

Café de la Olla - \$2

Mexican cinnamon coffee (free refills)

*No separate checks. No American Express.
20% gratuity for 6+ people. Thank you for
your understanding*

Enhance your experience with a flight of tequila or mezcal...please talk to your server