

Brunch Menu

PARA EMPEZAR

Guacamole and Chips* - \$8

(add Salsas \$2)

Homemade Chips and Salsas -

\$3

Piña, Pepino & Jicama con

Chile y Limon* - \$7

Pineapple, cucumber and
jicama, salt, lime, Chile Tajin

Ceviche - \$12

Marinated Gulf fish and
shrimp, avocado, onion,
homemade tortilla chips

Queso o Choriqueso* - \$9

Melted cheese, pico de gallo,
homemade tortilla chips
(option: add chorizo)

Esquites* - \$7

Whole corn kernels, epazote, Cotija cheese,
mayonnaise, chili powder, lime

HUEVOS

Huevos Rancheros* - \$10

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

Huevos con Chorizo, Nopales o Ejotes* - \$10

Two large scrambled eggs, Mexican sausage, cactus
and/or green beans, potatoes, tortillas

Huevos Moltuleños - \$12

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

Chilaquiles del Dia* - \$12

Corn tortilla strips lightly fried in salsa roja o verde,
crema Mexicana, Queso Fresco, frijoles, fried egg. (+
\$2 add chicken)

ESPECIALIDADES - \$15

Carne a la Tampequeña - Steak and veggies prepared
on the grill

Enchilladas de Mole - Three chicken enchiladas in
mole sauce, onion, sesame seeds, rice and beans

Borrego de Oro - Tequila marinated lamb, grilled
nopalitos & cebollitas, corn tortillas

No separate checks. No AMX. 20% gratuity for 6+
people. Thank you for your understanding



QUESADILLAS, TOSTADAS, TACOS & TORTAS

Add \$2 for fish or shrimp

Quesadilla - \$12 - Large flour
tortilla, melted white cheese,
choice of filling, rice and
beans

Tostadas - \$10 - Two crispy
tortillas, refried beans,
cabbage, crema Mexicana,
choice of filling

Tacos - \$12 - Three tacos of
your choice on corn tortillas
Flour tortillas are available

Tortas - \$8 - Mexican Po-Boy on toasted French
bread, dressed, choice of filling

Quesadilla, Tostada, Taco & Torta Fillings

Cochinita Pibil (Pork)

Chorizo (Sausage)

Carne Asada (Steak)

Lengua (Tongue)

Picadillo (Ground Beef)

Tinga (Chicken)

Mole (Chicken)

Vegetales (Veggies)*

Pescado (Fish)

Camaron (Shrimp)

PARA ACOMPAÑAR

Sliced Avocado* - \$3; **Crema Mexicana*** - \$1

Jalapeños - \$1; **Mexican Rice** - \$3

Frijoles (refried black* or Charro) - \$3

Grilled Nopalitos & Cebollitas* - \$3 (+ \$1 Queso
Fresco)

POSTRE*

Tres Leches - \$6 - Latin-American cake made with
evaporated milk, condensed milk, and heavy cream

Fried Plantains - \$5 - with crema Mexicana

BEBIDAS

All Cocktails \$3 off till 5pm

Refrescos (Sodas) - \$2 & \$3

Agua Frescas - \$3

Horchata, Jamaica, Tamarindo y Limonada

Fresh Squeezed Orange Juice - \$4

Café de la Olla (cinnamon coffee) or **Iced Tea** - \$2.50
(free refills for coffee and tea)

*Is or can be made vegetarian

Note: Corn tortillas are non-GMO

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