

BREAKFAST IN THE AFTERNOON

Saturdays & Sundays, noon to 4pm

Grass Fed Steak & Egg Tacos

grass-fed sirloin, local pastured hen eggs, Suzie's Farm cabbage, house made tortilla 15.5

Chilaquiles

house fried chips, red hot mole sauce, local pastured hen egg topper 8

House Made Granola

Suzie's Farm strawberries, local honey crema 9.5

Mariscos Scramble

mixed local shellfish, local pastured hen egg, Berkshire pork belly, local vegetables, house made tortilla 12.5

DAYTIMERS

Breakfast Cocktail

changes weekly or at our whim 9.5

Bloody Maria

Tequila with house made sangrita including herbs from our back garden 8

Tequila Sunrise

From the Agua Caliente resort's original 1933 recipe – a restorative eye-opener, but orange juice 7.5

Mimosa

Made with fresh squeezed orange and Italian bubbly 9

Sangrita shot

non-alcoholic but still a nice bracer 2

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